

**Served with artisan cheese and antipasti display along with our  
homemade bruschetta upon arrival**

**Slow Roasted Pork Osso Bucco-** Tender pork shank with Yukon Gold mashed potatoes in a red pepper-sage broth.

**Salmon Acropolis-** Fresh “60 South” salmon sautéed with artichoke hearts, roasted red peppers, and sun dried tomatoes, in a lemon white wine butter, served over fettuccine.

**Eggplant Rollatini-** Breaded eggplant sautéed and stuffed with a blend of ricotta, mozzarella, and Romano cheeses, then baked and topped with mozzarella, served with spaghetti with marinara.

**Chicken Walker** – Tuscan grilled chicken breast on a bed of baby spinach and risotto, topped with a creamy lemon/onion sauce, sundried tomatoes, and goat cheese.

**Vegetarian Dairy Free Penne Primavera** (proposed)- Mushrooms, spinach, broccoli, diced tomatoes, garlic and marinara, tossed with penne pasta, garnished with fresh basil.

**Dinner Salad Option** (proposed)- Caesar or Mediterranean dinner salad with shrimp or chicken.

**Dinner includes appetizer, antipasti and house made bruschetta upon  
arrival, salad, bread and homemade pesto butter, soda/tea, and  
choice of seasonal desserts.**

<https://tuscanysgrill.net/#>

**6630 Colonnade Ave, Melbourne, FL 32940**