

# Tomasso

AT TURTLE POINT

## SALADS



<b>Caesar Salad</b>	19
Crisp Romaine · Pamigiano Reggiano · Brown Butter Croutons	
<b>Beef Carpaccio Burrata*</b>	26
Black Pepper Crusted USDA Prime Angus Beef Tenderloin® Local Burrata · Roasted Golden Beets · Heirloom Tomatoes Dijonnaise · Balsamic · Pickled Onions · Arugula · Grilled Ciabatta	
<b>Italian Chopped Salad</b> ④ ⑤	20
Romaine · Radicchio · Grape Tomatoes · Olives Shaved Red Onion · Pepperoncini · Crispy Parma Ham Parmigiano Reggiano · Balsamic & Herb Vinaigrette Brown Butter Croutons	

## SALAD ADD-ONS

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

## BAR BITES

<b>Crispy Calamari</b>	22
Marinara · Garlic Aioli · Lemon	
<b>Mussels *</b>	20
Garlic · Shallots · White Wine · Herb Butter Grilled Bread	
<b>Fried Mozzarella</b>	15
Served with Marinara	
<b>Tomato Braised Meatballs</b>	18
Beef · Veal · Pork · Pomodoro · Parmesan · Basil	

## SANDWICHES

Served with French Fries | Substitute Side Salad +4



<b>Meatball Sub</b>	21
Slow Braised Meatballs · Tomato Pomodoro Provolone Hoagie Roll	
<b>Tuna “Tonnato” Wrap</b>	22
Albacore Tuna · Caesar · Capers · Lemon Zest Prosciutto · LTO · Toasted Flour Tortilla	
<b>Tomasso Italian Hero</b>	21
Genoa Salami · Pepperoni · Prosciutto · LTO Provolone · Giardiniera Relish · EVOO	
<b>Italian Beef Sub</b>	22
Sliced Roast Beef in a Sicilian Oregano Marinade Melted Provolone · Pepperoncini · LTO · Cherry Pepper Aioli	

## HAND-CRAFTED PIZZA

All Pizzas are 14" Hand Tossed & Made to Order  
Gluten-Free Cauliflower Crust Available  
\*Vegan Cheese Available Upon Request\*

<b>Pepperoni &amp; Sausage</b>	32
NJ Crushed Tomatoes · Sliced Pepperoni Italian Fennel Sausage · Mozzarella · Aged Provolone	
<b>Margherita</b> ④	30
NJ Crushed Tomatoes · Local Artisan Mozzarella Johns Island Tomatoes · Local Basil · EVOO	
<b>Supreme</b>	32
NJ Crushed Tomatoes · Green Bell Pepper Fennel Sausage · Pepperoni · Onion · Olive	
<b>Farmers Table</b> ④	30
NJ Crushed Tomatoes · Broccoli · Slow Roasted- Roma Tomato · Sweet Onion · Mushroom · Olive	
<b>Quattro Formaggio</b> ④	32
Fresh Ricotta · Fontina · Hand Spun Mozzarella Parmigiano Reggiano · Black Pepper · EVOO	
<b>Fig &amp; Prosciutto</b>	32
EVOO · Mozzarella · Aged Provolone Prosciutto de Parma · Black Mission Figs Baby Arugula · Aged Balsamic Vinegar	
<b>Green Goddess</b> ④	30
Pesto Genovese · Garlic · Local Basil · Spinach Arugula · Italian Parsley · Mozzarella Parmigiano Reggiano	
<b>Tomasso Hot Sugo</b>	32
San Marzano Sugo Base · Basil Cherry Peppers · Pepperoncini · Mozzarella Parmigiano Reggiano *spicy*	

④ Gluten-Free ⑤ Vegetarian

\*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.

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

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.

