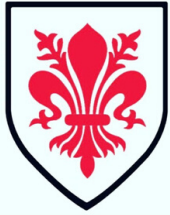


TOSCANA

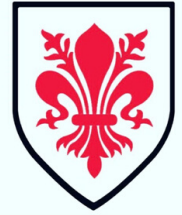


ITALIAN KITCHEN



HAPPY HOUR 4 - 7

TOSCANA



ITALIAN KITCHEN

DRINKS

BEER

Imported 3.5 \$
Domestic 2.5 \$

WINE

House Red 3.5
House White 3.5

LIQUOR

House Liquor 3.5

COCKTAILS 5 \$

Bloody Mary
Margarita
Cosmopolitan
Old Fashioned
Manhattan
Mimosa
Sangria

APPETIZERS

FRIED CALAMARI 7.00

CALAMARI LIGHTLY BREADED FRIED TO PERFECTION, SERVED WITH
HOMEMADE SPICY MARINARA SAUCE

MOZZARELLA IN CAROZZA 7.00

FRIED MOZZARELLA CHEESE STICKS , SERVED WITH HOMEMADE
MARINARA

MUSSELS 7.00

FRESH MUSSELS SERVED IN YOUR CHOICE OF MARINARA, FRA DIAVOLO
OR SCAMPI SAUCE

EGGPLANT ROLLATINI 7.00

EGGPLANT WRAPPED AROUND RICOTTA AND PARMESAN CHEESE,
TOPPED WITH FRESH MOZZARELLA, BAKED IN OUR MARINARA SAUCE

SAUASAGE & PEPPERS 7.00

MILD ITALIAN SAUSAGE SAUTEED WITH MUSHROOMS, PEPPERS AND
ONIONS IN OUR MARINARA SAUCE

BAKED MEATBALLS 7.00

MOMMAS MEATBALLS IN MARINARA AND RICOTTA CHEESE, BAKED WITH
MOZZARELLA AND PARMESAN

MOZZARELLA CAPRESE 8.00

FRESH TOMATO, MOZZARELLA, PESTO, BASIL, OLIVES, ROASTED RED
PEPPER, EVOO
& BALSAMIC PEARLS

LOBSTER RAVIOLI 8.00

SERVED IN A CREAMY LEMON SAUCE TOPPED WITH CHOPPED SHRIMP &
POPPY SEEDS

CLAMS OREGANATA 8.00

ITALIAN BREADCRUMBS, GARLIC PARMESAN CHEESE & SEASONED WITH
LEMON SAUCE

FIOCETTI QUATRO FROMAGE PEAR 8.00

FOUR CHEESE STUFFED PASTA WITH PEAR TOSSED IN A LIGHT CREAMY
SAUCE WITH WALNUTS & DRIED CRANBERRIES