

Tomasso

AT TURTLE POINT

FARMER'S MARKET



Crispy Calamari	22
Marinated and Fried with Cherry Peppers Parmigiano Reggiano · Balsamic Glaze · Italian Parsley	
Great Grains Bowl	19
Quinoa · Pickled Red Onion · Fresh Basil · Olives Sun Dried Tomatoes · Cucumbers · Feta Balsamic & Herb Vinaigrette	
Artisanal Hand Stretched North Carolina Burrata®	20
Marinated North Carolina Burrata · Baby Arugula Basil Infused Olive Oil · Maldon Sea Salt · Grilled Bread Marinated Grape Tomato · Prosciutto di Parma	
Caesar Salad	19
Crisp Romaine · Pamigiano Reggiano Brown Butter Croutons	
Italian Chopped Salad®	20
Romaine · Radicchio · Grape Tomatoes · Olives Shaved Red Onion · Pepperoncini · Crispy Parma Ham Parmigiano Reggiano · Balsamic & Herb Vinaigrette Brown Butter Croutons	
Pizza Napolitana	22
Neapolitan-Style Pizza · San Marzano Tomatoes Fresh Mozzarella · Basil · 12-inch House-Spun Dough Includes up to 3 traditional toppings of your choice	

SALAD ADD-ONS

Grilled Chicken 13 · Shrimp* (3) 15 · Scallops* (3) 24

THE CLASSICS



Roasted Summer Vegetable Risotto®	39
Roasted Zucchini · Summer Squash · Eggplant Red Onions · Local Tomatoes · Garlic · Pomodoro Italian Parsley	
Spaghetti Carbonara	38
Crisp Pancetta · Local Free Range Eggs Local Cream · Freshly Grated Parmesan · Spring Peas	
Orechiette A La Vodka	34
House Vodka Sauce · Spicy Fennel Sausage Crushed Chiles · Local Basil · Parmigiano Reggiano	
Fettuccini Alfredo	42
Herb Roasted Chicken · Creamy Alfredo · Fresh Broccoli	
Chicken Parmigiano	36
Herb Breaded Chicken Breast · Pomodoro Sauce Mozzarella · Parmesan · Served over Ricotta Gnocchi	

FOR THE TABLE

Garlic Bread®	18
Brick Oven Focaccia · Herb Garlic Butter Baked Mozzarella & Provolone Pomodoro	
Grilled Asparagus®	12
Sautéed Vegetable Medley®	12
Herb Roasted Potato Wedges	12
Parmesan Herb Risotto	15
Tomato Braised Meatballs	18

FIELDS & OCEAN



Chef's Chargrilled Butchers Cut Steak*	MKT	Lobster and Corn Campanelle	52
Certified USDA Angus Beef®. Herbed Potatoes Calabrian Chile · Romesco · Grilled Asparagus Ricotta Salata · Garlic Butter		Butter-Poached Maine Lobster · Toasted Sweet-Corn · Sundried Tomato Cream · Toasted Garlic-Breadcrumbs · Chives	
Market Catch*	MKT	Chicken Milanese	42
Locally sourced offering of fresh fish thoughtfully prepared with seasonal produce		Herb Breaded Chicken Breast · Lemon-Caper Sauce Heirloom Grape Tomatoes · Baby Arugula	
Pan Seared Diver Scallops	51	Herb Crusted Veal Cutlet	41
Celeriac Puree · Snap Peas · Pickled Pearl Onions Beech Mushrooms · Beurre Verde		Sweet Corn Ragout · Sautéed Spinach Herbed Potatoes · Pear Mostarda	

Gluten-Free ④ Vegetarian

Governor's Club members and Guests of the Villas and Homes of Kiawah Island Golf Resort enjoy preferred pricing on dine-in meals at all Villa Resort Restaurants including; Clubhouses, The Nest, Night Heron Pools and Cantina. Meals must be charged to the member or guest amenity card.

Chef de Cuisine Mike Littlefield
Josh Boehm, Sous Chef · Ahmira Muhammad, Sous Chef

*Consuming raw or undercooked meat or seafood may be hazardous to your health
· A service charge of 20% will be applied for parties of 8 or more.

