

Tomasso

AT TURTLE POINT

FARMER'S MARKET



Crispy Calamari Marinara · Garlic Aioli · Lemon	22
Mussels * Garlic · Shallots · White Wine · Herb Butter Grilled Bread	20
Tomato Braised Meatballs Beef · Sausage · Pomodoro · Parmesan · Basil	18
Beef Carpaccio Burrata* Black Pepper Crusted USDA Prime Angus Beef- Tenderloin® · Local Burrata · Roasted Golden Beets Heirloom Tomatoes · Dijonnaise · Balsamic Pickled Onions · Arugula · Grilled Ciabatta	26
Caesar Salad Crisp Romaine · Pamigiano Reggiano Brown Butter Croutons	19
Italian Chopped Salad Romaine · Radicchio · Grape Tomatoes · Olives Shaved Red Onion · Pepperoncini · Crispy Parma Ham Parmigiano Reggiano · Balsamic & Herb Vinaigrette Brown Butter Croutons	20
Pizza Napolitana Neapolitan-Style Pizza · San Marzano Tomatoes Fresh Mozzarella · Basil · 12-inch House-Spun Dough Includes up to 3 traditional toppings of your choice	22

SALAD ADD-ONS

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

THE CLASSICS



Shrimp Scampi Provencal * White Wine · Garlic · Shallots · Butter · Tomato Scallion · Linguini	38
Spaghetti and Meatballs House-Made Meatballs · Pomodoro · Parmesan · Basil	32
Orechiette alla Vodka House Vodka Sauce · Spicy Fennel Sausage Crushed Chiles · Local Basil · Parmigiano Reggiano	34
Tagliatelle alla Bolognese Ragu of Beef · Veal · Pork · Pancetta · Soffrito	34
Chicken Parmesan Pomodoro · Mozzarella · Basil · Served over Linguine	36

FOR THE TABLE

Garlic Bread ① Brick Oven Focaccia · Herb Garlic Butter Baked Mozzarella & Provolone Pomodoro	18
Grilled Asparagus ① ②	12
Herb Roasted Potato Wedges	12
Parmesan Herb Risotto ③	15

FIELDS & OCEAN



Butcher's Cut Steak* Certified Angus Beef® · Herbed Potatoes Calabrian Chile · Romesco · Grilled Asparagus Ricotta Salata · Garlic Butter	MKT	Roasted Summer Vegetable Risotto ① ② Roasted Zucchini · Summer Squash · Eggplant Red Onions · Local Tomatoes · Garlic · Italian Parsley	39
Market Catch* Locally sourced offering of fresh fish thoughtfully prepared with seasonal vegetables	MKT	Chicken Milanese Herb Breaded Chicken Breast · Lemon-Caper Sauce Heirloom Grape Tomatoes · Baby Arugula	42
Pan Seared Diver Scallops* ③ Celeriac Puree · Snap Peas · Pickled Pearl Onions Beech Mushrooms · Beurre Verde	51	Brasato al Borolo ③ Slow Braised Beef Short Rib · Cipollini Onions Mascarpone Polenta	40

③ Gluten-Free ① 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
Joshua 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.

