



## 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:*

**RESTAURANT SUPERVISOR  
MICHAEL DUNKERLEY  
[mdunkerl@mohegansun.com](mailto:mdunkerl@mohegansun.com)**

*Food Presented by:*

**RESTAURANT CHEF  
SHAUN HOULE**

## 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 assessed 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 supervisor Michael Dunkerley for assistance.*

*You may view the dining options by visiting our website at [www.mohegansun.com](http://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**



*To inquire about or request our private dining room or any of our large party accommodations, please email or call supervisor Michael Dunkerley for assistance.*

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



## \$55 MENU

### PRIMI

PLEASE SELECT:

#### CAESAR SALAD

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

#### TUSCAN SALAD

BABY RED ROMAINE, ROMA TOMATOES, RED ONION,  
ENGLISH CUCUMBERS, MEDITERRANEAN OLIVES,  
FETA CHEESE, CREAMY OREGANO VINAIGRETTE

#### HOUSEMADE SPINACH RAVIOLI

FRIED BREAD, DRESSED ARUGULA  
VODKA ROSÉ SAUCE

#### LINGUINI & CLAMS

MANILA CLAMS, LEMON, GARLIC, WHITE WINE, EVOO

### SECONDI

PLEASE SELECT:

#### CRISPY SKIN SALMON\*

PAN-ROASTED, DILL CLAM BURRO FUSO,  
EVOO & FRESH HERB SMASHED NEW POTATOES

#### 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

#### LEMON CHIFFON

LEMON CURD, GREEN TEA CAKE,  
BLUEBERRY COMPOTE

\* 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 CONTAIN NUTS AND/OR 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:

**CAESAR SALAD**  
ROMAINE LETTUCE, CHERRY TOMATOES,  
PARMESAN CROUTON,  
EGGLESS CAESAR DRESSING, BASIL OIL

**TUSCAN SALAD**  
BABY RED ROMAINE, ROMA TOMATOES, RED ONION,  
ENGLISH CUCUMBERS, MEDITERRANEAN OLIVES,  
FETA CHEESE, CREAMY OREGANO VINAIGRETTE

**HOUSEMADE SPINACH RAVIOLI**  
FRIED BREAD, DRESSED ARUGULA  
VODKA ROSÉ SAUCE

**LINGUINI & CLAMS**  
MANILA CLAMS, LEMON, GARLIC, WHITE WINE, EVOO

### SECONDI

PLEASE SELECT:

**CRISPY SKIN SALMON\***  
PAN-ROASTED, DILL CLAM BURRO FUSO,  
EVOO & FRESH HERB SMASHED NEW POTATOES

**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

**LEMON CHIFFON**  
LEMON CURD, GREEN TEA CAKE,  
BLUEBERRY COMPOTE

\* 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 CONTAIN NUTS AND/OR WERE NOT  
MADE IN A NUT FREE ENVIRONMENT.



## \$75 MENU

### ANTIPASTO

PLEASE ENJOY:

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

### PRIMI

PLEASE SELECT:

**CAESAR SALAD**  
ROMAINE LETTUCE, CHERRY TOMATOES,  
PARMESAN CROUTON,  
EGGLESS CAESAR DRESSING, BASIL OIL

**TUSCAN SALAD**  
BABY RED ROMAINE, ROMA TOMATOES, RED ONION,  
ENGLISH CUCUMBERS, MEDITERRANEAN OLIVES,  
FETA CHEESE, CREAMY OREGANO VINAIGRETTE

### PASTA

PLEASE SELECT:

**HOUSEMADE SPINACH RAVIOLI**  
FRIED BREAD, DRESSED ARUGULA  
VODKA ROSÉ SAUCE

**LINGUINI & CLAMS**  
MANILA CLAMS, LEMON, GARLIC, WHITE WINE, EVOO

### SECONDI

PLEASE SELECT:

**CRISPY SKIN SALMON\***  
PAN-ROASTED, DILL CLAM BURRO FUSO,  
EVOO & FRESH HERB SMASHED NEW POTATOES

**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 CONTAIN NUTS AND/OR WERE NOT  
MADE IN A NUT FREE ENVIRONMENT.

## 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 varieties as suggested below and the manager will make wine selections that will complement you and your guests' meals.*

### OPTION #1

*Selection of 2 White & 2 Red Varietals and includes all Draft Beers*

**\$15** PER PERSON FOR THE FIRST HOUR, **\$10** PER PERSON FOR EACH ADDITIONAL HOUR.

### OPTION #2

*Select 2 White & 2 Red Varietals, includes all Draft Beers, a Champagne Toast and House Bar*

**\$18** PER PERSON FOR THE FIRST HOUR, **\$14** PER PERSON FOR EACH ADDITIONAL HOUR.

### OPTION #3

*Champagne Toast only*

**\$9** PER PERSON

#### WHITE

PINOT GRIGIO  
SAUVIGNON BLANC  
CHARDONNAY  
WHITE ZINFANDEL

#### RED

SANGIOVESE  
PINOT NOIR  
SYRAH  
MERLOT  
CABERNET

#### DRAFT BEERS

SAM ADAMS SEASONAL  
PERONI  
STELLA ARTOIS  
HARPOON SEASONAL  
TWO ROADS HONEYSPOOT WHITE IPA  
ELYSIAN SPACE DUST IPA  
HARPOON HOPPY ADVENTURE  
BROADBROOK ALE  
CAPTAIN LAWRENCE HOP COMMANDER  
CONEY ISLAND MERMAID PILSNER

#### HOUSE SPIRITS

VODKA  
GIN  
TEQUILA  
WHITE RUM  
DARK RUM  
WHISKEY  
SCOTCH