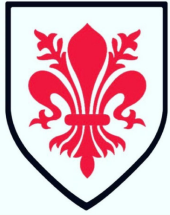


**TOSCANA**



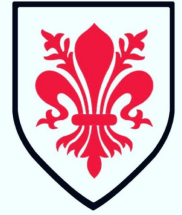
**ITALIAN KITCHEN**



**HAPPY HOUR 4 - 7**

Available only at the bar

**TOSCANA**



**ITALIAN KITCHEN**

**DRINKS**

**BEER**

**Imported 4.50**  
PERONI, STELLA,  
HEINEKEN, CORONA

**Domestic 3.50**  
BUD LIGHT, MILLER LITE,  
COORS LIGHT, MICHELOB  
ULTRA, YUENGLING

**HOUSE WINE  
5.00**

SANGRIA, PINOT GRIGIO,  
CHIANTI, MERLOT,  
CABERNET, PINOT NOIR,  
CHARDONAY, ZINFANDEL

**LIQUOR 4.00**

\*House Liquor\*  
VODKA, RUM, GIN, TEQUILA,  
SCOTCH, BOURBON

**COCKTAILS 8.50**

Margarita  
Cosmopolitan  
Old Fashioned  
Manhattan  
Mimosa

**APPETIZERS**

**FRIED CALAMARI 9.00**

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

**MOZZARELLA IN CAROZZA 9.00**

FRIED MOZZARELLA CHEESE STICKS, SERVED WITH HOMEMADE  
MARINARA

**MUSSELS 9.00**

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

**EGGPLANT ROLLATINI 9.00**

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

**SAUSAGE & PEPPERS 9.00**

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

**BAKED MEATBALLS 8.50**

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

**MOZZARELLA CAPRESE 9.50**

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

**LOBSTER RAVIOLI 10.00**

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

**AGRO DOLCE 9.00**

BRIE CHEESE, ITALIAN IMPORTED PROCIUTTO, ARUGULA, OLIVE OIL  
BALSAMIC & SHREDDED PARMIGAN