

## 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

# TOSCANA

ITALIAN AMERICAN RESTAURANT

## Handhelds

Served on homemade bread with French Fries or Pasta Salad

### Stromboli Sandwich

Served with mixed peppers, Italian sausage, homemade marinara and melted mozzarella cheese 13

### Philly Steak Sandwich

Grilled sirloin steak topped with onions and mozzarella 15

### Chicken Cutlet Sandwich

Crispy breaded chicken cutlet fresh lettuce, tomato, and sliced onions, finished with Cajun mayo, toasted bun 14

### Turkey Club

Layers of oven-roasted turkey breast, lettuce, tomato, and mayo stacked between toasted bread 14

### Chicken Wrap

Grilled or crispy, lettuce, tomatoes and onions, with cajun mayo 14

### Fish Wrap

Crusted barramundi, lettuce, tomato, onions, cajun mayo 15

### Steak Wrap

Sirloin steak, lettuce, tomatoes, onions, cajun mayo 16

### Angus Beef Burger

1/2 lb homemade beef patty, onions, lettuce and tomatoes 14

### Bacon Cheeseburger

Crispy bacon, cheddar cheese, homemade bun 15

### Homemade Veggie Burger

Brown rice, black beans, almonds, spicy mayo, mozzarella, brioche bun 14

Add Side of Meatballs or Sausage 5

## Italian Entrees

### Chicken Parmigiana

Lightly breaded, topped with mozzarella, baked in marinara sauce, served over spaghetti 17

### Jumbo Rigatoni Vodka

Simmered in a velvety creamy tomato sauce with a touch of vodka, with Italian sausage 17

### Pillow Gnocchi Creamy Goat Cheese

Stuffed with asiago cheese, creamy tomato sauce with a touch of goat cheese 17

### Two Finger Cavatelli

Served with fresh baby spinach and ricotta, in a rich creamy vodka sauce 19

### Tortellini Pavaroti

Tossed in a rich, creamy pesto sauce with crispy chicken, finished with a sprinkle of dry ricotta cheese 19

### Penne Prato

Tossed in a rich, creamy alfredo sauce and topped with golden, crispy chicken 19

### Rolled Eggplant

Thin slices of eggplant rolled with creamy ricotta and melted mozzarella, house-made marinara sauce, served with spaghetti 17

### Spaghetti Bolognese

Tossed in a rich, slow-simmered meat sauce and topped with a house-made meatball 16

### Fettuccine Alfredo

Creamy alfredo sauce topped with parmesan cheese 17

### Spinach Ravioli

Delicate spinach-filled ravioli tossed in a creamy tomato vodka sauce 17

### Cheese Ravioli

Served in marinara sauce 15

### Lasagna

Traditional layered pasta with creamy ricotta and melted mozzarella, finished in a rich tomato sauce and baked to perfection 17

### Pappardele Ragu

Tossed in a rich, creamy bolognese sauce and topped with silky burrata cheese 18

### Short Ribs Ravioli

Served in a luxurious mascarpone cream sauce 23

### Toscan Linguini

Fragrant garlic-olive oil sauce, finished with tender grilled chicken, roasted red peppers, and kalamata olives 18

### Salmon Grigliata

Served on a bed of creamy mushroom and asparagus risotto, complemented by a smooth dill sauce 24

### Crusted Barramundi

Almond crusted, creamy lemon beurre blanc, served with rice and veggies 22

### Stuffed Sole

Stuffed with savory crab meat, served with a bright lemon beurre blanc sauce, accompanied by rice and vegetables 24

### Pork Chop Oreganata

Grilled to perfection, served with extra virgin olive oil, oregano and garlic, with roasted potatoes and veggies 24

### Chicken Limon

Glazed in a bright, tangy lemon sauce, served with sautéed spinach and roasted potatoes 18

### Veal Parmigiana

Lightly breaded veal cutlet topped with rich tomato sauce and melted mozzarella, served with spaghetti 23

## Sides

**Soup** Cup 5 / Bowl 9

**Side House Salad** 4

## Kids Menu

**Spaghetti or Penne Marinara** 9

**Fettuccine Alfredo** 10

**Chicken Fingers & Fries** 10

**Mostaccioli Butter** 8

**Cheese Ravioli** 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** 95  
*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

### VODKA

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

### RUM

Meyers  
 Bacardi  
 Captain Morgan

### SCOTCH

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

### WHISKEY

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

### GIN

Beefeater  
 Tanqueray  
 Bombay Dry  
 Bombay Sapphire

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