

APPETIZERS

BRUSCHETTA ... Peasant Bread Topped with herb-Seasoned Tomatoes, Extra-Virgin Olive Oil & Basil. Add Fresh Mozzarella----- \$1.99 \$5.99

MUSHROOMS CAMPAGNA ... Baked Cremini Mushrooms Filled with Sweet and Spicy Sausage, Tuscan Cheeses & Baby Spinach, Topped with Bechamel Sauce. "A Tuscan Favorite" \$6.99

CALAMARI FRITTI CON ZUCCHINI ... Semolina Crusted Calamari Fried with Fresh Zucchini. Served with Spicy Tomato Dipping Sauces and Lemon Aioli. \$7.99

TOSCANA WINGS ... Chicken Wings Smothered in our Vintage Grappa BBQ Sauce, Garnished with Celery Sticks & Blue Cheese. \$6.99

MOZZARELLA FRITTA ... Fresh Mozzarella Lightly Breaded & Fried. Served with Marinara. \$5.99

MUSSELS BRODETTO ... Prince Edward Island Mussels with Garlic, White Wine & Vine Ripened Tomato Broth. Served with Herbed Crostini. \$7.99

☺ **FRIED ZUCCHINI** ... Deep Fried Zucchini Pancake Served Over Pan Seared Breaded Roman Tomato Toasted with Diced Pomodorini, Shallots, and Garlic in White Wine Sauce. . \$7.50

SOUP AND SALAD

PASTA FAGIOLI ... Authentic Tuscan Village Recipe. \$4.99

LOBSTER BISQUE ... Rich and Velvety Smooth. \$6.50

☺ **SOUP & SALAD** ... Your Choice of Mini Caesar or Tuscan Wedge, Lobster Bisque or Pasta Fagioli Served with Homemade Dinner Rolls. \$8.99

TUSCAN WEDGE ... Chilled Wedge of Iceberg Lettuce, Vine Ripened Tomato, Hard Boiled Egg & Crispy Bacon with Your Choice of Creamy Italian, Blue cheese or Balsamic Vinegar. \$5.50

INSALATA CESARINA ... Hearts of Romaine Tossed with Homemade Caesar Dressing, Hard Boiled Egg, Shavings of Truffled Pecorino & Parmesan Crostini. \$6.99

FOUR-SEASON SALAD ... Mixed Baby Greens with Red Grapes, Pears, Dried Cranberries, Corn, Pine Nuts & Tuscan Goat Cheese. Tossed with a Shallot-Sherry Vinaigrette. \$7.99

APPLE & WALNUT SALAD ... Baby Spinach Leaves Topped with Candied Walnuts, Tomatoes, Apple, Bacon, Red Onion and Hard Boiled Egg with a Raspberry Walnut Vinaigrette & Crumbled Italian Bleu Cheese. \$7.99

ROSEMARY CHICKEN SALAD ... Rosemary Grilled Chicken, Eggplant, Fresh Oven Roasted Tomatoes on a Bed of Sautéed Spinach with a lemon Olive Oil Herb Dressing. \$10.99

ADD TUSCAN WEDGE SALAD OR SUB CAESAR SALAD-----\$2.99

SANDWICHES

ALL OUR SANDWICHES WITH YOUR CHOICE OF MULTI- GRAIN OR HOUSE BREAD

BURGER BLEU ... This Sensational Burger is Prepared with Imported Italian Blue Cheese, \$7.99
Crispy Lettuce, Tomato & Pepper-Herb Mayonnaise.

BBQ BOURBON BURGER ... Herb Peppercorn-Crusted Angus Beef with Jim Beam, bourbon . \$7.99
BBQ, Sautéed Onions and Mushrooms, Smothered with American Cheese.

CERTIFIED ANGUS BURGER ... Mouth-Watering 8 Ounces of Certified Angus Beef with \$6.99
Lettuce, Tomato & Tuscan Seasonings.

CHEESE STEAK ... Certified Angus Beef Shaved Sirloin Over a Toasted French Baguette with \$7.99
Sautéed Onions, Mushrooms and Melted Cheese.

♥ **BBQ SALMON** ... Wood Fire Grilled Atlantic Salmon Served with Roasted Tomatoes & \$8.99
Lettuce Finished with our Vintage Grappa BBQ Sauce on Ciabatta Bread.

CHICKEN PARMA SANDWICH ... Seasoned Chicken Cutlet, Tomato Sauce and Fresh \$8.99
Mozzarella Served on Homemade Ciabatta Bread.

1/2 MEATBALL ... Jumbo Homemade Meatballs Topped with our Pomodoro Sauce and \$8.99
Baked with Mozzarella on Panino Choice Sub Caesar, Tuscan Wedge, or Tuscan Bean
Soup

CHICKEN CLUB SANDWICH ... Apple wood Smoked Chicken Breast, Bacon, Avocado, \$7.99
Veronese Cheese and Tomato on a Brioche Toast with a Glaze of Lemon Aioli.

ANY SANDWICH ADD Bacon----- 0.95 Any Cheeses-----0.95

PIZZA

MARGHERITA ... Fresh Mozzarella, Pomodoro Sauce & Basil. \$8.99 1/2---15.99

♥ **PESTO PIZZA** ... An Irresistible Combination of Brick Oven-Grilled Chicken, \$10.99 1/2---17.99
Topped with our Homemade Pesto Sauce, Diced Tomatoes & Accents of Aged Fontina
Cheese.

FOUR CHEESE ... Gourmet Four Cheese Blend with Roasted Tomatoes & Fine \$9.99 1/2---16.99
Herb Accents.

TOSCANA BBQ ... Tuscan Barbecued Chicken, Red Onions, Leeks & Smoked \$10.99 1/2---16.99
Mozzarella.

PARMA PIZZA ... A Parmesan Dream! Chicken Parmigiana on our Wood Fired .. \$10.99 1/2---16.99
Oven.

NONNA'S SPECIAL ... Sausage, Pepperoni, Meatballs, Mushrooms, Pomodoro, \$11.99 1/2 ---17.99
Mozzarella & Accents of Ricotta Cheese.

♥ **ORTAGGI** ... Grilled Summer Vegetables with Accents of Tuscan Cheeses. \$10.99 1/2---18.99

😊 **PHILLY CHEESE STEAK** ... Toscana Signature Pie, Certified Angus \$9.99 1/2---15.99
Beef,Sautéed Onions & Mushrooms.

ADD TUSCAN WEDGE SALAD OR SUB CAESAR SALAD-----\$2.99

CREATIVE PASTA

SPAGHETTI POMODORO ... Spaghetti Served in our Basil Pomodoro Sauce, Finished with a Grated Aged Parmesan Blend. \$8.99

MACCHERONI AL FORNO ... Artisan pasta tubes tossed with a classic Tuscan Meat Sauce & baked with fresh Mozzarella, Ricotta, Besciamella & Parmesan crust. \$9.99

FARMER'S SAUSAGE & SHELLS ... Homemade Shell Pasta Tossed with Sweet Italian Sausage, Peppers & Onions in a Rustic Country Style Tomato Sauce. \$10.99

FIERY CHICKEN RIGATONI ... Spicy Tuscan Country Dish Featuring Sautéed Chicken with Chili Peppers, Olive Oil, Garlic, White Wine, Tomatoes & Parma Cheese, Served Over Pasta. \$10.99

♥ **PRIMAVERA** ... Broccoli Florets And Fire Grilled Vegetables Sautéed with Butter, Onions, Tomatoes & Pecorino Cheese, Tossed with Ziti Pasta. \$9.99

FETTUCCINE ALFREDO ... Homemade Fettuccine Tossed in a Parmesan Cream Sauce \$9.99

♥ **VEGETABLE POMODORINI** ... Broccoli Florets and Grilled Vegetables Sautéed with Pomodorini Sauce Over Bed Spinach. \$9.99

👉 **PENNE SICILIANE** ... Pencil Point Pasta Tossed with Grilled Eggplant, in our Homemade Basil-Pomodoro Sauce. \$9.99

HOMEMADE PASTA

EGGPLANT FLORENTINE ... Rolled Eggplant Filled with Ricotta, Tuscan Cheeses, Baby Spinach & Baked with a Light Tomato Sauce. Served with Spaghettini Pasta. \$9.99

COUNTRY LASAGNA ... Featuring Layers of Fresh Pasta Sheets, Meat Sauce & Tuscan Cheeses. \$10.99

POTATO GNOCCHI ... Your Choice of Sauces: Tomato Basil, Gorgonzola Cream with Toasted Walnuts or Tuscan Meat Sauce. \$9.99
add Cheese-----.95

TORTELLONI SIENNA ... Stuffed Tortelloni Sautéed with Roasted Tomatoes, Sweet Peas & Pancetta. Baked in a Cream Sauce with a Mozzarella-Parmesan Crust. \$10.99

CHEESE RAVIOLI ... Your Choice of Sauces: Fresh Tomato Sauce, Butter-Sage Parmigiano, or Tomato Brandy Sauce. \$9.99
add Cheese-----95

VEAL & CHICKEN

CHICKEN PARMIGIANA ... Topped with a Light Tomato Sauce & Fresh Mozzarella. Served Over Spaghettini. \$12.99
veal-----\$15.99

CHICKEN MARSALA ... Sautéed in Aged Marsala Wine & Wild Forest Mushrooms. Served Over Spaghettini. \$13.99
veal-----\$15.99

CHICKEN CACCIATORE ... Chicken Breast Sautéed with Fresh Green Peppers, Onions & Mushrooms in a Light Champagne Pomodoro Broth. Served Over Linguine. \$12.99

ADD TUSCAN WEDGE SALAD OR SUB CAESAR SALAD-----\$2.99

VEAL FRANCAISE ... Egg Dipped Veal Medallion Sautéed with Mushroom and White Wine \$14.99
Piccata Sauce. Served with Vegetables. Chicken-----\$12.99

VEAL PICCATA ... Sautéed Tender Veal Medallion with Roasted Plum Tomato in our \$14.99
Buttery Lemon White Wine Sauce, Served on a Bed of Fettuccine & Finished with Fresh
Arugula. Chicken-----\$12.99

FROM THE GRILL

TUSCAN BBQ KABOB ... Filet Mignon Tips, Marinated Chicken & Seasonal Vegetables \$9.99
Grilled on a Skewer and Drizzled with BBQ Sauce. Served with Risotto Cake.

♥ **OVEN POLLO** ... Grilled Breast of Chicken Marinated in Extra Virgin Olive Oil, Delicately ... \$11.99
Seasoned, Topped with Caramelized Onions & Mushrooms, Served Over Bed of Sautéed
Spinash.

SAUSAGE PEPPERS ... Wood Grilled Sweet Sausage Served with Fresh Roasted Peppers & .. \$12.99
Sautéed Onions Served Over Homemade Polenta.

THE MARSALA GRILL ... A Hearty Combination of Grilled Chicken, Wood Grilled Jumbo .. \$13.99
Shrimp, Willed Mushrooms Tossed in a Marsala Wine Reduction Served Over Homemade
Mashed Potatoes..

SEAFOOD

SALMON AURORA ... Fresh Cut of Atlantic Salmon, Herb Coated & Grilled, Finished with ... \$12.99
Roasted Tomato and Asparagus in a Basil Tomato Vodka Sauce Over Spaghetti.

CLAMS & MUSSELS MARINARA ... Fresh Shellfish Sautéed in our Vine Ripened Tomato .. \$13.99
Broth Served with Homemade Linguine Pasta.

WARM CRAB CAKE ... A Savory Blend of Cheeses, Jumbo Jump Crab meat & Shrimp, \$12.99
Served in Lobster Cream Sauce, Roasted Tomatoes and Asparagus Over Capellini Pasta.

SEAFOOD RISOTTO ... Arborio Rice Toasted with Baby Shrimp, Scallops and Cremini \$13.99
Mushrooms in a Light Shallot White Wine Sauce.

SEAFOOD CASSEROLE ... Shrimp, Scallops & Salmon Tossed in a Lobster Cream Sauce \$14.99
with Penne Rigate Pasta. Baked With a Toscan Cheeses in a Casseroll.

ADD TUSCAN WEDGE SALAD OR SUB CAESAR SALAD-----\$2.99