

MAIN MENU





In Bar Area Only

COCKTAILS 8

Margarita Cosmopolitan Aperol spritz Lemoncello Old Fashioned Manhattan Espresso martini Orangechello

—— HOUSE WINE 6 -

RED: Merlot, Cabernet Sauvignon, Pino Noir, Chianti, Sangiovese, Montepulciano WHITE: White Zinfandel, Pino Grigio, Sauvignon blanc, Moscato, Riesling

→ HOUSE LIQUOR 5.5 —

Vodka, Rum, Tequila, Scotch, Whiskey

◆──── DOMESTIC BEER 4 ────

Budweiser, Bud Light, Miller Lite, Coors Light, Michelob Ultra, Yuengling

➤——IMPORTED BEER 4.5 ———◆

Peroni, Stella, Heineken, Corona

TOSCANA



HAPPY HOUR

In Bar Area Only



Italian Kitchen

FOOD

Eggplant Rollatini 8.95

Eggplant wrapped around ricotta and parmesan cheese, topped with fresh mozzarella, baked in our marinara sauce

Clams Oreganata 8.95

Clams stuffed with seasoned bread crumbs and parmesan cheese. Topped with a garlic lemon sauce

Toasted Ravioli 8.95

Lightly breaded and fried cheese ravioli served with our homemade marinara sauce and grated pecorino cheese

Sausage & Peppers 8.95

Mild Italian sausage sautéed with peppers and onions in our marinara sauce

Mozzarella Caprese 9.95

Fresh tomato, mozzarella, pesto, basil, olives, roasted red peppers, EVOO and balsamic glaze

Mozzarella Carozza 9.95

Fried mozzarella cheese sticks, served with homemade marinara

Fried Calamari 8.95

Calamari lightly breaded fried to perfection, served with

homemade spicy marinara

Baked Meatballs 8.95

Momma's meatballs in marinara and ricotta cheese, baked with mozzarella and parmesan

Zuppa Di Cozze 9.95

Fresh mussels in a tomato sauce or lemon fusion

Tuscan Seasoned Fries 9.95

Tuscan Burrata 11.95

Fresh Barrata served with grape tomato and basil. Finished with a drizzle of EU00 and balsamic glaze

Tuscan Flatbread Pizzas

11 inch flatbread with a drizzle of EV00 covered in our fresh tomato sauce and topped the way you want it.

Additional toppings are available for \$1 each Try a house favorite:

Cheese 10

Pepperoni 11

Margarita 13

Burger 13

Chicken Parmigana 11.95

Breaded chicken with Italian breadcrumbs in a tomato sauce topped with mozzarella cheese

Tuscan Ravioli 12.95

Cheese stuffed ravioli topped with mushrooms, tomato and spinach in our wine cream sauce

Lobster Ravioli 13.95

Served in a creamy lemon sauce topped with chopped shrimp

Sausage Risotto 13.95

Fresh cooked sausage with garlic, onion, mushrooms and grape tomato served in a white wine pecorino romano parmesan cheese sauce with a hint of our tomato sauce

Chicken Gnocchi 14.95

Breaded chicken topped with gnocchi and smothered in tomato, basil and fresh mozzarella



Tuscan Flatbread Pizzas

11 inch Flatbread baked to perfection, topped with a drizzle of extra virgin olive oil, covered in our fresh tomato sauce and topped the way you want it.

Additional toppings are available for \$1 each

Try a house favorite:

Cheese 11.95 Pepperoni 12.95 Margarita 14.95 **Burger 13.95**

Appetizer:

Tuscan Burrata 11.95

Fresh Burrata served wih grape tomato and basil. Finished with a drizzle of extra virgin olive oil, and balsamic glaze.

Entrees:

Risotto Alfredo 21.95

w/chicken 24.95 w/shrimp 27.95

Imported Scotti risotto in a creamy garlic pecorino ramano parmesan sauce infused with extra virgin olive oil. Diced chicken or chopped shimp is available by request.

Sausage Risotto 25.95

Fresh cooked sausage with garlic, onion, mushrooms and grape tomatoes served in a white wine pecorine ramano parmesan cheese sauce with a hint of our tomato sauce.

Tuscan Ravioli 23.95

Cheese stuffed ravioli topped with mushroom, tomato and spinach in our wine cream sauce.

Chicken Gnocchi 29.95

Breaded chicken topped with gnocchi and smothered in tomato, basil, fresh mozzarella and topped with pecorino romano cheese

Veal ala Vodka 31.95

Fresh veal breaded and serve on top of rigatoni tossed in a vodka sauce with onions, bacon parmesan cheese and fresh mozzarella.

Tuscan Branzini 32.95

Imported black bass filet baked with capers and Italian spices topped with our garlic lemon cream sauce served over spinach with rigatoni.

ANTIPASTI

Eggplant Rollatini 12.95

Eggplant stuffed with ricotta cheese, mozzarella & pesto baked in tomato sauce

Bruschetta 12.95

Tomato, basil, garlic, onion with shaved cheese, evoo & balsamic

Fried Calamari 12.95

Fried squid with spicy homemade tomato sauce

Escargot 13.95

Out of shell, served in a creamy gorgonzola cheese sauce, garlic, tomato & roasted red peppers

Zuppa Di Cozze 13.95

Fresh mussels in a tomato sauce or a lemon fusion sauce

Mozzarella Caprese 13.95

Fresh tomato, mozzarella, pesto, basil, olives, roasted red pepper, evoo & balsamic

Mozzarella Carozza 13.95

Traditional hand-breaded cheese sticks served with tomato sauce & spices

Baked Meatballs 12.95

Meatballs baked in tomato sauce with ricotta cheese topped with parmesan & mozzarella

Baked Shrimp 15.95

Four shrimp with parmesan, garlic & fresh herbs with fresh lemon juice

Toasted Ravioli 12.95

Lightly Breaded & fried cheese ravioli served with our homemade marinara sauce & grated pecorino ramano cheese

Clams Oreganata 12.95

Clams stuffed with seasoned bread crumbs, Parmesan cheese topped with a garlic lemon sauce

PASTA DISHES



Layers of flat noodle pasta, ricotta cheese, beef, & tomato sauce topped with mozzarella cheese

Penne ala Vodka 21.95

Rigatoni pasta toasted in a vodka sauce with onions & bacon parmesan cheese

Cheese Ravioli 19.95

Sautéed in a homemade tomato sauce with asiago parmigiana cheese

Manicotti 19.95

Flat egg noodle rolled with ricotta cheese in a homemade tomato sauce baked with mozzarella cheese

Spaghetti Carbonara 24.95

Spaghetti toasted with onions and bacon, light cream and parmesan sauce.

Spaghetti & Meatball, Italian Sausage or Bolognese 21.95

Served in our homemade tomato sauce

Gnocchi Toscana 22.95

Your choice of sauce: creamy Gorgonzola, meat sauce, pesto or creamy tomato

Penne Putanesca 22.95

Penne pasta tossed in capers, tomatoes, anchovies, olives, basil, artichoke and tomato sauce

Fettuccini Alfredo 20.95

Fettuccini noodles tossed in our homemade alfredo sauce

Add chicken - 26.95/Add shrimp - 29.95

Toscana Specials

Veal Osso Buco 41.95

Slow cooked veal shank in it's natural juices cooked for up to 5 hours served with creamy risotto & vegetable of the day

Chicken Rigatoni 26.95

Sweet fresh peppers, garlic, mushrooms & spinach in a creamy pinot grigio parmesan roasted red pepper sauce

Shrimp Risotto 29.95

Imported scotti risotto and chopped shrimp with garlic, sundried tomato, spinach with a creamy pinot grigio parmesan sauce

Risotto Ragu 24.95

Italian rice with beef, pork, veal garlic and fresh herbs in a tomato parmesan cheese sauce

Fiocchetti Del Bosco 25.95

Fresh pasta stuffed with pear & cheese in a creamy mushroom, bacon & herb olive oil

Tuscan Chicken 28.95

Sautéed mushrooms, spinach and sundried tomato in a creamy garlic parmesan sauce and fresh mozzarella served over rigatoni

Lobster Ravioli 28.95

Served in creamy lemon sauce topped with chopped shrimp

All entrees are served with Fresh baked bread with our roasted red pepper dipping oil, your choice of soup of the day or a house salad. Upgrade to a Caesar salad 1.95 Split entrée includes additional soup or salad 7.00 Any changes to any entrée will be with an additional charge

Italian Classics

Eggplant Parmigana 22.95 / Eggplant Rollatini 23.95 Chicken Parmigana 24.95 / Veal Parmigana 28.95

Breaded with Italian breadcrumb in a tomato sauce topped with mozzarella cheese served with spaghetti marinara

Chicken Marsala 24.95 / Veal Marsala 28.95

Sautéed mushrooms, onion and garlic in a dry Sicilian marsala tomatoes wine & veal reduction served over spaghetti

Chicken Picatta 24.95 / Veal Picatta 28.95

Lemon butter chardonnay sauce with capers & roasted garlic served over spaghetti
Chicken Caprese 25.95 / Veal Caprese 29.95

Topped with fresh mozzarella cheese, pesto and served in a creamy tomato sauce with fresh tomatoes, garlic and onions over penne

Chicken Mediterranean 26.95 / Veal Mediterranean 30.95

Sautéed with fresh tomatoes, herbs in a white wine, cappers, olives, sundried tomato, pepperoncini peppers creamy sauce topped with feta cheese, pesto served over penne

Chicken Sorrento 26.95 / Veal Sorrento 30.95

Eggplant, mushrooms, garlic & fresh Mozzarella in a white wine creamy tomato basil sauce served over penne

Chicken Saltimbocca 26.95 / Veal Saltimbocca 30.95

Prosciutto, spinach, fresh mozzarella cheese & mushrooms in a marsala wine reduction sauce with a hint of cream served over penne

Seafood

Branzini Mediterranean 32.95

Imported black bass filet sautéed with capers, olives, pepperoncini peppers, artichoke, & sun dried tomatoes in a white wine sauce served over rigatoni

Linguini Clams 27.95

Fresh clams sauteed with garlic and onions in your choice of white wine or marinara sauce served over linguine

Seafood Fra Diavlo 34.95

Mussels, clams, shrimp & grouper sautéed in a spicy tomato sauce served over linguine

Zuppa di Pesche 38.95

Mussels, clams, calamari, shrimp & grouper in a tomato sauce served over linguine

Tuscan Salmon 32.95

Sundried tomatoes, capers, & fresh spinach in a creamy garlic parmesan sauce served over rigatoni

Insalata

~9°C~

Insalata TOSCANA 14.95

Fresh spinach, mushrooms, tomatoes, walnuts, gorgonzola cheese, dried cranberries, evoo & balsamic

Italian Salad 13.95

Romaine lettuce, roasted peppers, tomato, onion, cucumbers, olives, fresh mozzarella cheese, pepperoncini & banana peppers with Italian dressing

Mediterranean Salad 14.95

Romaine lettuce, cucumbers, feta cheese, pepperoncini and banana peppers, tomatoes, olives, onions, roasted peppers, evoo, red vinegar & Italian spices

ALa Carte

(Not Available as Entrée, add on only)

French Fries 5.95

Causaga O OE

Sausage 9.95

Vegetable of the Day 6.95

Fettuccine Alfredo 9.95

Spaghetti Bolognese 9.95

Sausage & Peppers 11.95

Meatballs 9.95

Creamy Risotto 9.95

Roasted Potatoes 10.95