



PRIVATE DINING MENU PACKAGES

Private dining menus are offered for groups of twenty or more.

Thank you for choosing Todd English's Tuscany. Celebrity Chef, Todd English, brings the flavors of Tuscany to Mohegan Sun Casino. Tuscany's authentic, regional Italian cuisine features a variety of appetizers, salads, signature flatbreads, handcrafted pastas and wood grilled specialties.

We have a selection of private menus available to make your special occasion and business function a memorable one. For groups of up to 22 people, the Private Dining Room (wine cellar) is available to entertain your guests. For larger groups, the Tuscany Piazza offers an exciting dining experience adjacent to the cascading, five-story Taugahannick Falls.

For lunch events, Todd English's 'Tuscan Table' offers a selection of traditional antipasti, pasta, cured and sliced meats, fresh seasonal salads, daily zuppa, assortment of flatbreads and a delectable selection of Italian dessert.

To personalize your special occasion, please contact:

MICHAEL DUNKERLY
mdunkerl@mohegansun.com

Food Presented by:

SHAUN HOULE
RESTAURANT CHEF

PRIVATE DINING ROOM

Provides intimacy and exclusivity for hosting special occasions and business functions:

Minimum Capacity of the room is 15 people

Maximum Capacity of the room is 22 people

*A \$50 charge will be accessed for each person up to 15 people to reach
the minimum capacity of the PDR*



*To inquire about or request our private dining room or any of our large party accommodations,
please email or call Jeff Higgins, Manager of Operations.*

*You may view the dining options by visiting our website at www.mohegansun.com.
Click on Dining, Fine Dining, and Todd English's Tuscany; select the Large Party Dining link.*

CHEF'S TABLE

A semi-private, entertaining atmosphere, ideal for hosting small business meetings and special occasions, with an intimate view of our chefs preparing Tuscany's rustic meals.

Maximum Capacity 10 people

Minimum Capacity 6 people



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\$55 MENU

PRIMI

PLEASE SELECT:

GRILLED CAESAR SALAD

GRILLED ROMAINE, CHERRY TOMATOES,
PARMESAN CROUTON,
EGGLESS CAESAR DRESSING, BASIL OIL

MISTO SALAD

MIXED GREENS, ROASTED TOMATOES,
SHAVED PARMESAN, BALSAMIC VINAIGRETTE

RICOTTA GNOCCHI

HAND-CRUSHED TOMATOES, FRESH HERBS,
BROWN BUTTER, DOLLOP OF RICOTTA

LINGUINI & CLAMS

MANILA CLAMS, LEMON, GARLIC, WHITE WINE, EVOO

SECONDI

PLEASE SELECT:

CRISPY SKIN SALMON*

WHOLE GRAIN MUSTARD CRUSTED,
WHITE BEAN & ROASTED TOMATO STEW

CHICKEN PARMESAN

CRISP FRIED CUTLETS, RICOTTA, MOZZARELLA,
SPAGHETTI, MARINARA SAUCE

FILET MIGNON*

BROCCOLINI WITH PANCETTA, MASHED POTATOES

DOLCE♦

PLEASE SELECT:

FALLEN CHOCOLATE CAKE

TAHITIAN VANILLA ICE CREAM, RASPBERRY PURÉE

TODD'S TIRAMISU

LADY FINGERS, ESPRESSO,
WHIPPED CREAM, COCOA POWDER

BLACK BOTTOM CRÈME BRÛLÉE

ASSORTED BERRIES, HOUSEMADE BISCOTTI

* THESE ITEMS CAN BE COOKED TO ORDER OR MAY CONTAIN
RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED
MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY
INCREASE THE RISK OF FOOD BORNE ILLNESS.

♦ THESE ITEMS WERE NOT MADE IN A NUT-FREE ENVIRONMENT.



\$65 MENU

ANTIPASTO

PLEASE ENJOY:

CALAMARI FRITTI
CHEF'S SELECTION OF FLATBREADS
ANTIPASTA DELLA CASA♦

PRIMI

PLEASE SELECT:

GRILLED CAESAR SALAD

GRILLED ROMAINE, CHERRY TOMATOES,
PARMESAN CROUTON,
EGGLESS CAESAR DRESSING, BASIL OIL

MISTO SALAD

MIXED GREENS, ROASTED TOMATOES,
SHAVED PARMESAN, BALSAMIC VINAIGRETTE

RICOTTA GNOCCHI

HAND-CRUSHED TOMATOES, FRESH HERBS,
BROWN BUTTER, DOLLOP OF RICOTTA

LINGUINI & CLAMS

MANILA CLAMS, LEMON, GARLIC, WHITE WINE, EVOO

SECONDI

PLEASE SELECT:

CRISPY SKIN SALMON*

WHOLE GRAIN MUSTARD CRUSTED,
WHITE BEAN & ROASTED TOMATO STEW

CHILEAN SEA BASS ACQUA PAZZA

SHELLFISH-TOMATO BROTH, GARLICKY SPINACH

CHICKEN PARMESAN

CRISP FRIED CUTLETS, RICOTTA, MOZZARELLA,
SPAGHETTI, MARINARA SAUCE

FILET MIGNON*

BROCCOLINI WITH PANCETTA, MASHED POTATOES

DOLCE♦

PLEASE SELECT:

FALLEN CHOCOLATE CAKE

TAHITIAN VANILLA ICE CREAM, RASPBERRY PURÉE

TODD'S TIRAMISU

LADY FINGERS, ESPRESSO,
WHIPPED CREAM, COCOA POWDER

BLACK BOTTOM CRÈME BRÛLÉE

ASSORTED BERRIES, HOUSEMADE BISCOTTI

* THESE ITEMS CAN BE COOKED TO ORDER OR MAY CONTAIN
RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED
MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY
INCREASE THE RISK OF FOOD BORNE ILLNESS.

♦ THESE ITEMS MAY CONTAIN NUT AND/OR PEANUT PRODUCTS.



\$75 MENU

ANTIPASTO

PLEASE ENJOY:

CALAMARI FRITTI
CHEF'S SELECTION OF FLATBREADS
ANTIPASTA DELLA CASA ♦

PRIMI

PLEASE SELECT:

GRILLED CAESAR SALAD

GRILLED ROMAINE, CHERRY TOMATOES,
PARMESAN CROUTON,
EGGLESS CAESAR DRESSING, BASIL OIL

TUSCAN SALAD

MIXED GREENS, OLIVES, ROASTED RED PEPPERS,
MARINATED ARTICHOKE, LEMON VINAIGRETTE

PASTA

PLEASE SELECT:

RICOTTA GNOCCHI

HAND-CRUSHED TOMATOES, FRESH HERBS,
BROWN BUTTER, DOLLOP OF RICOTTA

LINGUINI & CLAMS

MANILA CLAMS, LEMON, GARLIC, WHITE WINE, EVOO

SECONDI

PLEASE SELECT:

CHILEAN SEA BASS ACQUA PAZZA

SHELLFISH-TOMATO BROTH, GARLICKY SPINACH

CHICKEN PARMESAN

CRISP FRIED CUTLETS, RICOTTA, MOZZARELLA,
SPAGHETTI, MARINARA SAUCE

FILET MIGNON ♦

BROCCOLINI WITH PANCETTA,
MASHED POTATOES, DEMI GLACE

DOLCE ♦

PLEASE ENJOY:

FALLEN CHOCOLATE CAKE

TAHITIAN VANILLA ICE CREAM, RASPBERRY PURÉE

**ASSORTED CANNOLIS, ITALIAN COOKIES,
BISCOTTI, & SFOGLIATELLE**

* THESE ITEMS CAN BE COOKED TO ORDER OR MAY CONTAIN
RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED
MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY
INCREASE THE RISK OF FOOD BORNE ILLNESS.

♦ THESE ITEMS MAY CONTAIN NUT AND/OR PEANUT PRODUCTS.

WINE PACKAGES

To enhance your dining experience, you may add a Wine Service package to any of the three menu packages above. Please choose the grape varietals as suggested below and the manager will make wine selections that will complement you and your guests' meals.

OPTION #1

\$19.95 PER PERSON

WHITE

PLEASE SELECT ONE VARIETAL:

CHARDONNAY

PINOT GRIGIO

WHITE ZINFANDEL

RED

PLEASE SELECT TWO VARIETALS:

CABERNET

PINOT NOIR

SANGIOVESE

MERLOT

SHIRAZ

OPTION #2

Includes Draft Beer or a Champagne Toast

\$24.95 PER PERSON

WHITE

PLEASE SELECT ONE VARIETAL:

CHARDONNAY

PINOT GRIGIO

WHITE ZINFANDEL

RED

PLEASE SELECT TWO VARIETALS:

CABERNET

PINOT NOIR

SANGIOVESE

MERLOT

SHIRAZ

DRAFT BEERS

PLEASE ENJOY THE FOLLOWING SELECTIONS:

SAM ADAMS

SAM ADAMS SEASONAL

YUENGLING TRADITIONAL LAGER

STELLA ARTOIS

BLUE MOON

PERONI

SMITHWICK'S

BUD LIGHT

COORS LIGHT