

Lunch Menu

ANTIPASTI

Garlic Bread, Focaccia, Mozzarella,
Garlic Butter, Marinara
8

Fried Calamari, Sweet Cherry Peppers,
Peperoncini, Limoncello Aioli
11

Seasonal Soup, Made Daily with Local Ingredients
8

Antipasto Volente, Chefs Selection of Cured Meats,
Italian Cheese, Pickled Vegetables
14

INSALATE

House Salad, Field Greens, Tomatoes, Cucumber, Carrot,
Italian Dressing
8

Caesar Salad, Grilled Romaine, Smoked Parmigiano,
Blistered Tomatoes, Polenta Croutons,
Caesar Dressing
9

Spinach Salad, Poached Sugar Apples, Pecans,
Gorgonzola, Local Grape Vinaigrette
10

Add Sautéed Shrimp 6, Grilled Chicken 6

FRITTATA

Served with Vodka Sauce & Fresh Fruit

Sausage, Tomato, Spinach and Mozzarella
11

Chicken, Bacon, Spinach, Tomato, Mozzarella
11

Lobster, Roasted Red Peppers, Asparagus, Fontina
14

PRIMI

Spaghetti, Meatballs, Marinara Sauce Parmigiano
12

Wild Mushroom Agnolotti, Arugula, Toasted Walnuts,
Gorgonzola, Truffle
13

Carbonara, Green Peas, Pancetta, Shrimp,
Crab, Fettuccine, Parmesan Cream
14

TRAMEZZINO

**Served with Your Choice of Fresh Fruit,
Pasta Salad or French Fries**

Italian, Sliced Cured Meats, Provolone,
Mixed Greens, Cibatta Roll
12

Tomato & Mozzarella Panini, Pesto, Prosciutto, Focaccia
11

Tuscan Chicken Salad, Preserved Fruit, Italian Aioli, Rosemary,
Arugula, Tomato, House Focaccia
12

Tomasso Angus Burger, Lettuce, Tomato, Onions,
Choice of Cheese
13

Chicken Parmigiano Sliders, Marinara, Mozzarella
12

Braised Short Ribs, Provolone, Roasted Mushrooms,
Toasted Cibatta Roll
13

SPECIALTY PIZZA

ALSO OFFERED ON DINNER MENU
12 each

All of our pizzas are made in house and baked to order in a brick oven

Margherita, Sundried Tomatoes, Mozzarella, Basil, Garlic Oil
Tomasso Pepperoni, Sweet Sausage, Marinara, Mozzarella
Artichoke, Spinach & Artichoke Cream, Tomato, Mozzarella
Roasted Chicken, Bacon, Spinach, Tomatoes, Vodka Sauce
Roasted Mushroom, Foraged Mushrooms, Pancetta, Fontina,
Black Truffle

Carnoso, Hamburger, Sausage, Bolognese, Arugula,
Red Peppers, Mozzarella

Meatball, Cherry Tomato, Fennel Sausage, Asiago,
Vodka Sauce

Add Fried Local Egg 1.00/Grilled Shrimp 6.00

Dinner Menu

ANTIPASTI

Antipasto Volente, Chef's Selection of Cured Meats &
Cheese's
Marinated Vegetables
14

Pan Roasted Mussels, Crispy Salami, Local Rainbow
Chard, Moretti Beer Broth
11/19

Fried Calamari, Sweet Cherry Peppers, Peperoncini,
Limoncello Aioli
11

Garlic Bread, Focaccia, Mozzarella, Roasted Garlic
Butter, Marinara
8

INSALATE

Caesar Salad, Baby Romaine, Smoked Parmigiano,
Blistered Tomatoes, Caesar Dressing, Polenta Croutons
9

House Salad, Field Greens, Tomatoes, Cucumber,
Carrot, Chianti Dressing
8

Spinach Salad, Poached Sugar Apples, Pecans,
Gorgonzola, Local Grape Vinaigrette
10

PRIMI

Half Portion/Full Portion

Rigatoni Bolognese, Ragu Bolognese,
Pecorino Romano
13/24

Wild Mushroom Agnolotti, Arugula, Toasted Walnuts,
Gorgonzola, Truffle
13/24

Lasagna al Forno, Vegetarian or Italian Sausage,
Ricotta, Mascarpone, Mozzarella, Basil & Oregano
12/22

Tortiglioni al Ragu, Braised Short Rib,
Wild Mushrooms, Herbs
14/26

Spaghetti, Meatballs, Marinara Sauce, Parmigiano
12/22

*Shrimp & Crab Carbonara, Spring Peas, Crispy Pancetta,
Fettuccini, Parmesan Cream*
14/26

SECONDI

*Chicken Parmigiano Ala Vodka, Marinara, Mozzarella,
Mascarpone, Angel Fusilli, Vodka Sauce
(Eggplant Substitution Available)*
21

*Veal Picatta, Warm Baby Potato Salad, Asparagus,
Fried Capers, Garlic & Lemon Vinaigrette*
28

*Grilled Bistecca, 8oz Eye of Ribeye,
Lobster & Fennel Ravioli, Fried Spinach, Roasted Garlic*
30

*Seared Rack of Lamb, Herb Gremolata, Basil Potatoes,
Seasonal Vegetables, Cherry Gastrique*
30

Children's Menu

Chicken Parmigiano, Marinara Sauce, Mozzarella Cheese
9

Three Cheese Panini, Mozzarella, Provolone, Parmigiano
8

*Cheese or Pepperoni Pizza, Marinara Sauce, Mozzarella
Cheese*
9

Spaghetti, Pomodoro, Italian Meatball, Parmigiano
8

Lasagna al Forno, Ricotta, Mozzarella, Basil
10

Rigatoni, Parmigiano Cream
8

Dessert Menu

Tiramisu, Lady Fingers, Cocoa, Espresso
8

*Sour Cherry Custard, Caramelized Sugar, Mascarpone,
Chocolate Balsamic*
7

Fried Dough, Chocolate Sauces, Salted Pecans, Cinnamon
7

*Local Berry Limoncello Cheese Cake, Seasonal Local Berries,
Raspberry Gastrique, Toasted Pine Nut Crust*
8

*Cannoli, Sweetened Citrus Ricotta, Orange Marmalade,
Chocolate Chips*
7

*Flourless Chocolate Torte, Hazelnuts, Vanilla Shooter,
Amaretto Caramel*
8

*Gelato, Chocolate, Vanilla Bean,
Biscotti Hazelnut, Caramel*
6

*Sorbetto, Lemon, Raspberry, Blood Orange,
Strawberry Moscato*
6

Tomasso

AT TURTLE POINT

1 Turtle Point Lane
Kiawah Island, SC 29455

To Go
(843) 266-4102/
EXTENSION 64102

HOURS OF OPERATION

SERVING DAILY

Bar

11:30am – 9:00pm

Dinner

5:00pm – 9:00pm

(MENU AND HOURS SUBJECT TO CHANGE)

RESERVATIONS

(843) 266-4070/
EXTENSION 64070