

CATERING TRAYS

All Catering Trays include Italian Bread & Focaccia
Half Trays (Serve 10) / Full Trays (Serve 20)

APPETIZERS

Fried Calamari (4 lbs) 80 / (8 lbs) 160 With cocktail sauce and lemons	Bruschetta (20 pc) 35 / (40 pc) 70
Mussels (5 dz) 70 / (10 dz) 140 With red or white sauce	Baked Clams (3 dz) 55 / (6 dz) 110 Served with lemons
Sausage & Peppers (10 pc) 50 / (20 pc) 100 4" sausage, peppers, onions, garlic & oil	Crab Cakes (10 pc) 50 / (20 pc) 100 (5oz) With cajun mayo
Fried Zucchini (20 pc) 30 / (40 pc) 60 Lightly breaded, with marinara sauce	Stuffed Mushrooms (20 pc) 40 / (40 pc) 80 Stuffed with parmigiana cheese and seasoned bread crumbs

PASTA

Add Chicken To Pasta (4 oz) 6

Rigatoni Vodka 40 / 80	Cheese Ravioli (30 pc) 50 / (60 pc) 100 In marinara sauce
Penne Marinara or Bolognese 40 / 80	Spinach Ravioli (30 pc) 60 / (60 pc) 120 In vodka sauce
Rigatoni Alfredo 50 / 100	Fettuccine Alfredo 50 / 100
Gnocchi Carbonara 70 / 130 Bacon, onions, cream sauce	Rolled Eggplant (20 pc) 60 / (40 pc) 120
Tortellini Pavaroti 70 / 130 Pesto sauce, crispy chicken, dry ricotta cheese	Linguini Clam Sauce 70 / 140 Red or White
Cheese or Meat Lasagna (5oz) (10 pc) 60 / (20 pc) 120	Penne Broccoli 45 / 80 Olive oil & garlic
	2 Fingers Cavatelli 60 / 100 Spinach, ricotta, creamy marinara sauce

ENTREES

Chicken Vesuvio (4oz) (10 pc) / 60 (20 pc) 110	Meatballs & Sausage (20 pc) 50 / (40 pc) 100 Served in marinara sauce. (half meatballs & half sausage 3-4" pcs)
Chicken Limon (4oz) (10 pc) 65 / (20 pc) 120 lemon sauce	Crusted Barramundi (4oz) (12 pc) 60 / (24 pc) 120 Australian white fish, almond crusted, topped with lemon beurre blanc sauce, with rice and veggies
Chicken Marsala (4oz) (10 pc) 60 / (20 pc) 110 Mushroom marsala wine sauce	Salmon Grigliata (10 pc) 110 / (20 pc) 200 Lemon butter sauce, with rice and veggies
Chicken Parmigiana (4oz) (10 pc) 60 / (20 pc) 110	
Chicken Scallopini (4oz) (10 pc) 60 / (20 pc) 120	
Italian Roast Beef (3 lbs) 70 / (6 lbs) 140 With Italian bread	

Scan to order
Catering Online!



SALADS, SIDES & ADD-ONS

Toscana Salad 50 / 100 Tomatoes, cucumbers, olives, feta cheese, onions, olive oil, salt & pepper	Green Beans Almondine 40 / 80 Veggie Risotto 60 / 120 Mushrooms and asparagus
Garden Salad (3 lbs) 40 / (6 lbs) 80 Mixed greens, tomatoes & cucumber	Mixed Veggies 50 / 100
Caesar Salad (3 lbs) 45 / (6 lbs) 80	Giardinera (16oz pint) 10
Caprese Salad (20 pc) 45 / (40 pc) 90	Sweet Peppers (16oz pint) 5
Pasta Salad 40 / 70 Tri-color rotini, olives, diced red peppers, and italian seasoning	Dressing (16oz pint) 10 Italian, Ranch, Blue Cheese, Garlic
Roasted Potatoes 30 / 60	Sauce (16oz pint) 10 Marinara, Bolognese, Aglio Olio, Vodka
	Creamy Pesto (16oz pint) 15

EXTRAS

Beverages \$2 each Coke, Diet Coke, Sprite, Bottled Water
Utensils, Plates, Napkins \$1 per person
Sterno \$2
Foil Pan Rack \$5



Please Allow 24 Hour Notice. Everything Is Prepared Fresh.
Prices Subject To Change Without Notice.



CARRY OUT & CATERING MENU

1859 W. Central Rd
Arlington Heights, 60005

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www.ToscanaArlington.com

Visit Us!

info@toscanaarlington.com

Open Every Day!

Sunday - Thursday 11:30am - 9pm
Friday & Saturday 11:30am - 10pm

Full Bar & Dining Room

Our Dine In Menu Has A Larger Selection & Daily Specials!

PARTY ROOM AVAILABLE

Seating Up To 100

We Deliver!

GRUBHUB Uber Eats DOORDASH



APPETIZERS

Calamari Fritti

Lightly breaded, cocktail sauce and lemons 14

Calamari Toscana

Lightly breaded, sauteed with lemon garlic and olive oil, crushed red pepper 15

Crab Cake

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

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

Blue Jumbo Mussels

Blue mussels, sautéed in garlic and oil with red or white sauce 17

Goat Cheese

Baked in homemade marinara sauce, served with toasted bread 15

Burrata & Prosciutto

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

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

SALADS

House Salad

Mixed greens, cucumber, cherry tomato, red and green leaves 10 *Choice of dressing: Italian, Ranch, Blue Cheese, Creamy Garlic Or Caesar*

Caesar Salad

Crisp romaine lettuce, homemade croutons, parmesan cheese, homemade caesar dressing 12

Mozzarella Caprese

Fresh tomatoes, topped with fresh mozzarella, olive oil, balsamic, fresh basil 12

Crab Cake Salad

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

Blackened Tilapia Salad

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

Add Grilled or Crispy Chicken 4

Cajun or Grilled Salmon 10

Grilled or Fried Shrimp (4 pc) 8

Grilled or Fried Calamari 6

SANDWICHES

Served on homemade bread with french fries or pasta salad

Philly Steak

Grilled sirloin steak topped with onions and mozzarella cheese 15

Stromboli Sandwich

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

Angus Beef Burger

Homemade Angus beef patty, onions, lettuce and tomatoes 14 Add American cheese +1

Pepper & Egg Sandwich

Grilled peppers and eggs 12

Chicken Cutlet Sandwich

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

Meatball Sandwich

Homemade meatballs and marinara sauce 13

No Sandwiches served 4-8pm On Fridays or Saturdays

House Favorites

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.

HOMEMADE PASTA

Rigatoni Vodka

Creamy tomato sauce with a touch of vodka 15

Fettuccine Broccoli Chicken Alfredo

Creamy parmesan sauce with chicken and broccoli 21

Spaghetti Bolognese with Meatball

Homemade meat sauce, served with one meatball 16

Pillow Gnocchi Creamy Goat Cheese

Creamy tomato sauce with a touch of goat cheese 17

Toscan Linguini

Kalamata olives, roasted red peppers, grilled chicken, olive oil and garlic sauce 18

Pappardele Ragù

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

Fettuccine Carbonara

Creamy parmesan sauce, bacon and onions 17

Fettuccine Alfredo

Creamy alfredo sauce topped with parmesan cheese 17

Rigatoni Prato

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

Cheese Ravioli

Served in marinara sauce 15

Tortellini Pavarotti

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

Spinach Ravioli

Served in vodka sauce 17

Lobster Ravioli

Served in homemade alfredo sauce 21

2 Fingers Cavatelli

Baby spinach, ricotta cheese, creamy vodka sauce 19

Short Ribs Ravioli

Creamy mascarpone sauce 23

Add Meatballs or Sausage +5

BAKED DISHES

Lasagna

Noodles layered with ricotta and mozzarella cheese and baked in marinara sauce 17

Eggplant Parmesan

Lightly breaded, layered with ricotta, mozzarella, baked in marinara sauce with spaghetti 17

Baked Gnocchi Bolognese

Baked with meatballs and sausage, homemade meat sauce, topped with melted mozzarella cheese 19

Add Meatballs or Sausage +5

ADD TO ANY ENTREE

Mixed Green Salad +4 / Soup of the Day or Minestrone +4

SIDES

Spinach With garlic & oil 7 • Broccoli With garlic & oil 7

Sauteed Mushrooms 7 • Roasted Potatoes 7

Grilled Mixed Veggies 7 • Green Bean Almondine 7

MEAT & FISH

Chicken Marsala

Boneless chicken breast with mushrooms, marsala wine sauce, roasted potatoes 17

Chicken Parmigiana

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

Chicken Limon

Glazed in a bright, tangy lemon sauce, served with sautéed spinach and roasted potatoes 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 sauce, rice and veggies 22

Veal Chop

Garlic, olive oil and rosemary sauce, served with roasted potatoes 45

SEAFOOD WITH PASTA

Frutti di Mare

Mussels, scallops, calamari, and shrimp, over linguini in a light red sauce 32

Mussels Linguini

Fresh blue mussels with *choice of red or white sauce* 19

Linguini Genovese

Shrimp, broccoli, sundried tomatoes, garlic and olive oil sauce 21

Baby Clams Linguini

Sautéed baby clams over linguini pasta with *choice of red or white sauce* 18

DESSERTS

Cannoli

Stuffed with sweet ricotta and mascarpone with chocolate chip blend 8

Tiramisu

Ladyfinger cookies soaked in espresso and layered between sweet Italian mascarpone and covered in cocoa powder 9

Chocolate Cake

Chocolate cake layered with rich chocolate cream, covered with chocolate ganache and rimmed with chocolate flakes 9

New York Cheese Cake

Traditional New York cheese cake with a hint of vanilla 9

Limoncello Cake

A tender lemon-infused sponge soaked in artisan limoncello syrup, finished with a bright citrus glaze and fresh lemon zest 9

Salted Caramel

An ideal balance of textures and flavors from the light caramel mousse through the made-from-scratch fudge to the dense caramel cake 9

