



[Click Here to Join our Noodle Club](#)

- About Us
- Menus
- Catering**
- Bob's To-Go
- Special Occasions
- Location
- Gift Cards
- Contact Us

February News



[New Lunch & Dinner Menus](#)

[Catering](#)

[Discount Specials](#)

[Make Reservations](#)

[Download Catering Menu](#)

[Home](#)



La Trattoria Tuscano

Catering Menu

HORS D' OEUUVRES & APPETIZERS

- | | |
|--|---|
| MINI BEEF WELLINGTON PER DOZEN \$25
With Marsala sauce | PECAN CRUSTED CHICKEN TENDERS . PER DOZEN \$18
With horseradish Ranch sauce |
| MINI CRAB CAKES PER DOZEN \$30
Served with remoulade sauce | CRABMEAT STUFFED SHRIMP PER DOZEN \$30
With lemon garlic sauce |
| SPICY TOASTED RAVIOLI PER DOZEN \$15
Served with rosa pink sauce | MINI PASTA CAKES PER DOZEN \$18
With rosa pink sauce |
| CHICKEN BREAST TERIYAKI KABOBS . PER DOZEN \$18 | PULLED BBQ PORK SLIDERS PER DOZEN \$30
With smoked jalapeño slaw |
| MINI ITALIAN MEATBALLS PER DOZEN \$15
Served in rosa pink sauce | CRISPY CROSTINIS PER DOZEN \$21
Topped with goat cheese and tomato and basil |
| MUSHROOMS STUFFED WITH CRABMEAT \$24
Served with lemon garlic sauce PER DOZEN | ZUCCHINI STUFFED SAUSAGE PER DOZEN \$22
Topped with Parmesan cheese |
| FRIED GOAT CHEESE PER DOZEN \$24
Topped with caramelized onions and mushrooms | |

PLATTERS, DIPS, BASKETS & BOARDS

Serving small 8-12 / large 20/24

- SPINACH & ARTICHOKE DIP (10-12 PEOPLE) PER QT. \$21
Topped with Provolone cheese and served with fried pasta chips
- BUFFALO WING DIP (10-12 PEOPLE) PER QT. \$25
Topped with Provolone cheese and served with fried pasta chips
- HOT CRABMEAT AVERY DIP \$55/\$112
Lump crabmeat with sautéed vegetable, Cajun seasoning and topped with cream served with fried pasta chip
- SIGNATURE SILVER DOLLAR SLIDERS \$29/\$56
Choice of chicken salad with apple, pecan, celery and chow pickles or Cajun roast beef and Boursin cheese or roasted turkey breast, Swiss cheese and special sauce
- LTT CHEESE BOARD \$40/\$82
Smoked Gouda, Cheddar cheese, Swiss cheese and port cheese balls rolled in toasted pecan with assorted fresh fruit & assorted crackers
- LTT FRESH FRUIT TRAY \$30/\$62
Sliced pineapple, melon, berries and seasonal fresh fruit served with an orange marshmallow sauce
- LTT ANTIPASTO PLATTER \$30/\$62
Tall mountain of mixed greens topped with marinated mixed grilled vegetables with assorted meats, cheeses and olives
- CAESAR SALAD \$25/\$52
Romaine lettuce with homemade croutons and fresh Parmesan cheese tossed with our signature Caesar dressing. Add Grilled chicken \$45/ \$87 Add Grilled Shrimo \$48/ \$98.

HOUSE SALAD \$20/\$42

Spring mix with tomatoes, black olives, red onions and homemade croutons with your choice of dressing

ITALIAN CHOPPED SALAD \$46/\$94

Chopped Iceberg lettuce with grilled chicken, celery, tomatoes Gorgonzola cheese, toasted pecans, pepperoncini, and served with our special House dressing

MEATBALL SLIDERS (12 EACH) \$24

Homemade Silver Dollar rolls stuffed with Signature meatballs with Marinara sauce and topped with cheese

GRILLED CHICKEN SANDWICH (8 MINIMUM) \$6 EACH

Grilled chicken breast served on special bun with lettuce, tomatoes, red onions and condiments

A LA CARTE ENTRÉE'S**OLD FASHION MEATLOAF 8-10 PEOPLE \$52**

Covered with apple wood smoked bacon and brown sugar barbeque glaze and garnished with roasted carrots

LTT SIGNATURE LASAGNA . . . 10-12 PEOPLE \$70

Layers of meat and sausage, cheeses and Marinara sauce covered with Provolone cheese

CHICKEN ALFREDO 10-12 PEOPLE \$65

Rich creamy cheese with penne pasta and marinated grilled sliced chicken, topped with Parmesan cheese

LTT ITALIAN CHICKEN 10-12 PEOPLE \$70

Bow Tie pasta with grilled chicken, pancetta, tomatoes and mushrooms in a rich Asiago cheese sauce

PAN-SEARED PORK CHOPS . . . 10 PIECE ORDER \$80

A thick pork chop seared with mushroom Marsala sauce

BAKED RIGATONI BOLOGNESE . 10-12 PEOPLE \$45

Rigatoni pasta baked in a rich meat sauce topped with Provolone cheese

CHICKEN PARMESAN 5 PERSON MINIMUM \$8

Chicken breast, hand-breaded in Italian bread crumbs, fried and topped with Marinara sauce with Parmesan and Mozzarella cheese

HALF-ROASTED PRIME RIB . . . (6-8 PEOPLE) \$115

Served with a creamy horseradish sauce

HERB ROASTED BEEF TENDERLOIN \$160

Served in Marsala mushroom sauce (average 4.5 lbs.)

BONE-IN SPIRAL-CUT HAM \$75

Glazed in brown sugar and mustard and served with homemade Silver Dollar rolls and spicy brown mustard (average 8 lbs.)

ROASTED TURKEY \$85

Marinated 24 hours in a special brine and slow roasted (average 12 lbs.)

OLD FASHION SPAGHETTI & MEATBALLS . . . \$40

Served with Marinara sauce and topped with Parmesan cheese (8-10 PEOPLE)

ON THE SIDE

\$3 PER PERSON - 8 PERSON MINIMUM

- BAKED-STUFFED POTATOES
Served with bacon, onion sour cream, butter and cheese
- BAKED MAC & CHEESE
- MUSHROOM RISOTTO
- MIXED JULIENNE VEGETABLES
- PASTA OF THE DAY WITH MARINARA SAUCE
- GARLIC WHIPPED MASHED POTATOES

DESSERTS

- TRIPLE CHOCOLATE BAILEY'S IRISH CREAM
PER DOZEN \$48
- MINIATURE 13 CARROT CAKE
WITH CREAM CHEESE FROSTING PER DOZEN \$9
- ITALIAN CREAM CAKE 9" ROUND EACH \$35
- OLD-FASHIONED APPLE PIE 9" ROUND EACH \$16
- MINIATURE TIRAMISU
PER DOZEN \$30
- CHOCOLATE COVERED STRAWBERRIES WITH
GRAND MARNIER PER DOZEN \$21
- MIXED BERRY BREAD PUDDING \$17

281.419.2252



281.419.2252 • 4223 Research Forest Drive, Suite 950 • The Woodlands, Texas 77381 • www.latrattoriatuscano.com

[Home](#)



[Click Here to Join our Noodle C](#)

About Us

Menus

Catering

Bob's To-Go

Special Occasions

Location

Gift Cards

Contact Us

February News

[New Lunch & Dinner Menus](#)

[Catering](#)

[Discount Specials](#)

[Download Dinner Menu](#)

[Lunch Menu](#)

[Wine Menu](#)

[Home](#)

[Make Reservations](#)

Dinner Menu

~PRIMI~

CALAMARI Small 6.95 • Regular 8.95
Lightly breaded in Italian seasonings and fried.
Served with marinara sauce.

CALAMARI ROBERTO Small 7.50 • Reg 9.50
Lightly breaded in Italian seasonings and fried. Served with spicy pepperoncini and lemon butter sauce.

SICILIAN PLATTER 11.95
Combination of small calamari, fried mozzarella, and spinach and artichoke dip.

SPINACH & ARTICHOKE DIP Sm 7.25 • Reg 8.95
Spinach and artichokes loaded in Parmesan cream sauce and topped with Provolone cheese, served with fried pasta chips.

ITALIAN MEATBALLS (3) 4.95
With Marinara sauce and topped with cheese.

FRIED PASTA CAKES (1 ea) 4.95 • (2 ea) 7.95
Blend of pasta, mozzarella, Parmesan cheese and fresh herbs, then fried and served with a spicy Rosa sauce.

FRIED ZUCCHINI 6.95
Served with a Ranch horseradish sauce.

FRIED MOZZARELLA Small 6.95 • Regular 8.95
Lightly breaded in Italian bread crumbs and fried.
Served with marinara sauce.

CRAB FINGERS TUSCANO (Serves 2) 15.95
One half pound of fresh crab fingers sautéed in garlic lemon butter, white wine and herbs.

ITALIANO STEAMED MUSSELS 13.95
Mussels steamed in garlic, butter, white wine, fresh herbs and seasoning

SHRIMP SCAMPI 13.50
Shrimp sautéed in garlic butter, white wine, fresh herbs and seasonings.

ITALIAN STUFFED SHRIMP 14.95
Large shrimp topped with crabmeat stuffing and glazed with a garlic herb cream sauce and placed on a bed of greens.

HERB ROASTED GARLIC BREAD 2.95
Made with butter and cheeses toasted in the oven.

EGGPLANT NAPOLI Small 6.95 • Regular 8.95
Fried eggplant topped with fresh Mozzarella, Roma tomatoes and fresh basil on a bed of Rosa sauce.

~ZUPPA & INSALATA~

MINISTRONE
Small 3.50 • Regular 5.50
Hearty vegetable soup.

SOUP OF THE DAY
Small 3.50 • Regular 5.50
Chef selection

FIELD OF GREENS 4.95
Mixed greens, tomatoes, onions, black olives, and choice of dressing.

INSALATA LA TRATTORIA 10.95
Crispy calamari with mixed greens, tomatoes, roasted red pepper and house vinaigrette. Small 8.95

STEAK SALAD 14.95
Marinated beef sirloin on a bed of greens, crumbled blue cheese, candied pecan pieces, tomatoes, chopped egg, black olives and peperoncini served with a Ranch horseradish dressing.

CAPRESE SALAD 7.95
Sliced tomatoes, Buffalo mozzarella and fresh basil served with olive oil and balsamic vinegar.

THE WEDGE 8.95
Wedge of iceberg lettuce covered with Gorgonzola cheese dressing, tomatoes and pepperoncini. Topped with fried onion straws and bacon crumbles.

SOUP AND HOUSE SALAD. 6.95
Your choice of Caesar or house salad with soup of the day.

TUSCANY HOUSE SPINACH SALAD . . . 7.95
Fresh spinach, tomatoes, sliced red onions, chopped egg, Parmesan cheese served with warm bacon dressing.
Add grilled chicken 3.00 • Add grilled shrimp 5.00
Add grilled salmon 6.50

CLASSIC CAESAR SALAD. 7.95
Romaine lettuce, Romano cheese tossed with homemade Caesar dressing and garlic croutons.
Add grilled chicken 3.00 • Add grilled shrimp 5.00
Add grilled salmon 6.50

ITALIANO CHOPPED. 7.95
Chopped iceberg with diced celery, tomatoes, chopped egg, pepperoncini, Gorgonzola cheese, candied pecans, served with a House vinaigrette.
Add grilled chicken 3.00 • Add grilled shrimp 5.00
Add grilled salmon 6.50

-PASTA-

FETTUCCINI ALFREDO 10.95
Fettuccini pasta in a rich garlic cream sauce with fresh basil.

Add grilled chicken 3.00 • Add grilled shrimp 5.00 • Add grilled salmon 6.50

SPAGHETTI MARINARA	9.9
Old fashioned marinara sauce over spaghetti pasta. Bolognese 10.95 • Meatballs 11.95	
PASTA CARBONARA	13.9
Spaghetti sautéed with pancetta, and seasoning & herbs, with Parmesan cheese topped with a poached egg and garnished with roasted garlic Add grilled chicken 3.00 • Add grilled shrimp 5.00 • Add grilled salmon 6.50	
LASAGNA	12.9
Layers of pasta with ricotta, Provolone, mozzarella cheese and a mixture of sausage and ground beef. Add meatballs 14.95	
RIGATONI ALA ROBERTO	13.9
Sautéed spinach, mild and spicy Italian sausage, portobello mushrooms, chopped tomatoes, black olives, basil, garlic, topped with Romano cheese. Add grilled chicken 3.00 • Add grilled shrimp 5.00 • Add grilled salmon 6.50	
STEAMED MUSSELS WITH LINGUINE	16.9
Mussels steamed in garlic, tomatoes, onions, white wine, parsley, basil, thyme, butter and olive oil on top of linguine pasta topped with Romano cheese.	
CAPELLINI DIAVOLO	18.9
Sautéed shrimp and mussels, black and jalapeño olives, topped with fresh herbs, green onion, and a spicy marinara sauce.	
HALF MOON RAVIOLI	16.9
Ravioli stuffed with spinach, cheese, a mild Italian sausage, mushrooms in a rich vodka tomato sauce and melted Provolone cheese.	
ROTINI ROMA	13.9
Pasta rolled with ricotta and four cheeses, diced sun dried tomatoes, baked with our Rosa sauce and Provolone cheese.	
PASTA TUSCANO	14.9
Garlic, spicy and mild sausage, sun dried tomatoes, artichokes, fresh tomato, basil, topped with Romano cheese over spaghetti. Add grilled chicken 3.00 • Add grilled shrimp 5.00 • Add grilled salmon 6.50	
SHRIMP FLORENCE	19.9
Shrimp sautéed with garlic, prosciutto, spinach, tomatoes and capers in a lemon butter sauce.	
SHRIMP SCAMPI	18.9
Shrimp sautéed in garlic, butter, white wine, and fresh herbs served over pasta.	
TUSCANO TRIO	17.9
A trio of Lasagna, Fettuccini Alfredo and Chicken Parmesan.	
SEAFOOD MILAN	24.9
Shrimp, scallop and crabmeat sautéed with tomatoes, green onions, mushrooms and capers in a spicy tomato sauce over black pepper Fettucini.	
CUCINA POLLO	16.9
Grilled chicken with pancetta, red and green onions and mushrooms with bowtie pasta in a Asiago cream sauce.	

All pasta dishes come with choice of soup or house salad. • Whole wheat and gluten-free pasta available.

~ PIZZA ~

THE WORKS 12.95	PEPPERONI 10.95	ALL MEAT PIZZA 11.95
Green peppers, onions, pepperoni, mild Italian sausage, olives, mushrooms, mozzarella and Romano cheese.	The favorite. Lots of pepperoni and mozzarella cheese.	Ground Beef and Italian sausage with pepperoni and Mozzarella cheese.
VEGGIE PIZZA - - AN ITALIAN TWIST 11.95		MARGHERITA 10.95
Cream spinach and artichokes sauce topped with mozzarella and Parmesan cheese then topped with onions and mushrooms caramelized in balsamic vinegar.		Roma tomatoes, basil, olive oil and mozzarella cheese.

~BAMBINOS~

SPAGHETTI & MEATBALLS	6.00	CHICKEN TENDERS & FRIES	6.00
CHEESE PIZZA	6.00	MAC AND CHEESE	4.00

Bambinos Menu limited to children 10 years and younger only.

~ PRANZO ~

CHICKEN BARRY	18.9
Chicken breast grilled, topped with goat cheese, sun-dried tomatoes, pepperoncini and a garlic lemon butter sauce.	
SICILIAN CHICKEN	16.9
Chicken breast sautéed with garlic, mushrooms, white wine, artichokes, capers, and prosciutto.	
CHICKEN PARMESAN	16.9
Chicken breast sautéed and topped with marinara sauce and Provolone cheese.	
CHICKEN MARSALA	16.9
Chicken breast lightly dusted and sautéed with mushrooms, and prosciutto in a Marsala wine sauce.	

La Trattoria Tuscano Dinner Menu

CHICKEN PICATTA	16.9
<i>Chicken scallopini sautéed in butter, lemon juice with capers and herbs.</i>	
ROSEMARY CHICKEN	16.9
<i>Chicken breast cutlet breaded in rosemary bread crumbs and pan fried. Served with a Rosa sauce.</i>	
RIB EYE STEAK GORGONZOLA	28.9
<i>Cooked to perfection topped with melted Gorgonzola cheese and onion straws.</i>	
VEAL PICATTA	23.9
<i>Veal scallopini sautéed in butter, lemon juice with capers and herbs.</i>	
VEAL MARSALA	23.9
<i>Veal scallopini sautéed with mushrooms and prosciutto in a Marsala sauce.</i>	
VEAL PARMESAN	23.9
<i>Veal breaded in Italian seasonings, fried and topped with marinara sauce, Parmesan and Provolone cheese.</i>	
EGGPLANT PROSCIUTTO	14.9
<i>Our version of eggplant Parmesan. Fried eggplant topped with marinara sauce, prosciutto and melted Provolone cheese.</i>	
GRILLED SALMON	20.9
<i>Grilled to perfection and topped with lemon butter sauce and capers. Served with sautéed vegetables.</i>	
ITALIAN STUFFED SHRIMP	23.9
<i>Large shrimp topped with crabmeat stuffing and glazed with a garlic herb cream sauce.</i>	
FRESH CATCH OF THE DAY	(MARKET VALUE)
<i>All Pranzo dishes come with a choice of soup or house salad and a choice of House garlic mashed potatoes, pasta or vegetable of the day</i>	

- DESSERTS -

CHEESECAKE AMARETTO 6.95
With homemade Amaretto crust. Add strawberries 7.95

TRIPLE CHOCOLATE IRISH CRÈME BROWNIE 6.95
Rich brownie with chunks of white, milk and dark chocolate soaked with Bailey's Irish Crème and topped with fresh whipped cream. Add Vanilla Bean Gelato 2.00

FRUIT NAPOLEAN 6.95
Layer of pastry with custard and fruit with a second layer of cream topped with caramel glaze and a dollop of fresh whipped cream.

Home

La Trattoria Tuscano Italian Kitchen • 4223 Research Forest Drive, Suite 950 • The Woodlands, Texas 77381 • 281.419.2251

- [About Us](#)
- [Menus](#)
- [Catering](#)
- [Holiday Catering](#)
- [Special Occasions](#)
- [Location](#)
- [Gift Cards](#)
- [Contact](#)



[Click Here to Join our Noodle Club](#)

- About Us
- Menus
- Catering
- Bob's To-Go
- Special Occasions
- Location
- Gift Cards
- Contact Us

February News

[New Lunch & Dinner Menus](#)

[Catering](#)

[Discount Specials](#)

[Download Wine Menu](#)

[Dinner Menu](#)

[Lunch Menu](#)

[Home](#)

[Make Reservations](#)

~SPARKLING CHAMPAGNES~

Borgo Magredo Prosecco	Split 9.00
(Italy)	
Coinc Prosecco	Bottle 31.00
(Italy)	

~WHITE WINES BY THE GLASS~

	Glass	Bottle
Stonehedge Winery Sauvignon Blanc	7.50	28.00
(California)		
Cabert Pinot Grigio	8.50	34.00
(Italy)		
Natural Blonde Chardonnay	6.50	26.00
(California)		
Sempre VIVE Sauvignon Blanc	9.00	36.00
(Napa Valley)		
Barone, Pinot Grigio	7.50	28.00
(Italy)		
Michael Forrest Chardonnay Russian River	11.00	44.00
(California)		
Charles Smith, Kung Fu Girl Riesling	9.00	34.50
(Washington State)		
Rodney Strong Chalk Hill, Chardonnay	11.50	44.00
(Sonoma County)		
Press Chardonnay	6.75	27.00
(Mendocino, California)		
Cantini Volpi "Mucadoro" Moscato Piedmonte	8.50	33.00
(Italy)		
Alpha Omega II Chardonnay	14.00	52.00
(Rutherford, California)		

~RED WINES BY THE GLASS~

14 Hands "Cabernet"	8.50	32.00
(Washington State)		
The Cult	14.00	56.00
(Napa Valley)		
Hugo Family Red Blend	11.00	44.00
(Napa Valley)		
Barone Cabernet Sauvignon	7.00	27.00
(Veneto, Italy)		
Villa San Juliette, Petite Syrah	8.50	34.00
(Paso Robles)		
Toscocolo, "Chianti"	9.00	34.00
(Tuscany, Italy)		
Esencias De La Tierra Malbec	8.50	34.00
(Argentina)		
Jam, Red Blend	10.25	40.00
(Napa Valley)		
Roblar Merlot	9.50	38.00
(Santa Ynez, California)		
AZ. AGR. Sorripa-Villa Giulia Chianti Classico	10.00	40.00
(Italy)		
Starry Night Zinfandel	9.50	40.00
(Lodi California)		

~WHITE WINES BY THE BOTTLE~

Director's Cut "Chardonnay"	38.00
(Russian River)	
Godspeed Chardonnay	46.00
(Napa Valley)	
La Crema "Chardonnay"	39.00
(Sonoma, California)	
Hugo Family Veris Sauvignon Blanc	42.00
(Napa Valley)	
Rombauer "Chardonnay"	69.00
(Napa Valley)	
Praxis Viognier Russian River	38.00
(California)	
Roblar Chardonnay	38.00
(Santa Ynez)	
La Forrencia Torrontes	28.00
(Italy)	
IL Gheppio Pinot Grigio	28.00
(Italy)	
Jigar Chardonnay	38.00
(Russian River)	

~RED WINES BY THE BOTTLE~

IL Gheppio Cabernet Sauvignon	26.00
(Italy)	
Napa Cellars "Cabernet Sauvignon"	38.00
(Napa Valley)	
Rodney Strong "Cabernet Sauvignon"	42.00
(California)	
Orin Swift Cellars, Red Blend "Prisoner"	68.00
(Napa Valley)	
Perata Franks Cabernet Sauvignon	42.00
(Napa Valley)	
Joleté Pinot Noir Willamette	56.00
(Oregon)	
Arbios, Cabernet Sauvignon,	65.00
(Alexander Valley)	
Stefano Farina Nebbiolo D"Alba	36.00
(Italy)	
Montebelli Fabula Sangiovese	39.00
(Italy)	
Napa Station Cabernet Sauvignon	36.00
(Napa Valley)	
Duca Carlo Guarini-Burdi Primitivo	28.00
(Italy)	
Duckhorn "Merlot"	98.00
(Napa Valley)	
Alpha Omega II Cabernet Sauvignon	75.00
(Rutherford, California)	
Silver Oak "Cabernet Sauvignon"	140.00
(Alexander Valley, California)	
O'Brien Estate Seduction	90.00
(Napa Valley)	

Cabert Pinot Noir 8.75 37.00 (Italy)	R Merlo Syrah 52.00 (Trinity County, California)
Stefano Farina Barbera D' Alba 8.50 36.00 (Italy)	Salvestrin Retaggio 70.00 (Napa Valley)
Roblar Pinot Noir 12.00 48.00 (Santa Ynez Valley)	Stefano Farina Barbaro 75.00 (Italy)
Aulo Rosso 11.00 44.00 Toscana Italy	
Cantina Di Venosa - Baliggio Aglianico Del Vulture 7.50 30.00 Italy	

[Home](#)

La Trattoria Tuscano Italian Kitchen • 4223 Research Forest Drive, Suite 950 • The Woodlands, Texas 77381 • 281.419.2252

[About Us](#) | [Menus](#) | [Catering](#) | [Bob's To-Go](#) | [Special Occasions](#) | [Location](#) | [Gift Cards](#) | [Contact Us](#)



[Click Here to Join our Noodle C](#)

- About Us
- Menus
- Catering
- Bob's To-Go
- Special Occasions
- Location
- Gift Cards
- Contact Us

February News

[New Lunch & Dinner Menus](#)

[Catering](#)

[Discount Specials](#)

[Download Lunch Menu](#)

[Dinner Menu](#)

[Wine Menu](#)

[Home](#)

[Make Reservations](#)

Lunch Menu

~PRIMI~

CALAMARI Small 6.95 • Regular 8.95
Lightly breaded in Italian seasonings and fried. Served with marinara sauce.

CALAMARI ROBERTO Small 7.50 • Regular 9.50
Lightly breaded in Italian seasonings and fried. Served with spicy pepperoncini and lemon butter sauce.

SICILIAN PLATTER 11.95
Combination of small calamari, fried mozzarella, and spinach and artichoke dip.

SPINACH & ARTICHOKE DIP Sm 7.25 • Reg 8.95
Spinach and artichokes loaded in Parmesan cream sauce and topped with Provolone cheese, served with fried pasta chips.

FRIED PASTA CAKES (1 each) 4.95 • (2 each) 7.95
Blend of pasta, mozzarella, Parmesan cheese and fresh herbs, then fried and served with a spicy Rosa sauce.

FRIED ZUCCHINI 6.95
Served with a Ranch horseradish sauce.

ITALIAN MEATBALLS (3) 4.95
With Marinara sauce and topped with cheese.

FRIED MOZZARELLA Small 6.95 • Regular 8.95
Lightly breaded in Italian breadcrumbs and fried. Served with marinara sauce.

CRAB FINGERS TUSCANO (Serves 2) 15.95
One half pound of fresh crab fingers sautéed in garlic lemon butter, white wine and herbs.

ITALIANO STEAMED MUSSELS 13.95
Mussels steamed in garlic, butter, white wine, fresh herbs and seasoning

SHRIMP SCAMPI 13.50
Shrimp sautéed in garlic butter, white wine, fresh herbs and seasonings.

ITALIAN STUFFED SHRIMP 14.95
Large shrimp topped with crabmeat stuffing and glazed with a garlic herb cream sauce and placed on a bed of greens.

HERB ROASTED GARLIC BREAD 2.95
Made with butter and cheeses toasted in the oven.

EGGPLANT NAPOLI Small 6.95 Regular 8.95
Fried eggplant topped with fresh Mozzarella, Roma tomatoes and fresh basil on a bed of Rosa sauce.

~ZUPPA & INSALATA~

MINISTRONE
Small 3.50 • Regular 5.50
Hearty vegetable soup.

SOUP OF THE DAY
Small 3.50 • Regular 5.50
Chef selection

FIELD OF GREENS 4.95
Mixed greens, tomatoes, onions, black olives, and choice of dressing.

INSALATA LA TRATTORIA Small 8.95 • Regular 10.95
Crispy calamari with mixed greens, tomatoes, roasted red pepper and house vinaigrette.

STEAK SALAD 14.95
Marinated beef sirloin on a bed of greens, crumbled blue cheese, candied pecan pieces, tomatoes, chopped egg, black olives and peperoncini served with a Ranch horseradish dressing.

CAPRESE SALAD 7.95
Sliced tomatoes, Buffalo mozzarella and fresh basil served with olive oil and balsamic vinegar.

THE WEDGE 8.95
Wedge of iceberg lettuce covered with Gorgonzola cheese dressing, tomatoes and pepperoncini. Topped with fried onion straws and bacon crumbles.

SOUP AND HOUSE SALAD 6.95
Your choice of Caesar or house salad with soup of the day.

TUSCANY HOUSE SPINACH SALAD 7.95
Fresh spinach, tomatoes, sliced red onions, chopped egg, Parmesan cheese served with warm bacon dressing.
Add grilled chicken 2.00 • Add grilled shrimp 4.00
Add grilled salmon 5.50

CLASSIC CAESAR SALAD Small 5.95 Regular 7.95
Romaine lettuce, Romano cheese tossed with homemade Caesar dressing and garlic croutons.
Add grilled chicken 2.00 • Add grilled shrimp 4.00
Add grilled salmon 5.50

ITALIANO CHOPPED Small 6.50 • Regular 7.95
Chopped iceberg with diced celery, tomatoes, chopped egg, pepperoncini, Gorgonzola cheese, candied pecans, served with a House vinaigrette.
add grilled chicken 2.00 • add grilled shrimp 4.00 • add grilled salmon 5.50

~PASTAS & PRANZOS~

FETTUCCINI ALFREDO 8.95
Fettuccini pasta in a rich garlic cream sauce with fresh basil.
Add grilled chicken 2.00 • grilled shrimp 4.00 • grilled salmon 5.50

RIGATTONI ALA ROBERTO 11.95
Sautéed spinach, mild and spicy Italian sausage, Portobello mushrooms, chopped tomatoes, black olives, basil, garlic and topped with Romano cheese.

SPAGHETTI MARINARA 7.95
Old fashioned Marinara sauce over spaghetti pasta.
Bolognese 8.95 • Meatballs 9.95

SHRIMP SCAMPI 15.95
Shrimp sautéed in garlic, butter, white wine and fresh herbs served over pasta.

LASAGNA 12.95
Layers of pasta with Ricotta, Provolone, Mozzarella cheese and a mixture of sausage and ground beef.

HALF MOON RAVIOLI 14.95
Ravioli stuffed with spinach, cheese, Italian sausage, and mushrooms in a rich vodka tomato sauce and melted Provolone cheese.

PASTA PRIMAVERA 9.95
Melley of mixed vegetables sautéed in garlic and olive oil topped with fresh basil, parsley and Parmesan cheese.
Add grilled chicken 2.00 • Add grilled shrimp 4.00
Add grilled salmon 5.50

SHRIMP POSITANO 13.95
Cheese & spinach mezzaluna topped with shrimp scampi.

EGGPLANT PARMESAN 8.95
Fried eggplant topped with marinara sauce and Provolone cheese served with a side of pasta

TUSCANO TRIO 13.95
A trio of Lasagna, Fettuccini Alfredo and Chicken Parmesan

CHICKEN PARMESAN Small 8.95 Regular 12.95
Chicken breast sautéed and topped with Marinara sauce and Provolone cheese. Served with pasta.

GRILLED SALMON 17.95
Grilled to perfection and topped with lemon butter sauce and capers. Served with sautéed vegetables.

Add a Soup or Salad for 1.50
We have whole wheat and gluten-free pasta available

~BURGER & SANDWICHES~

- THE BEST BURGER 8.95
6 oz of fresh beef grilled with lettuce, tomato, onion, mayo and mustard on a great bun. add cheese .50¢ add bacon or mushrooms 1.00 ea
 - COLISEUM BURGER 9.95
6 oz of fresh ground beef topped with Provolone cheese and sautéed mushrooms.
 - MEATBALL SLIDERS (2 each) 6.95
Homemade meatballs, Provolone cheese and Marinara sauce on a great bun
 - BOB'S CHICKEN BREAST 8.95
Marinated grilled chicken breast with lettuce, tomato, fried onion straws, mayonnaise and spicy brown mustard. add cheese 50¢ • add bacon or mushroom 1.00 ea
 - THE TRADITIONAL CHICKEN SANDWICH 7.95
Marinated grilled chicken breast with lettuce, tomato and red onions with mayo and spicy brown mustard. add cheese 50¢ • add bacon or mushrooms 1.00 ea
- All burgers and sandwiches are served with a choice of French Fries, House Salad or a cup of soup

~BAMBINOS~

- SPAGHETTI & MEATBALLS 6.00
 - CHEESE PIZZA 6.00
 - CHICKEN TENDERS & FRENCH FRIES 6.00
 - MACARONI & CHEESE 4.00
- Bambinos Menu limited to children 10 years and under only.

~BEVERAGES~

- Coffee • Iced Hot Tea • Sodas 2.95
- Fresh Lemonade 3.50
- Espresso 3.95
- Cappuccino 3.95
- Sparkling Water 3.50

~SPARKLING CHAMPAGNES AND WINES~

- Borgo Magredo Prosecco Split 9.00
(Italy)

~RED WINES BY THE GLASS~

- 14 Hands "Cabernet" 8.50 32.00
(Washington State)
- The Cult 14.00 56.00
(Napa Valley)
- Hugo Family Red Blend 11.00 44.00
(Napa Valley)
- Barone Cabernet Sauvignon 7.00 27.00
(Veneto, Italy)
- Villa San Juliette, Petite Syrah 8.50 34.00
(Paso Robles)
- Toscato, "Chianti" 9.00 34.00
(Tuscany, Italy)
- Esencias De La Tierra Malbec 8.50 34.00
(Argentina)
- Jam, Red Blend 10.25 40.00
(Napa Valley)
- Roblar Merlot 9.50 38.00
(Santa Ynez, California)
- AZ. AGR. Sorripa-Villa Giulia Chianti Classico 10.00 40.00
(Italy)
- Starry Night Zinfandel 9.50 40.00
(Lodi California)
- Cabert Pinot Noir 8.75 37.00
(Italy)
- Stefano Farina Barbera D" Alba 8.50 36.00
(Italy)
- Roblar Pinot Noir 12.00 48.00
(Santa Ynez Valley)
- Aulo Rosso 11.00 44.00
Toscana Italy
- Cantina di Venosa - Baliggio Aglianico Del Vulture 7.50 30.00
Italy

~ PIZZA ~

- MARGHERITA 10.95
Roma tomatoes, basil, olive oil and Mozzarella cheese.
- PEPPERONI 10.95
The favorite, lots of pepperoni and Mozzarella cheese.
- VEGGIE PIZZA -- AN ITALIAN TWIST 11.95
Creamed spinach and artichoke sauce topped with mozzarella and Parmesan cheese then topped with onions and mushrooms caramelized in balsamic vinaigrette.
- THE WORKS 12.95
Green peppers, onions, pepperoni, mild Italian sausage, olives, mushrooms, Provolone, Mozzarella and Romano cheese.
- ALL MEAT PIZZA 11.95
Ground Beef & Italian sausage with pepperoni & Mozzarella Cheese
- PIZZA & SALAD 9.95
Half Margherita or Pepperoni pizza and choice of House or Caesar salad

~HOT PIZZAWICH & CALZONE~

- ITALIAN 7.95
Prosciutto, pepperoni and Italian cheese blend baked.
- PORTABELLA MUSHROOM 7.95
Grilled Portabella mushroom and topped with a herb cream cheese.
- NEW YORK STYLE CALZONE 8.50
Stuffed with sausage, pepperoni, onion, peppers cheese
- VEGGIE CALAZONE 7.95
Stuffed with mushrooms, peppers, onion, cheese, black olives and pepperoncini

All Pizzawich are stuffed with shredded lettuce, diced red onion, black olives and Peppadew pepper with a balsamic vinaigrette and a choice of soup, salad or fries

~DESSERTS~

- TRIPLE CHOCOLATE IRISH CRÈME BROWNIE 6.99
Rich brownie with chunks of white, milk and dark chocolate soaked with Baileys Irish Crème and topped with fresh whipped cream.
- Add Vanilla Bean Gelato 2.00
- CHEESECAKE AMARETTO 6.99
With homemade Amaretto crust.
- with strawberries 7.99
- FRUIT NAPOLEON 6.99
Layer of pastry with custard and fruit with a second layer of cream topped with caramel glaze and a dollop of fresh whipped cream.

~WHITE WINES BY THE GLASS~

- Stonehead Winery Sauvignon Blanc 7.50 29.00
(California)
- Cabert Pinot Grigio 8.50 33.00
(Italy)
- Natural Blonde Chardonnay 6.50 25.00
(California)
- Sempre VIVE Sauvignon Blanc 9.00 35.00
(Napa Valley)
- Barone, Pinot Grigio 7.50 29.00
(Italy)
- Michael Forrest Chardonnay Russian River 11.00 43.00
(California)
- Charles Smith, Kung Fu Girl Riesling 9.00 35.00
(Washington State)
- Rodney Strong Chalk Hill, Chardonnay 11.50 45.00
(Sonoma County)
- Press Chardonnay 6.75 26.00
(Mendocino, California)
- Cantini Volpi "Mucadoro" Moscato Piemonte 8.50 33.00
(Italy)
- Alpha Omega II Chardonnay 14.00 55.00
(Rutherford, California)



Home

La Trattoria Tuscano Italian Kitchen • 4223 Research Forest Drive, Suite 950 • The Woodlands, Texas 77381 • 281.419.2252

- [About Us](#)
- [Menus](#)
- [Catering](#)
- [Bob's To-Go](#)
- [Special Occasions](#)
- [Location](#)
- [Gift Cards](#)
- [Contact](#)