

Tomaso's

TOGO SOUPS & SALADS

***LOBSTER BISQUE 12**
with diced lobster

INSALATA CESARE 7
caesar salad + croutons+parmigiano basket

TOMASO'S SALAD 8
fennel+tomato+red onion+spring mix+oregano vinaigrette

SICILIAN BARLEY MINISTRONE SOUP 8
mixed vegetables + legume

LITTLE GEM SALAD 8
heirloom tomato + radish + cucumber + calabrian olives
+ ricotta salata + toasted walnuts + citrus vinaigrette

APPETIZERS

CITRUS MARINATED ANCHOVIES 13
roasted bell peppers + pickled condiments

MOZZARELLA CAPRESE 14
fresh mozzarella + tomato & basil + e.v.o.o. drizzle

ANTIPASTO 18
prosciutto + soppressata + cheeses + fresh mozzarella + pickled condiments

FRIED CALAMARI 14
in a specially prepared batter

***CARPACCIO 15**
thin sliced beef tenderloin with arugula
capers + parmigiano shavings + aioli

HANDCRAFTED PASTA

BEST EVER LASAGNA 16
multi-layers of four cheese fondue
+ savory meat sauce + mini meatballs

**RIGATONI WITH
NONNA'S SUNDAY SUGO 15**
veal + spare rib ragu

BRAISED SHORT RIB & GNOCCHI 18
aromatic vegetable +veal demi

***RAVIOLI DI MICHELANGELO BUONAROTTI 17**
16TH CENTURY RECIPE FROM THE MASTER'S LETTERS
ravioli + beef short rib + veal porcini mushroom
& ricotta in a butter sage sauce

SPAGHETTI CACIO E PEPE 15
pecorino + black pepper

*** FETTUCINE CARBONARA 15**
Pancetta+English peas +egg yolk
+ parmigiano

*** LINGUINI WITH CLAMS SAUCE 16**
little neck clams + roasted garlic
+ white wine + fresh herbs

SPAGHETTI WITH MEATBALLS 15
braised guanciale+onions+tomato sauce

FETTUCINE WITH PRAWNS 24
Roasted corn+guanciale+egg yolk
+parmigiano+touch of cream

***LINGUINE FRUTTA DI MARE 25**
shrimp + calamari l + clams + mussels + sea bass saffron herb tomato wine sauce + linguine

TOMASO'S HOUSE SPECIALTIES

PARMIGIANA DI MELANZANE 16
(EGGPLANT PARMIGIANA + FOUR CHEESE RAVIOLI)
multi-layers of eggplant baked with parmigiano + bufala mozzarella + fresh tomato basil sauce

CHICKEN PARMIGIANA & SHORT RIB RAVIOLI 24
sautéed herb encrusted chicken breast, baked
+ served with short rib ravioli

***PAN SEARED SALMON 28**
lemon butter sauce + capers + served with asparagus &
roasted potatoes

***LAMB RACK 35**
pistachio & lamb demi glaze +
roasted potatoes + asparagus

CHICKEN & SAUSAGE CACCIATORE 20
Herb tomato sauce +bell peppers+onions + olives
served with roasted potatoes

PRAWNS CAPRESE 36
Colossal Butterflied prawns baked with marinara, burrata & parmigiano served with gnocchi

***VEAL CHOP CAPRESE 40**
14 oz bone-in veal chop + crusted with parmesan
crumbs + baked with tomato basil sauce + topped
with mozzarella

VEAL OSSO BUCO 40
braised veal shank + served with saffron risotto

LEMON VEAL SCALLOPINE 28
lemon + white wine + butter sauce

CHICKEN AS YOU LIKE IT 24
Marsala, Picatta or Milanese