

# TOSCANA

ITALIAN AMERICAN RESTAURANT

All Homemade Pasta, Meat, Fish & Seafood Entrees include Soup or Salad

## Homemade Pasta & More

Add Side of Meatballs or Sausage 5

### Jumbo Rigatoni

Simmered in a velvety creamy tomato sauce with a touch of vodka, with Italian sausage 23

### Fettuccine Broccoli Chicken Alfredo

Coated in a rich parmesan cream sauce, with grilled chicken and broccoli florets 23

### Spaghetti Bolognese with Meatball

Tossed in our rich, slow-simmered homemade bolognese sauce. Served with a house-made meatball 20

### Tortellini Pavaroti

Tossed in a velvety pesto cream sauce, topped with crusted chicken and finished with a dusting of aged dry ricotta 23

### Lobster Ravioli

Delicate lobster-filled ravioli in a rich, homemade alfredo sauce 25

### Short Ribs Ravioli

Served in a luxurious mascarpone cream sauce 25

### Spinach Ravioli

Tender ravioli filled with spinach and creamy ricotta, in a smooth, house-made vodka sauce 21

### Parpadelle al Ragù

Tossed in a rich and creamy bolognese sauce, finished with fresh burrata 22

### Pillow Asiago Gnocchi

Infused with asiago cheese, served in a luscious creamy goat cheese sauce 21

### Penne Prato

Coated in a rich, creamy alfredo sauce and crowned with crusted chicken 23

### Two Finger Cavatelli

Served with fresh baby spinach and ricotta, in a rich creamy vodka sauce 23

### Toscan Linguini

Tossed with roasted red peppers, kalamata olives, and grilled chicken, with a fragrant garlic and olive oil sauce 22

### Cheese Ravioli

Classic cheese-filled ravioli served in our signature marinara sauce 19

### Butternut Squash Ravioli

Delicate gluten-free ravioli filled served in a rich and creamy mascarpone sauce 23

## Meat & Fish

### Chicken Marsala

Simmered in a luscious marsala wine and mushroom sauce, accompanied by golden roasted potatoes 23

### Chicken Milanese

Crisp, lightly breaded and crowned with fresh cherry tomatoes and onions, finished with garlic, olive oil, and a touch of balsamic glaze. Served with roasted potatoes 25

### Chicken Limon

Glazed in a bright, tangy lemon sauce, served with sautéed spinach and roasted potatoes 23

### Chicken Parmigiana

Crispy breaded, layered with fresh mozzarella and simmered in our marinara sauce, served with spaghetti 22

### Angus Beef Cheeseburger

Juicy 1/2 lb Angus beef patty topped with melted American cheese, fresh lettuce, tomato, and onion. Served with golden fries 18

### Roasted Duck

Served with a luscious orange brandy sauce, accompanied by rice and seasonal vegetables 32

### New York Steak

16 oz perfectly cooked and served with a rich demi-glace, accompanied by roasted potatoes and vegetables 39

### Beef Short Ribs

Slow-cooked and finished with a rich demi-glace, served alongside roasted potatoes and spinach 34 (allow 30 min)

### Veal Chop

14 oz expertly grilled and finished with a savory garlic and rosemary white wine sauce. Served with golden roasted potatoes and veggies 49

### Pork Chop Oreganata

Grilled to perfection, served with extra virgin olive oil, oregano and garlic, with roasted potatoes and veggies 29

### Veal Parmigiana

Lightly breaded veal cutlet topped with rich tomato sauce and melted mozzarella, served with spaghetti 27

### Lamb Shank

Oven-roasted to tender perfection, served with roasted potatoes and spinach 39 (allow 30 min)

### Stuffed Sole

Stuffed with savory crab meat, served with a bright lemon beurre blanc sauce, accompanied by rice and vegetables 29

### Salmon Grigliata

Served on a bed of creamy mushroom and asparagus risotto, complemented by a smooth dill sauce 28

### Crusted Barramundi

Delicately crusted with toasted almonds and drizzled with lemon beurre blanc sauce. Served with rice and fresh seasonal vegetables 26

## Seafood with Pasta

### Scallops Caruso

Served atop delicate angel hair pasta, tossed with kalamata olives, artichoke hearts, fresh diced tomatoes, sautéed onions, and mushrooms, in a fragrant garlic and olive oil sauce 25

### Orecchiette Genovese

Shrimp, broccoli, sundried tomatoes, garlic and olive oil sauce 26

### Frutti di Mare

Mussels, scallops, calamari, and shrimp, over linguini in a light red sauce 36

### Lobster Risotto

Lobster tail, shrimp, and scallops, over risotto, asparagus and mushrooms with white wine sauce 36

### Baby Clams Linguini

Sautéed baby clams over linguini with choice of red or white sauce 21

### Linguini Mussels

Fresh blue mussels over linguini with choice of red or white wine sauce 23

## Appetizers

### Crab Cake

A golden cake of premium crab meat and seasoned breadcrumbs, complemented by a light lemon sauce 18

### Calamari Fritti

Lightly breaded and crisp-fried calamari served with fresh lemons and cocktail sauce 14

### Calamari Toscana

Lightly breaded and sautéed in extra virgin olive oil with garlic, fresh lemon juice, and a hint of crushed red pepper 15

### Wild Salmon Crostini

Toasted artisan bread topped with creamy goat cheese, capers, and wild salmon, finished with a drizzle of extra virgin olive oil 18

### Goat Cheese

Oven-baked in our house-made marinara sauce, served with toasted artisan bread 15

### Blue Jumbo Mussels

Sautéed with sweet cherry tomatoes in a light red sauce, served with toasted garlic bread 17

### Grigliata Mista Il Romantico

Grilled calamari, shrimp, scallops, and baby octopus, finished in a white wine, garlic, and extra virgin olive oil sauce with a hint of crushed red pepper 26

### Brie Cheese

Baked with granny smith apples and toasted almonds, served with crisp toasted baguette 15

### Burrata & Prosciutto

Creamy burrata paired with thinly sliced prosciutto, finished with a house-made balsamic reduction 16

## Salads

### Crab Cake Caesar Salad

Crisp romaine tossed in classic caesar dressing, topped with a house-made crab cake, parmesan, and garlic croutons 22

### Blackened Tilapia House Salad

Cajun-blackened tilapia over our house salad with your choice of dressing 18

### House Salad

A fresh mix of crisp greens, cucumber slices, cherry tomatoes, and vibrant red and green leaf lettuces 10

### Mozzarella Caprese

Slices of vine-ripened tomatoes layered with fresh mozzarella and fragrant basil, drizzled with extra virgin olive oil & a touch of balsamic glaze 12

### Caesar Salad

Crisp romaine lettuce tossed with homemade croutons, freshly grated parmesan cheese, and our signature creamy caesar dressing 12

### Add Grilled or Crispy Chicken 4

Cajun or Grilled Salmon 10

Beef Chuck Teres Major Steak 9

Grilled or Fried Shrimp (4 pc) 8

Grilled or Fried Calamari 6

**Dressing Choices:** Italian, Ranch, Blue Cheese, Creamy Garlic, Caesar

## Baked Dishes

Served with Soup or Salad

### Eggplant Parmesan

Layered with creamy ricotta and melted mozzarella, baked to perfection in marinara sauce, served with spaghetti 21

### Lasagna

Noodles layered with creamy ricotta and mozzarella, baked in a rich marinara sauce and topped with melted mozzarella 22

### Baked Gnocchi Bolognese

Baked with meatballs and Italian sausage, in a traditional homemade bolognese sauce, finished with melted mozzarella 23

### Chicken Tetrazzini

Tender chicken breast sautéed with mushrooms and peas, tossed with fettuccine in a creamy parmesan sauce, finished with melted mozzarella 23

## Kids Menu

Mostaccioli Butter 8

Spaghetti or Penne Marinara 9

Fettuccine Alfredo 10


Cheese Ravioli 10

Chicken Fingers & Fries 10



### House Favorites

If you do not find your favorite dish on the menu, don't be afraid, ask for it and we will gladly accommodate you!

\$5 Split Charge. 18% gratuity added for large parties. We offer gluten free and whole wheat pasta, we can also prepare most of our dishes gluten free.  Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

# Beer

Blue Moon 6  
Coors Light 5  
Heineken 6  
Heineken Zero 6  
Miller Lite 5  
Peroni 6  
Samuel Adams 6



# Wine

## RED

### PINOT NOIR

**Pinot Noir House** 8 / 32  
**Pinot Noir Monte Degli Angeli, Italy** 42  
*cherry wild berry, hint of vanilla, soft full taste with smooth finish*  
**Pinot Noir Resplendent By Erath, Oregon** 49  
*rich garnet color, fruit aromas of bright strawberry and raspberry*

### CABERNET SAUVIGNON

**Cabernet Sauvignon House** 8 / 32  
**Cabernet Drumheller, California** 39  
*strawberry and cherry are the stand out aromas*  
**Cabernet San Simeon, Paso Robles** 55  
*cherry and strawberry flavors, smooth with firm finish*  
**Cabernet Charles Krug, Napa Valley** 65  
*black fruit and plums surrounded by vanilla and cocoa*  
**Cabernet Duckhorn, Napa Valley** 95  
*aromas of blackberry, huckleberry and chocolate with hints of mint*  
**Cabernet Sauvignon Chimney Rock, Napa Valley** 130  
*blackberry, huckleberry and chocolate, hint of mints and cardamom*  
**Cabernet Sauvignon Alexander Crown** 85  
*blackberry, red currant and fresh earth are core flavors, hints of mint*

### CHIANTI

**Chianti House** 9 / 36  
**Chianti Ruffino, Italy** 39  
*notes of black cherry some spice and floral notes*  
**Chianti Classico Querceto, Tuscany** 45  
*bright ruby in colour with delicious savoury aromas of cherry and spice, medium bodied with fresh acidity, this is the perfect food wine*  
**Chianti Classico Riserva, Ruffino Tan, Tuscany** 55  
*the bouquet is elegant, characterized by violet, cherries, wild berry and plums, hints of spices like tobacco, clove and eucalypto*

### MERLOT, SHIRAZ, RED BLENDS, MALBEC

**Merlot House** 8 / 32  
**Merlot Rutherford Hill, Napa Valley** 65  
*bold, juicy with notes of chocolate covered cherries*  
**Red Blend Murrietas Well, California** 55  
*rich dark chocolate finish with ripe fruit and nice texture*  
**Malbec Aqua de Piedra, Argentina** 12 / 45  
*rich ruby purple color and boasts, black berries, ripe plump*  
**Shiraz Barossa Valley Estate** 10 / 39  
*spices, oak and dark fruit, full bodies, long Juicy finish*  
**Zinfandel Saldo, California** 55  
*old vine zinfandale, flavors of ripe berries and spice*  
**Bordeaux Chateau Paloumey, France** 45  
*aromas of flavors of red berry and cherry fruit, touch of pepper*

### RED WINES ITALY

**Montepulciano Dabruzzo, Italy** 39  
*soft fruity bouquet on the nose, dry and smooth, lingering finish*  
**Sangiovese Monte Degli Angeli** 10 / 39  
*90% sangiovese with 10% merlot added for complexity*  
**Amarone Righetti Capitol de Roar, Italy** 85  
*a well structure, complex, elegant and velvety red wine*  
**Brunello di Montalcino, Tuscany** 120  
*flavors of blackberry, black cherry, black raspberry, chocolate and violets*  
**Barolo Piedmont, Italy** 90  
*rich and full body, violet flavors, cherry, raspberry, cinnamon, white pepper*

# Toscana Cocktails



### Peartini

Grey Goose Pear Vodka,  
Pear Juice, Elderflower,  
Splash Pineapple Juice 14

### Mango Martini

House Vodka, Orange Liqueur,  
Lemon Juice, Mango Puree 12

### Vanilla Sky

Vanilla Vodka, Pineapple Juice,  
Blue Curacao 14

### Limoncello Spritz

Prosecco, Limoncello, Soda Water,  
and a splash of Lemonade 13

### Strawberry Martini

Vanilla Vodka, Strawberry Puree,  
Touch of Cream 13

### Virgin Strawberry Margarita

Lime Juice, Agave Syrup,  
Strawberry Puree,  
Sparkling Water 9

## WHITE

### CHAMPAGNE, SPARKLING & SWEET RED 187 ml

**Mionetto Prosecco Brut** 13  
*light dry with hints of stone fruit and pear, crisp finish*  
**Candoni Moscato** 12  
*refreshing aromatic notes of peach, citrus and orange blossom*  
**Nicolas Feuillate Brut Champagne** 20  
*lemon and lime flavors, smooth and crisp, apple and honey notes*  
**Ruffino Prosecco Rose, Italy** 11  
*flavors of melon, citrus and grapefruit, crisp bright acidity*  
**Sparkling Brut, Rotari, Italy** 15  
*flavors of melon, citrus and grapefruit*

### SWEETER STYLED WINES glass / bottle

**Moscato Stemmari, Sicily** 10 / 39  
*refreshing aromatic notes of peach, citrus and orange blossom, very pleasant finish*  
**Riesling, Seaglass, California** 10 / 39  
*luscious and lively bursting with fresh fruits*  
**Red or White Sangria** 8  
*fruity and refreshing, Spanish sangria, blend of natural citrus fruit flavor*

### CHARDONNAY

**Chardonnay House** 8 / 32  
**Chardonnay, Wente, California** 39  
*golden delicious apple and citrus blend to create very aromatic wine*  
**Chardonnay, Oyster Bay, New Zealand** 44  
*rich ripe apples surrounded by toasty oak with a juicy finish*

### PINOT GRIGIO

**Pinot Grigio House** 8 / 32  
**Pinot Grigio Ruffino, Italy** 39  
*light crisp, refreshing, an elegant wine served with seafood, savory dishes*  
**Pinot Grigio Terlato, Italy** 45  
*ripe peach, apricot and pear with crisp mineral finish*

### SAUVIGNON BLANC

**Sauvignon Blanc Charles Krug, California** 45  
*flavors of melon, citrus and grapefruit, crisp and bright acidity*  
**Sauvignon Blanc Kim Crawford, New Zealand** 12 / 47  
*ripe tropical fruit flavor with passion fruit melon and grapefruit*

# Spirits

### BOURBON

Makers Mark  
Basil Harden  
Jim Beam  
Elijah Craig  
Michters  
Jim Beam Rye  
Few Rye

### WHISKEY

Jameson  
Crown Royal  
Chivas Regal  
Canadian Club  
Jack Daniels  
Seagram 7  
Southern Comfort  
Redemption Rye

### VODKA

Grey Goose  
Belvedere  
Absolut  
Absolut Citron  
Tito's  
Ketel One  
Smirnoff

### GIN

Beefeater  
Tanqueray  
Bombay Dry  
Bombay Sapphire

### RUM

Meyers  
Bacardi  
Captain Morgan

### SCOTCH

Glenlivet 12  
Johnnie Walker Red  
Johnnie Walker Black  
Dewars  
J&B  
Glenmorangie  
Laphroaig 10 Yr  
Bowmore 12 Yr

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