

Antipasti

- TUSCAN CROSTINI** _____ \$5
Toasted homemade foccacia bread, aged balsamic & extra virgin olive oil
- PARMESAN TRUFFLE FRIES** _____ \$8
Homemade crispy fries, Grana Padano & truffle oil drizzle
- WARM OLIVES** _____ \$9
Marinated Italian mixed olives and toasted homemade foccacia bread
- SOUP OF THE DAY** _____ \$6
Chef's creation, seasonally inspired ingredients
- MUSSELS & CHORIZO** _____ \$16
Sauté mussels & chorizo sausage, zesty tomato sauce
- BRUSCHETTA** _____ \$9
Tomato, basil, garlic, extra virgin olive oil, foccacia bread
- ARANCINI** _____ \$11
Crispy saffron risotto balls, Fior di latte cheese, zesty tomato sauce
- CALAMARI FRITTI** _____ \$15
Buttermilk marinated calamari, golden fried, spicy tomato sauce
- TENDERLOIN BITES** _____ \$16
Sauté beef tenderloin bites, creamy horseradish sauce
- GAMBERI ROSÉ** _____ \$13
Sauté prawns, onions, basil garlic rosé sauce
- POLPETTE** _____ \$9
Sauté homemade meatballs in a zesty tomato basil sauce & Grana Padano
- SALSICCIA** _____ \$11
Homemade Italian sausage, bell peppers, onions and garlic, in a creamy rosé sauce.
- CIOPPINO SOUP** _____ \$19
Fresh seafood in a tomato and wine broth with seasonal vegetables
- GARLIC TOAST** ____ \$4 **CHEESE TOAST** ____ \$5

To Share

- TRIO OF DIPS** _____ \$19
Hummus, tzatziki, roasted red pepper whipped feta, warm pita bread
- ITALIAN PLATTER** _____ \$29
Calamari, sausage, meatballs, arancini
- CHEF'S BOARD** _____ \$29
Our chef's selection of 3 meats, 3 cheeses and house compote

Salads

- CAESAR** _____ \$9
Romaine hearts, Grana Padano, house made croûtons, creamy garlic dressing
- MISTA** _____ \$9
Mixed greens, tomatoes, cucumbers, red onions, house dressing
- PANZANELLA** _____ \$14
Tomatoes, cucumber, red onions, homemade focaccia, basil, garlic, kosher salt, extra virgin olive oil & aged balsamic
- CAPRESE** _____ \$13
Fior di latte, tomatoes, basil pesto, artisan mixed greens, house dressing
- BEET** _____ \$15
Poached beets, artisan mixed greens, red onion, tomatoes, oranges, house dressing

ADD \$7

GRILLED CHICKEN BREAST, SALMON, SHRIMP, OR FRIED CALAMARI

Stone Oven Pizza

SUBSTITUTE GLUTEN FREE CRUST FOR \$3

- MARGHERITA** _____ \$16
Tomato sauce, Fior di Latte, fresh basil
- NAPOLI** _____ \$21
Tomato sauce, Fior di Latte, anchovies, Kalamata olives, fresh tomatoes, capers
- QUATTRO CARNI** _____ \$24
Tomato sauce, Fior di Latte, pepperoni, prosciutto, sausage, genoa salami
- SICILIAN** _____ \$19
Tomato sauce, Fior di Latte, Italian sausage, onions, bell peppers
- FORMAGGI** _____ \$21
E.V.O.O., Gorgonzola, Fior di Latte, Grana Padano
- PARMA E FUNGHI** _____ \$22
E.V.O.O., basil pesto, Fior di Latte, mushrooms, arugula, prosciutto, truffle oil drizzle
- DIAVOLO** _____ \$19
Tomato sauce, Fior di Latte, calabrese salami, jalapeño peppers

ADD \$2

MUSHROOMS, TOMATOES, ONIONS, BELL PEPPERS, JALAPEÑO, ARUGULA, OLIVES,

ADD \$3

PEPPERONI, PROSCIUTTO, GENOA SALAMI, SAUSAGE, CHICKEN, CALABRESE SALAMI, MORTADELLA, TRUFFLE OIL, ORGANIC HONEY, ANCHOVIES, MEATBALLS

Pasta

SUBSTITUTE GLUTEN FREE PASTA OR GNOCCHI FOR \$3

- SPAGHETTI POMODORO** _____ \$15
Zesty tomato sauce, fresh basil
- FETTUCCINE ALFREDO** _____ \$16
Grana Padano, cream sauce
- GNOCCHI** _____ \$19
Hand rolled potato dumplings, fire roasted pepper cream sauce
- RISOTTO TARTUFO E FUNGHI** _____ \$21
Carnaroli rice, porcini mushrooms, pecorino romano cheese, arugula & truffle oil drizzle
- LINGUINE AGLIO E OLIO** _____ \$18
Banana peppers, Grana Padano, chili flakes, garlic, parsley, E.V.O.O.
- SPAGHETTI CARBONARA** _____ \$19
Pancetta, cracked black pepper, egg yolk, Grana Padano, cream sauce
- RAVIOLI CON ARAGOSTA** _____ \$21
Lobster & crab ravioli, Grana Padano, sun-dried tomato cream sauce
- FETTUCCINE GORGONZOLA** _____ \$21
Chicken, arugula, roasted almonds, gorgonzola cream sauce
- PENNE TOSCANA** _____ \$19
Chicken, mushrooms, Grana Padano, rosé sauce
- PENNE SALSICCIA** _____ \$19
Homemade Italian sausage, bell peppers, mushrooms, zesty tomato sauce
- BOLOGNESE LASAGNA** _____ \$19
Traditional style homemade lasagna
- TORTELLINI AL FORNO** _____ \$19
Veal stuffed pasta, rosé sauce, baked with mozzarella cheese
- FETTUCCINE SALMONE** _____ \$19
Salmon, fresh tomatoes, spinach, creamy rosé sauce
- PESCATORE** _____ \$24
Choice of risotto or linguine pasta, in a white wine or zesty tomato sauce, with shrimps, salmon, mussels and clams
- PENNE SCALLOP & SHRIMP** _____ \$24
Scallops, shrimp and green peas in a creamy rosé sauce

ADD \$2

MUSHROOMS, TOMATOES, ONIONS, BELL PEPPERS, JALAPEÑO, ARUGULA, OLIVES,

ADD \$3

MEATBALLS, SAUSAGE, BOLOGNESE SAUCE, CHICKEN, SALMON, SHRIMP, MUSSELS, CLAMS, ANCHOVIES, MIXED VEGETABLES

Automatic 18% Gratuity to parties of 8 or more

Toscana Italian Grill

