

*Tassi*

ESTD ITALIAN 1939

## THE LEGACY CONTINUES



Emil and Vi Tosi



Owners Dan and Lori McCrery



Chef Michael McCrery



“Choose only the finest basic ingredients to prepare your cuisine, serve it efficiently in a pleasant atmosphere, and love your fellow man.” –Emil Tosi

The McCrery Family welcomes you to Tosi's Italian, a dining experience unlike any other.

What our founder, Emil Tosi, started in 1939, continues today, eight decades later. A family tradition, so very important to Emil is evident throughout the Tosi's culture from the back-of-the house to the front-of-the-house. Each day we honor the legacy that Emil created by using his original recipes, techniques and traditions passed down to us by our peers and mentors, all who have served Emil's credo.

How fortunate we are to have worked with some of the best in the culinary industry, a team of people with a strong work ethic, a mindset of dedication and service, all focused on you, our Tosi's dining friends.

Each dish created from our kitchen is hand crafted, using the freshest ingredients, many from our private herb garden, and prepared to be savored by you. Whether this is your first time dining at Tosi's, or you've been a loyal customer for decades, we honor you for letting our family preserve Emil's legacy as we continue to create the future.

*Buon Appetito!*

*Dan and Lori McCrery*

*Use the links below to jump  
to that portion of our Dinner Menu*

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# Appetizers

80 years ago, Emil Tosi truly created farm-to-table, working with local farms throughout southwest Michigan who supplied him with the freshest, and finest fruits and vegetables. You will enjoy these local ingredients in all of our dishes.

As part of your dining experience, each table receives a fresh basket of the finest breads, created in the Bit of Swiss bakery, part of the Tosi's family right here on the property. Enjoy these famous breads with salted butter or Tosi's olive oil and finely grated imported Parmesan cheese.

<b>COCONUT SHRIMP</b> 12 Tiger shrimp rolled in sweet coconut, flash fried and served with a curry mayo	<b>ARTICHOKE SPREAD</b> 12 Fresh spinach and artichokes blended together with Mascarpone and Asiago cheese, served with house-made Italian flat bread, baked in our wood oven
<b>ESCARGOT</b> 12 Baked to perfection in Tosi's scampi butter	<b>HAND CRAFTED MEATBALLS</b> 10 A Tosi's favorite served in our house-made marinara sauce and topped with our own crafted version of Stracciatella di Burrata, a rich flavorful, buttery cheese
<b>CALAMARI</b> 12 Hand cut squid marinated in buttermilk and flash fried with lemons and fresh fennel and served with Tosi's house-made marinara sauce	<b>HOUSE-MADE TOASTED RAVIOLI (HS)</b> 11 Ricotta cheese and spinach pillows lightly fried, and served with house-made ragu or marinara
<b>GRILLED OYSTERS</b> 13 Charred in-season oysters topped with a grilled pineapple salsa	<b>ITALIAN CHARCUTTERIE BOARD</b> 15 This hand crafted appetizer features locally sourced artisan meats paired with our finest cheeses and Chef's selection of specialty marinated vegetables

# 12" Pizza

Our hand tossed pizzas start with our freshly made dough, prepared daily, dressed with our house-made specialty sauce, topped with imported cheeses, and baked to ultimate perfection in our Italian wood burning brick oven, proudly featured in our Florentine dining room. All of our pizzas can be prepared gluten free, upon request. Tosi's gluten free pizzas are full of flavor and will delight and satisfy your quest for the best tasting pizza crust.

<b>MARGHERITA</b> 13 Thin slices of tomato, mozzarella, pesto and basil	<b>AL FUNGHI CON SALSICCIA</b> 13 Italian Sausage, tomato sauce and portabello mushrooms
<b>PORK BELLY</b> 13 Figs, braised pork belly and Danish blue cheese	<b>SICILIAN</b> 13 Fresh salami, Italian sausage, pepperoni, pancetta and basil
<b>STRACCIATELLE DI BURRATA</b> 13 Garlic base pesto paired with fire roasted tomatoes and a light covering of Tosi's house-made Stracciatelle di Burrata cheese, and topped with fresh arugula	<b>MEDITERRANEAN</b> 13 Kalamata olives, goat cheese, artichokes, a touch of pesto, spinach and sun-dried tomatoes
<b>IMPORTED CHEESE</b> 13 Imported Mozzarella, Provolone and Fontina	<b>PEPPERONI</b> 13 Fresh pepperoni, Mozzarella, Provolone and Fontina

Since 1967, Tosi's has served Breads and Desserts from Bit of Swiss Pastry Shop. We feature a variety of internationally award winning artisan breads, famous desserts and pastries – all made by hand, using only premium ingredients.

(GF) Indicates our Gluten Free options • (V) Indicates our Vegetarian options • (HS) Indicates Tosi's House Specialty  
Gluten Free pasta is available ask your server

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

# Fresh Salads

All Tosi's dressings are house-made in our kitchen daily and include: Tosi's house (Red Wine Vinaigrette), Toasted Garlic, Honey Mustard, Buttermilk Ranch, Bleu Cheese and Thousand Island.

All entrees include your choice of Emil Tosi's original House Specialty Minestrone, soup of the day, or Tosi's House Salad. Upgrade to a specialty salad for an additional \$5

<p><b>GORGONZOLA</b> 13 Crisp iceberg, bacon and Gorgonzola cheese tossed in house-made ranch dressing, topped with Granny Smith green apples, fire roasted tomatoes and flash fried sweet onions</p> <p><b>TRADITIONAL CAESAR</b> 11 Romaine lettuce tossed with Asiago cheese and our house-made Caesar dressing with garlic, egg, olive oil and red wine vinegar. Topped with house-made croutons using Bit of Swiss freshly baked Focaccia</p> <p><b>BABY ARUGULA</b> 11 Baby arugula greens tossed in Tosi's blend of extra virgin olive oil and fresh lemon, topped with finely shaved Pecorino cheese and fire roasted tomatoes</p>	<p><b>BRUSSEL AND SPINACH SALAD</b> 12 Locally sourced, when available, Brussel Sprout leaves and baby spinach tossed with blueberries, mandarin oranges, slivered almonds and Ricotta Salata cheese in a white balsamic vinaigrette</p> <p><b>HOUSE SALAD</b> SIDE 5 • DINNER 9 A heritage blend of red and green leaf lettuce, frisée, red onions, cucumber and tomatoes</p> <p><i>Add to your salad with any of the following</i></p> <p>SCOTTISH SALMON 6 OZ 10 FOUR TIGER SHRIMP 10 CHAR GRILLED ANGUS STEAK 4 OZ 10 GRILLED CHICKEN BREAST 6 OZ 7</p>
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# Pasta

Tosi's prepares their pasta only one way, exactly how Emil's mother taught him. Honoring the Italian heritage and culinary expertise of Emil Tosi, we create our pasta using the same machine that was purchased in Milan, Italy, and brought to Stevensville, Michigan, when he bought the restaurant from his parents in 1939. Our pastas are scratch made daily starting with the dough, and our sauces are created with fresh locally sourced ingredients, many hand-picked from our private herb garden.

<p><b>MALFATTI</b> <sup>(HS V)</sup> Handmade spinach rolls layered with our house-made Bolognese, Béchamel and mushrooms 1 Roll 15 2 Rolls 22</p> <p><b>PESTO CASARECCIA</b> 23 House-made Casareccia pasta tossed with house-made pesto and garlic, topped with Cherrywood smoked bacon, eggplant lardons, and shaved Pecorino cheese</p> <p><b>TUSCAN PENNE</b> <sup>(V)</sup> 22 Tomato Sauce with Italian sausage, bell peppers, onions, garlic, Marsala wine, butter and Asiago cheese, tossed with penne pasta</p> <p><b>AMATRICIANA</b> <sup>(V)</sup> 21 Penne pasta tossed with a spicy blend of tomatoes, garlic, white wine, Parmesan and red pepper flakes</p> <p><b>WOOD ROASTED GNOCCHI</b> <sup>(V)</sup> 22 Potato dumplings, chicken breasts and spinach baked in our wood oven in an heirloom tomato and red pepper cream sauce</p>	<p><b>EGGPLANT MANICOTTI</b> <sup>(V)</sup> 22 Thinly sliced eggplant with Ricotta cheese rolled inside then baked with a marinara sauce and topped with Asiago cheese</p> <p><b>SEAFOOD ARRABBIATA</b> <sup>(HS)</sup> 33 Linguine pasta, seared sea scallops, lobster and tiger shrimp tossed together in a perfect spicy pancetta tomato sauce</p> <p><b>LASAGNA</b> 23 Four layers of house-made pasta sheets stuffed with a blend of five cheeses, Italian sausage, fresh spinach and our house-made Bolognese</p> <p><b>BUCATINI</b> 23 House-made Bucatini pasta tossed in a tomato and basil sauce. Topped with arugula and house crafted Stracciatella di Burrata cheese</p> <p><b>TOSI'S SPAGHETTI</b> <sup>(V)</sup> 16 With your choice of our house-made Bolognese or marinara sauce WITH HOUSE-MADE MEATBALLS 22</p>
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*Add any of these toppings to your hand made pasta:*

ONE GRILLED CHICKEN BREAST 7	TWO HAND CRAFTED MEATBALLS 8
ITALIAN SAUSAGE 6	FOUR TIGER SHRIMP 10

# Beef • Veal • Lamb • Pork

We serve you the freshest, Natural Midwest Black Angus, USDA Prime beef. In our quest to source the absolute finest meat purveyor for our Tosi's dining friends, we spent time traveling to many cattle farms throughout the country, meeting the staff, experiencing their operations, dedication to quality, and overall culture. We are proud to partner with Revier Cattle Company, who has been doing business since 1867, from Olivia, Minnesota. This iconic purveyor produces the finest meats with a time tested, proprietary, locally grown diet given to their cattle. We've selected Revier Cattle Company because their commitment to excellence aligns perfectly with ours.

Chef Michael hand cuts our meats daily to ensure freshness which allows us to cook it to your exact liking. Tosi's creates and serves all of our dishes using the freshest ingredients. Our steaks and chops are full of flavor, and we only season them with salt and pepper and cook them over a charcoal grill. Perfection made simple. All meat dishes are served with mashed potatoes, mushrooms and our Chef's choice vegetable.

## Beef

### TOURNEDOS 40

Hand cut, Midwestern Black ANGUS Beef-USDA Prime, twin 5 ounce beef tenderloin medallions finished with a brandy herb butter

### PORTERHOUSE (GF) 42

22 ounce Midwestern Black ANGUS Beef-USDA Prime, seasoned lightly with salt and fresh ground pepper. Seared in a cast-iron skillet and basted with a rosemary infused butter

### WAGYU STRIP 42

A 12 ounce strip steak with a delicate and silky texture due to superior marbling

### FILET MIGNON (GF)

Hand cut, Midwestern Black ANGUS Beef-USDA Prime, seasoned lightly with salt and fresh ground pepper

5 ounce 30  
8 ounce 36

*Really hungry?*

*Chef Michael can hand cut your Filet to a specific size, or request a wine reduction finish*

## Veal and Lamb

### SCALOPPINI (HS) 33

Thin sliced pounded veal tenderloin sautéed in marsala wine and mushrooms, served with Tosi's house-made fettucine

### T-BONE LAMB CHOPS (GF)

Brushed with garlic and rosemary oil

10 ounce chop 29  
Twin 10 ounce chops 39

### VEAL CHOP 36

12 ounce chop grilled, brushed with fresh garlic, oil and herbs and stuffed with prosciutto and Fontina cheese

### VEAL PICCATA 33

Thin veal sautéed in white wine, lemons and capers and served with Tosi's house-made fettucine

## Pork

### BARBECUED RIBS (GF)

Slow braised pork ribs in Tosi's original marinade, finished off in our wood burning oven with our sweet and tangy barbecue sauce, served with roasted red skin potatoes tossed in fresh dill

Half Rack 21  
Full Rack 29

### PORK CHOP MILANESE 26

Prepared with fresh herbs and house-made herbed bread crumbs, pan seared, topped with Brussel Sprout leaves tossed in olive oil, and served with an Italian Ricotta Salata and a warm cherry demi glace

## Sides

EMIL'S WORLD-FAMOUS MINISTRONE SOUP  
CUP 4 • BOWL 6

SPAGHETTI 5  
SAUTÉED SPINACH IN OIL AND GARLIC 5

BAKED POTATO 4  
FRESHLY MADE MASHED POTATOES 4  
TOSI'S FAMOUS FRIES 4  
TOSI'S TWO HAND CRAFTED MEATBALLS 8

# Farm Fresh Chicken

Tosi's is particular about selecting poultry from local and regional farms for our specialty featured chicken dishes.

Rest assured our chicken contains no artificial ingredients, or hormones. Tosi's believes fresh is best!

Served with house-made fettuccine unless indicated.

## CHICKEN MARSALA 22

Boneless chicken breast lightly dusted in seasoned flour and browned in Marsala wine and mushrooms

## LIMONCELLO MILANESE 22

Chicken breast sautéed in Tosi's house-made herbed bread crumbs, topped with a light Italian Limoncello cream sauce

## CHICKEN PICCATA 22

A Tosi's classic-boneless chicken breast sautéed with lemon, capers with a white wine reduction

## CHICKEN PARMIGIANA 22

A boneless chicken breast breaded in Focaccia bread crumbs, baked in our house-made marinara sauce, topped with a three cheese blend of Mozzarella, Provolone and Fontina, served over freshly made and tossed spaghetti

# Fish and Seafood

Tosi's fish and seafood are delivered fresh daily. Tosi's partners with a national seafood purveyor, who is known for their premium products from both the Atlantic and Pacific Oceans. Our fish and seafood are prepared to order and are always tender and delicious.

## GREAT LAKES WHITEFISH 24

Freshly caught from Lake Superior horseradish crusted, drizzled with a house-made citrus basil aioli and served with Tosi's sweet potato au gratin, perfectly blended with Mozzarella, Provolone and Fontina

## SALMON EN PAPILOTE (GF) 25

Fresh caught Scottish salmon baked in parchment paper with a house-made Dijon peppercorn butter, accompanied with Tosi's sweet potato au gratin

## GRILLED SALMON (GF) 25

Our Scottish Salmon char grilled over charcoal, topped with citrus butter and served with Noel's roasted savory vegetable medley of sweet potatoes, corn, red peppers, onions, edamame beans and pancetta

## SCALLOPS 24

Fresh cold-water scallops, seared and drizzled with truffle oil, in a lobster cognac sauce and served with Noel's roasted savory vegetable medley of sweet potatoes, corn, red peppers, onions, edamame beans and pancetta

## LOBSTER TAILS 42

Twin six-ounce Maine caught lobster tails with drawn butter and served with roasted red skin potatoes tossed in fresh dill

## MEALS TO TAKE HOME

Entertaining a special event... an anniversary, birthday, or a group of family or friends over? Tosi's offers our fresh made delicious soups, salads and pastas packaged and ready for you to simply put in the oven and enjoy. We request a minimum of one day's notice to properly prepare the following dishes. 1/2 pan typically feeds 8-10 people and can be ordered cooked or uncooked.

## TUSCAN PENNE 40

## HOUSEMADE LASAGNA 45

## GNOCCHI 45

## MALFATTI 45

## AMATRICIANA 40

## HOUSE SALAD 20

*Choice of one dressing*

## CAESAR SALAD 25

## AVAILABLE NOW TAKE HOME

## MINISTRONE SOUP 1qt. 10

## BOLOGNESE SAUCE 1qt. 10

## MARINARA 1qt. 9

## AMATRICIANA 1pt. 8

## MALFATTI 2 ROLLS 13

## GRATED CHEESE 5 pt. • 9 qt.

## SALAD DRESSING 1qt. 7

## TOSI'S OLIVE OIL 16 bottle

## TOSI'S BALSAMIC 16 bottle

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

# WEEK DAY SPECIALS

Our week day specials feature some of our kitchen's finest and exclusive culinary creations, some not found on our traditional menu.

We invite you to enjoy our hand-crafted cocktails, locally crafted beers, and carefully selected domestic and international wines.

## MONDAY

### MANICARETTI 14

House-made pasta sheets rolled and filled with ham, Swiss cheese, tortellini and baked in our Bechamel sauce

### CANNELLONI 14

House-made pasta sheets rolled and filled with fresh spinach, Ricotta cheese and baked in our Bechamel and Ragu sauce

TOSI'S COCKTAIL AND MARTIN'S 3 OFF

## TUESDAY

As we celebrate Tosi's 80th anniversary, we thought it fitting to serve some of Emil's favorite dishes on Tuesdays only-please ask your server for today's special

BOTTLE OF WINE FROM A SELECT WINE LIST 14

## WEDNESDAY

### PIZZA AND SALAD

Your choice of any Pizza and Salad from our menu

Pizza and Salad for One 16

Pizza and Salad for Two 21

### CHEF'S CHOICE PASTA 17

16 OUNCE DRAFT CRAFT MICROBREW BEER 3

4 - 4 OUNCE BEER FLIGHTS 7

## THURSDAY

### CANADIAN WALLEYE 26

Fresh caught walleye, either broiled or fried. Our broiled walleye is brushed with herbed oil and finished with almonds and capers. Our deep fried walleye is finished with a Crab Louie sauce

BOURBONS AND PORTS 3 OFF

ESTD ITALIAN 1939



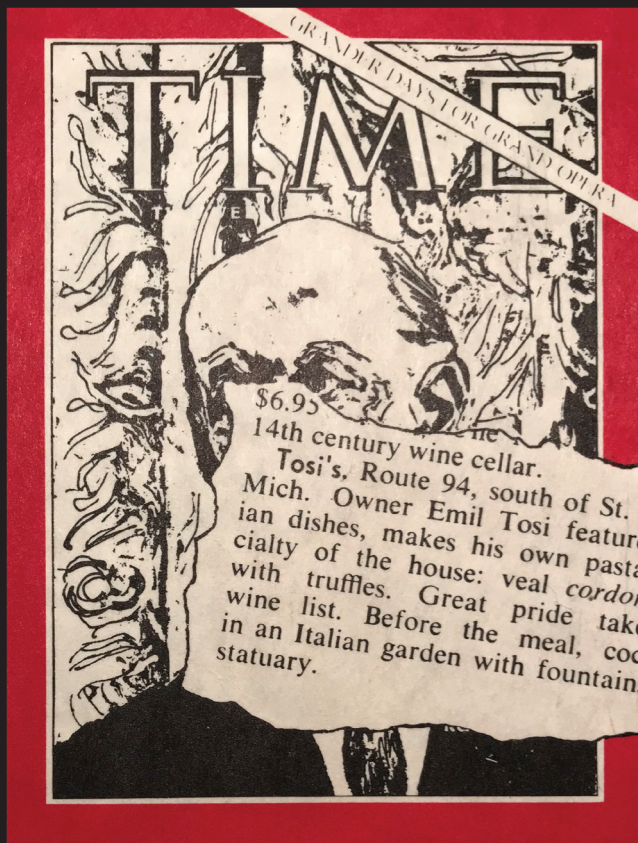
OWNERS DAN & LORI McCRERY

EXEC. CHEF MICHAEL McCRERY

SOUS CHEFS NOEL BASSETT

& ASHLEY ALEXANDER





\$6.95  
14th century wine cellar.  
Tosi's, Route 94, south of St. Joseph,  
Mich. Owner Emil Tosi features Ital-  
ian dishes, makes his own pasta. Spe-  
cialty of the house: veal *cordon bleu*  
with truffles. Great pride taken in  
wine list. Before the meal, cocktails  
in an Italian garden with fountains and  
statuary.

ONE OF 22 COUNTRY RESTAURANTS  
IN THE U.S. WELL WORTH THE TRIP.

TIME MAG.