

# SUPERBOOK



**4337 Ridge Road  
Stevensville, MI  
269-429-3689**

*Tosi's roots go back to 1938 when Anthony Tosi and his wife, Henrietta, opened a small summer resort in Stevensville to serve the Italian community of Cicero, Illinois. The resort had 8 small cabins and a large common hall and was open from Memorial Day through Labor day to visitors from the Chicago area seeking the sun and sand of*

*Lake Michigan and the special taste of Grandma Tosi's exceptional northern Italian food. Grandma Tosi's son, Emilio, knew a good thing when he saw it, and so, in 1948, Tosi's Restaurant with room for 100 diners, opened to the public. Under Emil, Tosi's energetic and creative leadership, Tosi's Restaurant prospered and grew, with major additions in 1955, 1960 and 1964 that increased seating capacity from 100 to its present 280. Each addition was lavishly decorated with antiques and various works of art brought back from Italy by Emil Tosi on his many trips.*

*In the tradition of its founder, today Tosi's Restaurant specializes in northern Italian cuisine and is widely renowned for the consistently high quality of its food and drink, warm hospitality and authenticity of its Italian dishes. Their credo first set forth by Emil Tosi back in 1948 is carried on today, "Choose only the finest basic ingredients to prepare your cuisine, serve it efficiently in a pleasant atmosphere, and love your fellow man."*

**Doors / Bar open at 5:00 pm Monday thru Saturday  
Dinner seating Monday thru Thursday 5:30 pm – 9:30 pm  
Friday 5:30 pm – 9:30 pm or Saturday 5:00 pm – 10:00 pm  
Closed Sundays and Holidays**

**You and your guest are cordially invited to enjoy up to  
\$15.00 off any entrée when a second entrée  
of equal or greater value is purchased  
Sunday thru Thursday  
OR  
up to \$10.00 off any entrée when a second entrée of equal  
or greater value is purchased Friday or Saturday.**

***Valid for Dinner Monday thru Saturday Evening***

*Offer expires December 31, 2019*

**4**

*Use Dinner Card Punch #4*

## AntiPasto

### **Coconut Shrimp**

Five tiger shrimp rolled in sweet coconut, fried and served with a curry mayo 12

### **Escargot**

Baked in Tosi's scampi butter 12



### **Housemade Toasted Ravioli**

Ricotta cheese and spinach pillows lightly fried, and served with house made ragu or marinara 11

### **Scallops**

Pan seared then finished off in the oven with a lobster cognac sauce. Drizzled with truffle oil and topped with micro greens. 13

### **Calamari**

Buttermilk marinated, hand cut and flash fried with lemons and fennel and served with marinara 11

### **Artichoke Spread**

A creamy spinach & artichoke spread. Served with Italian flat bread from our wood oven 12

### **Wrapped Brie**

Puffed Pastry wrapped brie baked to a golden brown and topped with a warm peach and pecan compote 13

### **Margarita Goat Cheese**

Wood roasted goat cheese spread with a margarita sauce. Served with Italian flat bread from our wood oven 12

## 12" Pizza 13

*Fresh house made dough prepared daily and baked in our traditional wood burning brick oven. Topped with our house blend pizza sauce and cheese. Gluten Free pizza dough available.*

### **Sicilian**

Salami, Italian sausage, pepperoni, pancetta, basil

### **Mediterranean**

Kalamata olives, goat cheese, artichokes, sun dried tomatoes, touch of pesto, spinach

### **Al Funghi con Salsiccia**

Italian Sausage, tomato sauce, portabello mushrooms

### **Margherita**

Thin slices of tomato, mozzarella, pesto, basil

### **BBQ Chicken**

Sweet and tangy bbq sauce base, wood roasted chicken & red onions

### **The Burrata**

Pesto and garlic base with fire roasted tomatoes and a lite covering of our pizza cheese. Finished off with arugula lettuce and burrata

## Insalata

*All dinners come with soup or salad. For an additional charge of \$4 you may upgrade to a specialty salad.*

### **Gorgonzola**



Crisp iceberg, bacon and Gorgonzola tossed in house made ranch dressing. Topped with tomatoes, green apples, and fire roasted tomatoes. 13

### **Traditional Caesar**

Romaine lettuce tossed with Asiago and our Caesar dressing made with garlic, egg, olive oil and red wine vinegar. Topped with house made croûtons. 11

### **Spinach**

Spinach-Baby Spinach tossed in a brown sugar balsamic vinaigrette and topped with sliced apples, pecans, red onion, & dried cranberries. 12

### **Arugula Salad**

Fresh arugula and farro tossed in a mustard vinaigrette. Topped with mandarin oranges, Fire roasted tomatoes, Burrata and Micro Greens 13

### **House Salad**

Baby greens and iceberg mixture with red onions, cucumber and tomatoes Side 5 / Dinner 9

*For an additional charge add to any salad:*

Scottish Salmon 9

Four Tiger Shrimp 9

Char Grilled Angus Steak (four ounce) 9

Grilled Chicken Breast 6

*House made dressings:*

Tosi's (house), Toasted Garlic, Honey Mustard, Buttermilk Ranch, Bleu cheese, Thousand Island

## Frutti Di Mare

### **Great Lakes Whitefish**

Horseradish crusted, drizzled with a citrus basil aioli. Served with sweet potato Au gratin. 24

### **Salmon En Papillote gf**

Fresh caught Scottish salmon baked in parchment paper with a house made Dijon peppercorn butter. Accompanied with sweet potato Au grain. 25

### **Alaskan King Crab Legs gf**

1 pound of steamed crab legs, split and ready for drawn butter, and served with dill red skin potatoes 42

### **Salmon Margarita Fire Roasted gf**

Scottish Salmon wood roasted with a margarita tomato topping. Served with roasted tri colored potatoes and vegetable from our wood oven 25

## Pollo

*Served with House Made Fettuccine unless indicated.*

### **Chicken Marsala**

Boneless chicken breast lightly dusted and browned in marsala wine and mushrooms 22

### **Chicken Piccata**

Boneless chicken sautéed with lemon, capers and white wine sauce 22

### **Chicken Parmigiana**

Breaded boneless chicken breast baked in our house-made marinara, topped with a three cheese blend and served over tossed spaghetti 22

### **Wood Roasted Chicken gf**

Half a chicken wood roasted with a porcini mushroom rag out. Served with vegetables from our wood oven. 25

## Veal, Lamb, Beef and Pork

*All of our steaks are Midwestern USDA Certified Angus Beef. Our steaks and chops are seasoned to perfection with salt and pepper and grilled over charcoal. Served with mashed potatoes, mushrooms and a vegetable.*

### **Scaloppini House Specialty!**



Thin sliced pounded veal tenderloin sautéed in marsala wine and mushrooms. Served with house made fettuccine 33

### **T-Bone Lamb Chops gf**

Char-grilled and brushed with garlic and rosemary oil. Twin 10 oz. chops 37, Single 10 oz. chop 29

### **Osso Bucco**

Braised and slow roasted veal osso bucco in a porcini rag out. Served on a puree of celery root 30

### **Filet Mignon gf**

Midwestern Angus beef tenderloin hand cut and cooked to your desire over charcoal 8 oz. 35 / 5 oz. 30

### **Porterhouse gf**

Seasoned and seared in a cast iron skillet and basted with a rosemary butter. 20 oz. 38

### **Tournedos**

Twin 5 ounce beef tenderloin medallions finished with a brandy herb butter. 40

### **Barbecued Ribs gf**

Slow braised pork ribs in Tosi's original marinade. Finished off in our wood burning oven with our sweet and tangy barbecue sauce. Served with dill red skin potatoes Full Rack 29, Half rack 21

gf - Shows our Gluten Free ingredient options.

*All our dishes are made from scratch and based on availability, so we appreciate your patience.*

**Ask your server about menu items that are cooked to order or served raw. Consuming or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.**

## Pasta

*Here at Tosi's we make our pasta just one way: the way Grandma Tosi taught us. That means making our sauces fresh in house and our pastas by hand, everyday. We start with Old world recipes and use only the highest quality ingredients to bring our family's traditions to your table.*

### **Malfatti V**

*House Specialty! Since 1939*

Hand made spinach rolls layered with our house made Bolognese, Béchamel and mushrooms 2 rolls 22 / 1 roll 15

### **Tosi Ragu Spaghetti V 16**

Add house made meatballs 22

### **Tuscan Penne V**

Tomato sauce with Italian sausage, bell peppers, onions, garlic, marsala wine, butter and Asiago cheese 22

### **Amatriciana V**

Penne pasta tossed with a spicy blend of tomatoes, garlic, white wine, Parmesan and red pepper flakes. 21

### **Gnocchi V**

Potato dumplings, shrimp, and spinach in a garlic cream sauce 25

### **Eggplant Manicotti V**

Thinly sliced eggplant with ricotta rolled inside then baked in a marinara sauce and topped with Asiago 22

### **Seafood Arrabbiata**

Linguine pasta, seared sea scallops, lobster and tiger shrimp tossed in a spicy pancetta tomato sauce 33

### **Lasagna**

Four layers of house made pasta sheets stuffed with a blend of five cheeses, Italian sausage, spinach and our house made Bolognese 23

### **Fonghetto**

House made mushroom pasta in a Gorgonzola cream sauce with beef tenderloin and arugula 25

### **Tosi's Bucatini Carbonara**

House made bucatini noodle tossed in a garlic cream sauce, pancetta, & arugula. 23

*For an additional charge add to any Pasta:*

One Grilled Chicken Breast 6

Italian Sausage 6

Meatballs 6

Four Tiger Shrimp 9

Pastas marked with V can be or is vegetarian. Gluten Free pasta is available.

# Week Day Specials

## Monday

### **Manicaretti**

*House made pasta sheets filled with ham,  
swiss cheese and cheese tortellini, baked in house  
made béchamel sauce \$14*

Tosi's Cocktail and Martinis \$3 off

## Tuesday

### **Cannelloni**

*House made pasta sheets with ricotta filling, baked  
in a béchamel and your choice of marinara or meat sauce. \$14*

Bottle of Wine off a Select Wine List \$14

## Wednesday

**Pizza and Salad for One \$16 / for Two \$21**

**Chef's Choice Pasta \$17**

Draught Craft Microbrew Beers \$3

Beer Flights \$6

## Thursday

### **Canadian Walleye**

*Deep fried or broiled, with lemon, capers and almonds.  
Served with dill redskin potatoes and vegetables. \$26*

\$3 off Single Malt Scotch and Ports

### **General Manager:**

Dan McCreery

### **Assistant Manager:**

Lori McCreery

### **Executive Chef:**

Michael McCreery

### **Sous Chefs:**

Noel Bassett &  
Ashley Alexander