

Pesce (FISH)

Grilled Shrimp Caesar.....	\$14.95
Seasoned Italian style and served over Caesar salad	
Cozze alla Arrabbiata (over linguine).....	\$14.95
Mussels and sautéed mushrooms with basil, garlic, oregano in a light marinara sauce	
Stuffed Calamari over Linguine.....	\$15.95
Stuffed with cracker crumbs, minced clams, fresh garlic and tomatoes, parmigiano and romano cheese, and cooked in marinara sauce	
Frutti di Mare over Linguine.....	\$19.95
Lobster meat, chopped clams, whole clams, scallops, mussels, fresh garlic, and onions in marinara	
Scallops in Vodka Tomato Cream Sauce over Fettuccine.....	\$17.95
Fresh scallops sautéed with mushrooms and onions, flamed with vodka, with light marinara sauce	
Scallops Marinara or Scampi Sauce over Linguine.....	\$17.95
Shrimp Marinara or Scampi Sauce over Linguine.....	\$19.95
Shrimp Arrabbiata over Linguine.....	\$19.95
Jumbo shrimp with sautéed mushrooms, hot red pepper, fresh garlic & marinara sauce	
Shrimp Francese over Linguine.....	\$18.95
Jumbo shrimp sautéed in an egg batter, with sherry wine and lemon	
Shrimp al Forno (with side of pasta).....	\$18.95
Jumbo shrimp with our homemade crabmeat stuffing, wrapped in bacon with oyster mushrooms in a light wine sauce	
Seafood Toscano over Linguine.....	\$23.95
Lobster meat, whole clams, chopped clams, mussels, shrimp, scallops, and calamari in our marinara sauce	

Vitello (VEAL)

Veal Cutlet alla Parmigiana (with side of pasta).....	\$13.95
Scalopini of veal, breaded and pan fried, topped with homemade marinara sauce, parmigiano, romano and mozzarella	
Veal Cutlet Eggplant alla Parmigiana (with side of pasta).....	\$14.95
Scalopini of veal with eggplant, both breaded and pan fried, topped with our marinara sauce, parmigiano, romano and mozzarella	
Veal alla Pizzaiola (over pasta).....	\$13.95
Scalopini of veal, sautéed with fresh tomatoes and garlic with a touch of capers, oregano and a splash of sherry wine in our homemade marinara sauce	
Veal Piccata (with side of pasta).....	\$13.95
Scalopini of veal, sautéed with mushrooms, red pepper and capers in light lemon sauce	
Veal alla Marsala (with side of pasta).....	\$13.95
Scalopini of veal, sautéed with mushrooms in a light marsala wine sauce	
Veal alla Francese (with side of pasta).....	\$14.95
Dipped in egg batter, sautéed in a light lemon sauce with a touch of sherry wine	
Veal Cacciatore (over pasta).....	\$15.95
Scalopini of veal, sautéed with mushrooms, onions and red pepper, and a splash of sherry wine in a light marinara sauce	
Vitello Ripieno (with side of pasta).....	\$16.95
Scalopini of veal, stuffed with prosciutto and mozzarella, sautéed with mushrooms in a light sherry wine sauce	
Vitello Saltimbocca (with side of pasta).....	\$17.95
Scalopini of veal, stuffed with prosciutto and mozzarella, breaded, sautéed with mushrooms in a light sherry wine sauce	

Coffee

American Coffee / American Decaf Coffee.....	\$2.50
Tea / Decaf Tea.....	\$2.20
Espresso.....	\$2.50
Decaf Espresso.....	\$2.50
Cappuccino.....	\$3.00
Decaf Cappuccino.....	\$3.25
Mochaccino.....	\$3.25
Decaf Mochaccino.....	\$3.50
Caffe Latte.....	\$3.00
Decaf Caffe Latte.....	\$3.25
Iced Cappuccino.....	\$3.50
Decaf Iced Cappuccino.....	\$3.50
Iced Mochaccino.....	\$3.50
Decaf Iced Mochaccino.....	\$3.50
Iced Coffee.....	\$2.50

Beverages

Coke, Diet Coke, 7-Up, Ginger Ale.....	\$1.50
Mineral Water (by the bottle only).....Sm \$3.95.....Lg \$5.95	
Milk.....	\$2.00
Chocolate Milk.....	\$2.50
Shirley Temple.....	\$2.25
Roy Rogers.....	\$2.25
Cranberry Juice.....	\$2.50
Orange Juice.....	\$2.50
Iced Tea (unsweetened).....	\$1.50

Side Orders

Meatballs (2).....	\$5.95
Sausage (2).....	\$6.95
Seasoned or Sautéed Mixed Vegetables.....	\$5.95
Choice of Pasta.....	\$4.95

DINNER MENU

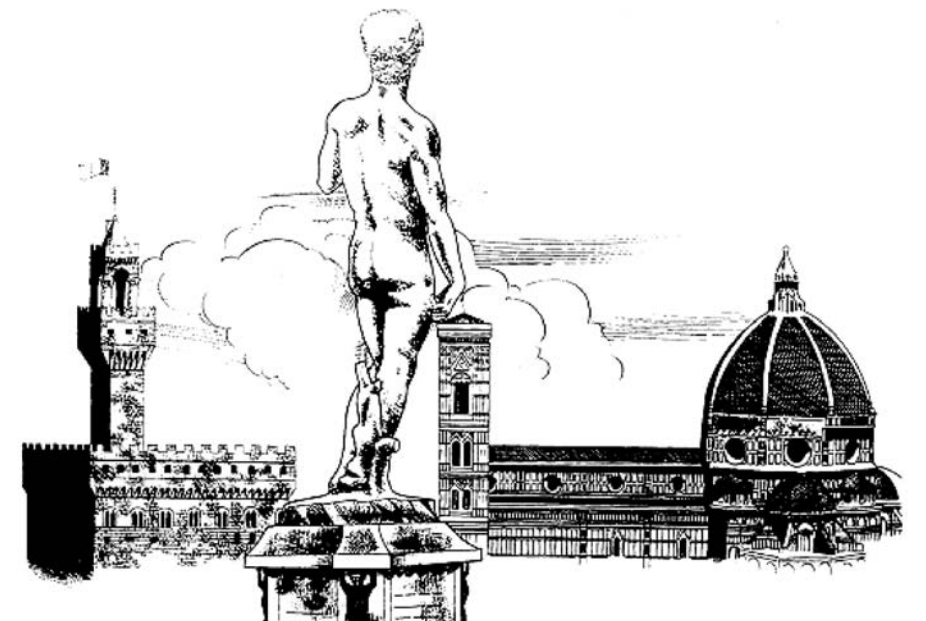


Proudly Owned by
Davide and Felix

427 Amherst Street
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HOURS:

Sunday & Monday 3:00 pm - 9:00 pm

Tuesday, Wednesday & Thursday 11:30 am - 9:00 pm

Friday 11:30 am - 10:00 pm

Saturday 12:00 pm - 10:00 pm

June To August: Closed Sundays

September To May: Closed Mondays

www.cucinatoscaneanashua.com



Antipasti (APPETIZERS)

Mozzarella Toscana.....	\$5.95
Stuffed with prosciutto, breaded, baked and topped with fresh marinara sauce	
Eggplant al Pomodoro.....	\$6.95
Pan-fried eggplant stuffed with ricotta, romano, and parmigiano, baked with a touch of fresh marinara sauce	
Stuffed Mushrooms.....	\$6.95
Stuffed with our homemade seasoned cracker crumbs	
Clams Casino.....	\$7.95
Count neck clams stuffed with our homemade seasoned cracker crumbs with Italian pancetta	
Cozze di Mare.....	\$9.95
Mussels sautéed with a fresh light marinara or scampi sauce	
Roasted Peppers.....	\$7.95
Roasted red peppers, olive oil, fresh garlic and basil on bread baked with melted buffalo mozzarella on top	
Bruschetta.....	\$4.95
Fresh tomato marinated in balsamic vinegar, fresh garlic and basil, served on a toasted bread	
Antipasto alla Toscana.....	\$10.95
Prosciutto, Italian salami, provolone cheese, homemade marinated mushrooms and green beans, imported artichoke hearts and many more ingredients	
Clams Cellini.....	\$9.95
Countneck clams sautéed in a light marinara or scampi sauce	
Antipasto Caldo.....	\$9.95
A combination of stuffed mushrooms, clams, eggplant and mozzarella	
Shrimp Scampi.....	\$10.95
Shrimp sautéed in a traditional sauce of fresh garlic, butter, fresh basil and parsley with sherry wine	
Shrimp Cocktail.....	\$10.95
Shrimp on ice, served with cocktail sauce	
Shrimp Francese.....	\$10.95
Shrimp sautéed in an egg batter, with sherry wine and lemon	
Calamari Fritti.....	\$10.95
Calamari dipped in our special mix, fried and served with marinara sauce	

Insalate (SALAD)

We use homemade Italian vinaigrette dressing

Insalata Verde (garden salad).....	\$4.95
Individual Caesar.....	\$5.95
Romaine lettuce, homestyle dressing and croutons with a sprinkle of parmigiano and romano	
Tableside Caesar for Two.....	\$14.95
A traditional Caesar salad prepared at your tableside (please allow 10-15 minutes for preparation)	
Caprese.....	\$9.95
Sliced buffalo mozzarella, garden tomato, fresh basil, sliced cucumber, red onion, black pepper, salt, oregano, garlic, then drizzled with olive oil	
Insalata di Mare.....	\$12.95
Fresh seafood, out of the shell, marinated in a dressing of garlic, fresh basil, lemon, olive oil with a touch of tabasco	

Zuppe (SOUP)

Tri-Colored Cheese Tortellini in Brodo.....	CUP \$2.95.....	BOWL \$4.95
Pasta e Fagioli.....	CUP \$2.95.....	BOWL \$4.95
Minestrone.....	CUP \$2.95.....	BOWL \$4.95
Minestra di Pollo.....	CUP \$2.95.....	BOWL \$4.95
Pasta within light broth		
Zuppa Toscana.....	CUP \$3.25.....	BOWL \$5.95
Pastina, chicken, eggdrop and spinach in light broth		

Risotto (ITALIAN RICE)

Risotto di Mare.....	\$19.95
Shrimp, scallops, clams, mussels, lobster and sliced calamari sautéed in a scampi sauce	
Risotto alla Aragosta.....	\$19.95
Sautéed lobster meat with asparagus, zucchini, onions in a light pink sauce	
Risotto Primavera.....	\$15.95
A variety of sautéed mixed vegetables in a marinara sauce	

Bistecca (CENTER CUT STEAK)

Broiled Sirloin (seasoned).....	\$19.95
With steamed or sautéed mixed vegetables	
Alla Diavolo.....	\$19.95
Sautéed onions and tomatoes in a spicy marinara sauce	
Del Padrone.....	\$22.95
Sautéed peppers, onions and mushrooms, garlic, topped with prosciutto and mozzarella cheese, a splash of sherry wine and a touch of marinara sauce	

Pollo (CHICKEN)

Grilled Chicken Caesar.....	\$11.95
Seasoned Italian style and served over Caesar salad	
Grilled Chicken with Steamed or Sautéed Vegetables.....	\$12.95
Seasoned Italian style and served with a variety of vegetables	
Chicken alla Parmigiana (with side of pasta).....	\$12.95
Breaded chicken breast topped with marinara sauce and melted mozzarella cheese	
Chicken with Eggplant alla Parmigiana (with side of pasta).....	\$13.95
Breaded chicken breast with pan fried eggplant, fresh marinara sauce and melted mozzarella cheese	
Chicken alla Marsala (with side of pasta).....	\$12.95
With mushrooms, a touch of butter in a light marsala sauce	
Chicken Piccata (with side of pasta).....	\$12.95
With mushrooms, peppers and capers in a lemon butter sauce	
Chicken Francese (with side of pasta).....	\$13.95
Dipped in egg batter, sautéed in a light lemon sauce with a touch of sherry wine	
Chicken alla Cacciatore (over pasta).....	\$13.95
Peppers, onions and mushrooms and a splash of sherry wine in a light marinara sauce	
Pollo Ripieno (with side of pasta).....	\$14.95
Stuffed with prosciutto and mozzarella, sautéed with mushrooms in a light sherry wine sauce	

Add \$1.00 for Angel Hair - Tortellini - Gnocchi
Add \$3.00 for any split order. Add \$2.00 for mixed vegetables.

Chicken Capricciosa Tossed with Penne.....	\$14.95
Sautéed with peppers, broccoli, mushrooms and tomatoes in a garlic butter sauce with parmigiana and romano cheese	
Chicken Saltinbocca (with side of pasta).....	\$15.95
Stuffed with prosciutto and mozzarella, breaded, sautéed with mushrooms in a light sherry wine sauce	
Chicken Florentine.....	\$18.95
Stuffed with swiss cheese, lobster meat and spinach, lightly breaded and sautéed with mushrooms and roasted peppers in a sherry wine sauce over penne	

Pasta

Penne Matriciana.....	\$9.95
Pancetta (bacon), onion, tomatoes in a light marinara sauce with romano and parmigiano cheese	
Penne Chicken e Broccoli.....	\$10.95
Chicken with broccoli in a garlic sauce	
Penne Primavera.....	\$9.95
A variety of sautted vegetables in a light marinara sauce	
Penne Rosate.....	\$9.95
Penne tossed in light cream and marinara sauce and topped with parmigiano and romano cheese	
Eggplant Parmigiana (with side of Pasta).....	\$10.95
Pan-fried eggplant with marinara sauce, melted parmigiano, romano & mozzarella	
Penne Terre e Mare.....	\$16.95
Shrimp, prosciutto, onions and tomatoes in a light marinara	
Spaghetti al Pesto.....	\$9.95
Fresh basil with pine nuts, olive oil, fresh garlic, parmigiano and romano cheese	
Spaghetti Carbonara.....	\$9.95
Sautéed pancetta (Italian bacon) with egg, parmigiano and romano cheese	
Spaghetti Puttanesca.....	\$11.95
A light spicy red sauce with black olives, capers, anchovies, red peppers and onions	
Cheese Ravioli alla Parmigiana.....	\$9.95
Cheese ravioli topped with marinara sauce and melted cheese	
Linguine Mare e Monti.....	\$11.95
Mushrooms and chopped clams with fresh basil, garlic and tomato in a light marinara sauce	
Linguine with Red or White Clam Sauce.....	\$11.95
Fettuccine Alfredo.....	\$9.95
Fettuccine in our style alfredo sauce	
Fettuccine Alfredo with Shrimp e Broccoli.....	\$14.95
Fettuccine Alfredo with Chicken e Broccoli.....	\$12.95
Tri-Colored Cheese Tortellini Cream Pesto.....	\$11.95
Pasta al Pomodoro.....	\$10.95
A tomato sauce made to order with onion, fresh basil and olive oil	
Gnocchi al Tegamino.....	\$10.95
Pasta made with potato, fresh meat sauce and melted romano, parmigiano and mozzarella	
Lasagna (homestyle) with a bolognese sauce.....	\$12.95
Spaghetti con Polpette (homemade meatballs).....	\$12.95
Spaghetti con Salsicce (homemade sausages).....	\$12.95