

# TUSCA

Global Tapas

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Voted "Peoples Choice" Savor Pittsburgh 2008  
 Voted "Best Dessert and "Dish of the Year" Savor Pittsburgh 2009

## COLD

<b>Gravlax</b>	\$ 9	<b>Hummus</b>	\$ 8
House cured salmon, accompanied with shallot cream cheese, capers, dill crème fraiche and crostini		Traditional hummus with chick peas, tahini, lemon and garlic	
<b>Sesame Encrusted Tuna</b>	\$ 12	<b>Mediterranean Olives</b>	\$ 5
Accompanied with wasabi soy, pickled ginger and seaweed salad		Marinated in rosemary, garlic and orange zest	
<b>Tzatziki</b>	\$ 6	<b>Cheese Plate</b>	\$ 12
Cucumber, yogurt and mint dip served with pita		Assorted cheeses chosen by Chef weekly, served with fresh local honeycomb and house made nut bread	
<b>Stuffed Roasted Pepper</b>	\$ 8		
Oregonato bread crumbs, basil, fresh mozzarella and prosciutto. With balsamic reduction			

## SALADS

<b>Chopped Salad</b>	\$ 7	<b>Classic Caesar Salad</b>	\$ 8
Field greens, feta, tomatoes, red onion, cucumber and red wine vinaigrette		Romaine lettuce, caesar dressing and shaved parmesan cheese	
<b>Grilled Mediterranean Vegetables</b>	\$ 9	<b>House Salad</b>	\$ 6
Hazelnut encrusted goat cheese, grilled vegetables and field greens tossed with lemon-thyme dressing		With shallot vinaigrette	
<b>Grilled Pear Salad</b>	\$ 8	Add chicken to any salad	\$ 5
Pears, candied walnuts, arugula and bleu cheese tossed with shallot vinaigrette		Add salmon to any salad	\$ 8
		Add shrimp to any salad	\$ 8
		<b>Tusca Garlic Bread</b>	\$ 4

## PIZZA AND FLATBREADS

<b>Margherita Pizza</b>	\$ 10	<b>Eggs in Purgatory Pizza</b>	\$ 15
Mozzarella, basil, and marzano tomato sauce		Hot sausage, mozzarella, and eggs	
<b>Firenza Pizza</b>	\$ 12	<b>Tuscan White</b>	\$ 11
Goat cheese, mozzarella, caramelized onions, mushrooms and roasted grape tomatoes		Traditional white pizza with tomatoes	
<b>Carne</b>	\$ 12	Add grilled chicken	\$ 15
Hot sausage, pepperoni and bacon with cheddar provolone and mozzarella cheeses		<b>Curry Kafta Flatbread</b>	\$ 12
<b>Grilled Vegetable Pizza</b>	\$ 12	Lamb, curry and spicy cardamom yogurt	
On wheat dough with marinara and fontina		<b>Greek Lamb Flatbread</b>	\$ 13
<b>Sausage, Peppers and Onion Pizza</b>	\$ 12	Feta, olives, pepperoncini, and tzatziki	

**Chef- Jeffrey Maag**

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[www.tuscatapas.com](http://www.tuscatapas.com)

## HOTTAPAS

<b>Stuffed Grape Leaves</b> Lamb and rice	\$ 8	<b>Sweet and Spicy Ribs</b> St. Louis baby back ribs crispy fried tossed in Thai sweet chile and cilantro	\$10
<b>Fried Artichokes</b> Roman Artichokes dusted in rosemary flour, served with garlic aioli	\$ 9	<b>Prosciutto Chicken</b> Stuffed with artichokes, sun dried tomato and Parmesan, wrapped in thinly sliced prosciutto	\$ 12
<b>Fried Calamari</b> Sun-dried tomato remoulade	\$ 8	<b>Chicken Scarpiello</b> Red peppers, onions and sweet sausage	\$ 12
<b>White Cannellini Beans and Escarole</b> Fresh chard, prosciutto and cannellini beans	\$ 8	<b>Scallop Trio</b> Seared with apricot raspberry syrup, arugula pesto and sweet onion marmalade	\$ 15
<b>Meatballs</b> Garlic cream and mushroom demi	\$ 8	<b>Wasabi Salmon</b> Dusted and pan seared with wasabi pea puree and sweet ginger soy reduction	\$ 12
<b>Stuffed Hot Banana Peppers</b> Bolognese blend, mozzarella and marinara	\$ 9	<b>Honey Sambal Shrimp</b> Grilled Shrimp skewers brushed with a sweet and spicy citron glaze	\$ 12
<b>Dim Sum</b> Shrimp dumplings and vegetables in a light miso broth	\$ 8	<b>Shrimp Bruschetta</b> Shrimp, peas, tomatoes in a chardonnay sauce served over toasted ciabatta	\$ 10
<b>Kafta</b> Ground lamb, herbs and tzatziki	\$ 10	<b>Seared Duck</b> Pan seared breast with a pepper peach chutney and arugula greens	\$ 14
<b>P.E.I. Mussels</b> Steamed in white wine, herbs and butter	\$ 11	<b>Sichuan Style Beef Skewers</b> With stir fried vegetables and rice Spicy or mild	\$ 12
<b>Wild Mushroom Risotto</b> Classic risotto with wild mushroom demi	\$ 9	<b>Beef Mignets</b> Tender cuts of beef wrapped in bacon served with raspberry demiglace	\$ 12
<b>Gnocchi</b> Made in house daily, sautéed in sage butter	\$7	<b>Spanish Lamb Shank</b> Lamb leg braised with Brandy, ginger and coriander and served in its jus	\$ 15
<b>Rigatoni Bolognese</b> Roasted meats tossed in cream sauce	\$ 10		
<b>Angel Hair with Shrimp and Lobster</b> Baby spinach, chardonnay, garlic and butter	\$ 13		
<b>Green Tea Cod</b> Green tea and ginger infused cod loin served with lightly sautéed spinach scallion and carrot	\$10		

## LARGE PLATES

<b>Braised Short Rib</b> With Veal demiglace and mashed potatoes	\$ 18
<b>Grilled New York Strip</b> 10 oz center cut with baked potato, Chefs vegetable and veal demiglace	\$ 23
<b>Frutti Di Mare</b> Spicy shrimp, mussels and calamari in marinara served over angel hair pasta.	\$ 21
<b>Grilled Salmon</b> 8oz. Atlantic Salmon with lobster mash potatoes and Basil Burre Blanc	\$ 19

*Inform your server if you have food allergies. Not all ingredients are listed on menu. Consuming raw undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of food borne illness*

18% Gratuity will be added to a party of 6 or more