

Homemade Pasta & More

Add Side of Meatballs or Sausage 5

- Rigatoniodka**
Creamy tomato sauce with touch of vodka 21
- Fettuccine Broccoli Chicken Alfredo**
Coated in a rich parmesan cream sauce, with grilled chicken and broccoli florets 25
- Spaghetti Bolognese with Meatball**
Tossed in our rich, slow-simmered homemade bolognese sauce. Served with a house-made meatball 22
- Tortellini Pavaroti**
Tossed in a velvety pesto cream sauce, topped with crusted chicken and finished with a dusting of aged dry ricotta 24

- Lobster Ravioli**
Delicate lobster-filled ravioli in a rich, homemade alfredo sauce 25
- Short Ribs Ravioli**
Served in a luxurious mascarpone cream sauce 26
- Fettuccine Carbonara**
Creamy parmesan sauce, with bacon and onions 25
- Parpadelle al Ragu** 
Tossed in a rich and creamy bolognese sauce, finished with fresh burrata 23
- Golden Asiago Pillows**
Served in luscious creamy goat cheese sauce 22
- Cappelini Piccata**
Tender chicken breast, capellini pasta lemon capers sauce 24

- Rigatoni Prato**
Coated in a rich, creamy alfredo sauce and crowned with crusted chicken 24
- 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 25
- Goat Cheese Ravioli**
Classic cheese-filled ravioli served in our signature marinara sauce 23
- Gluten Free Butternut Squash Ravioli** 
served in a rich and creamy mascarpone sauce 24

Meat & Fish

- Chicken Marsala** 
Simmered in a luscious marsala wine and mushroom sauce, accompanied by golden roasted potatoes 23
- Chicken Milanese Burrata**
Crisp, lightly breaded topped with fresh cherry tomatoes and onions, finished with garlic, olive oil, and a touch of balsamic glaze. Topped with burrata cheese, 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
- Roasted Duck**
Served with a luscious orange brandy sauce, accompanied by rice and seasonal vegetables 36
- New York Steak Bone in**
14 oz perfectly cooked and served with roasted potatoes and vegetables 39
- Veal Chop 14 oz**
 - ❖ **Parmesan** (baked with mozzarella, marinara sauce, served with spaghetti) 49
 - ❖ **Marsala**(mushroom marsala wine sauce, served with roasted potatoes) 46
 - ❖ **Peppernata**(roasted red peppers, demi glaze, roasted potatoes) 47

- Pork Chop Oreganata**
Grilled to perfection, served with extra virgin olive oil , oregano and garlic, with roasted potatoes and veggies 29
- Salmon Grigliata** 
Served on a bed of creamy mushroom and asparagus risotto, complemented by a smooth dill sauce 32
- Crusted Barramundi**
Delicately crusted with toasted almonds and drizzled with lemon beurre blanc sauce. Served with rice and fresh vegetables 29
- Angus Beef Cheeseburger**
1/2 lb beef patty, American cheese, lettuce, tomato, and onion. Served with fries (does not include soup or salad) 18

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 28
- Linguini 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 38
- Baby Clams Linguini**
Sautéed baby clams over linguini with choice of red or white sauce 24
- Linguini Mussels**
Fresh blue mussels over linguini with choice of red or white wine sauce 25
- Fettuccine Alfredo with Shrimp**
Creamy parmesan sauce 26

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 15
- Calamari Toscana** 
Lightly breaded and sautéed in extra virgin olive oil with garlic, fresh lemon juice, and a hint of crushed red pepper 16
- 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 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

- Harvest Garden Salad**
Cucumbers, onions, tomatoes, feta cheese in italian vinaigrette topped with crispy chicken or grilled chicken 22
- Adriatic Seafood Salad**
Grilled Calamari, shrimp, baby octopus over garden spring mix lettuce, with lemon extra virgin olive oil vinaigrette 29
- 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
- Orange Blossom Mozzarella**
Fresh orange segments layered with fresh mozzarella cheese and basil, finished with a bright citrus olive oil vinaigrette 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 14
Crab Cake 12

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 23
- Lasagna**
Noodles layered with creamy ricotta and mozzarella, baked in a rich marinara sauce and topped with melted mozzarella 24

- Baked Gnocchi Bolognese**
Baked with meatballs and Italian sausage, in a traditional homemade bolognese sauce, finished with melted mozzarella 25
- Chicken Tetrazzini** 
Tender chicken breast sautéed with mushrooms and peas, tossed with fettuccine in a creamy parmesan sauce, finished with melted mozzarella 26

Kids Menu

- Spaghetti Butter or Marinara** 12
- Fettuccine Alfredo** 13
- Chicken Fingers & Fries** 14

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 65
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 Ruffino, Italy 10 / 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 eucalipto

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 Wente, Central Coast 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

Absolute Pear Vodka, Pear Juice, Elderflower, Splash Pineapple Juice 15

Mango Martini

House Vodka, Orange Liqueur, Lemon Juice, Mango Puree 13

Vanilla Sky

Vanilla Vodka, Pineapple Juice, Blue Curacao 15

Limoncello Spritz

Prosecco, Limoncello, Soda Water, and a splash of Lemonade 14

Strawberry Martini

Vanilla Vodka, Strawberry Puree, Touch of Cream 14

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, smoth and crisp, aple 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 fo 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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