

TUSCANY STEAKHOUSE

GREAT FOOD WITH A TOUCH OF ROMANCE

— BY PATRICIA CANOLE | PHOTOS BY NEIL J TANDY —

What is New York known for on the dining scene? Well, next to pizza, bagels, and burgers, high on the list is steakhouses. All serve food in a captivating environment with wine, whiskey, and martinis, or whatever strikes your fancy. If you need help separating the good from the great, we have one standout that deserves your attention.

Located close to Central Park, *Tuscany Steakhouse* has served as a neighborhood staple since it opened its doors five years ago. At the helm is veteran restaurateur Steve Haxhij, an alumnus of *Wolfgang's Steakhouse*; it represents a rounded cuisine experience to its local following with a menu combining Italian American fare and classic American steakhouse.

His hospitality career helped develop his passion for sharing fine food and wine with friends and family. At *Wolfgang's*, Haxhij met Chef Jaime Chabla, where they worked for eight years before opening *Tuscany Steakhouse*. Today, they continue a strong relationship and deliver a welcoming, intimate dining experience.

QUALITY CUISINE

Diners can look forward to generous portions starting with many appetizer choices, including Baked Clams Oreganata, and Fried Calamari, with homemade marinara sauce. Additionally, Fresh Mozzarella Beefsteak Tomato and a Classic Steakhouse Wedge will truly satisfy you.

The main attraction, of course, is the USDA Prime Dry-Aged Steaks, carefully dried in the restaurant's signature aging box. *Tuscany's* signature Bone-In Rib Eye Steak is enough to satisfy any carnivore. The veteran wait staff finishes by serving steaks with a final baste of au jus. After enjoying a few bites, indulge in a few dashes of the house made Steak Sauce that will add even more flavor to an already great cut of meat. Also on the menu are tender cuts of the New York Sirloin and Filet Mignon and just as mouthwatering.



Italian menu choices and other favorites include Pollo Tuscany, a succulent breast of chicken beautifully blended with hints of cheese, mushrooms, and spinach. Surf lovers will be satisfied. Look for fresh and perfectly prepared Chilean Sea Bass, Grilled, Whole Maine Lobster, and Jumbo Shrimp Scampi. Naturally, expect portions of Hashed Browns, Mac & Cheese (option to add lobster), and the best Creamed Spinach.

The wine selection is curated by Steve Haxhij, features over 300 wines from around the world, and is displayed in a chic transparent wine cellar for diners to marvel at while dining.

Romantics will love the old-world charm, atmospheric lighting, and excellent menu this Valentine's Day—or, in fact, any day.

For more information on *Tuscany Steakhouse*, visit tuscanysteakhouse.com