

Cafe Toscano

ANTIPASTI

ITALIAN WEDDING SOUP

ROASTED CHICKEN BROTH WITH HOMEMADE MEATBALLS, GREENS, AND PASTINA . . . 5.50

ANTIPASTI MISTI

TRADITIONAL ASSORTMENT OF IMPORTED ITALIAN MEATS, CHEESES,
AND VEGETABLES . . . 9.00

BRUSCHETTA TOSCANO

GRILLED CIABATTA WITH ROASTED RED PEPPERS AND TOMATO BASIL . . . 7.50

MINISTRONE DI VERDURE

FRESH HEARTY SEASONAL VEGETABLES AND TUSCAN BEAN SOUP . . . 5.50

CALAMARI FRITTI

CALAMARI FRITTI SERVED WITH SPICY SAN MARZANO TOMATO SAUCE . . . 9.50

MUSSELS GENOVESE

SAUTÉED MUSSELS IN WHITE WINE, TOMATO AND PARSLEY SAUCE . . . 9.50

CRAB CAKES

CRUSTED JUMBO CRAB CAKES SERVED WITH WHOLE GRAIN MUSTARD AIOLI . . . 12.00

STUFFED HOT CUBANO'S

SAUSAGE STUFFED HOT BANANA PEPPERS WITH SAN MARZANO TOMATO SAUCE
AND REGGIANO CHEESE . . . 9.00

CRUSTED ARANCINI

RICE CROQUETTES WITH MOZZARELLA FILLING AND BOLOGNESE SAUCE . . . 7.50

GOAT CHEESE TRIO

LAYERS OF CRUSTED EGGPLANT WITH MELTED RICOTTA, GOAT CHEESE,
AND TOMATO . . . 9.00

PASTA

ALL FRESH PASTA IS HANDMADE ON SITE AND
OUR DRIED PASTAS ARE IMPORTED FROM ITALY

POMODORO

SPAGHETTI OR PENNE WITH ROASTED TOMATO SAUCE, GARLIC, FRESH BASIL
AND VIRGIN OLIVE OIL . . . 13.50

ADD HOMEMADE MEATBALLS OR ITALIAN SAUSAGE . . . 4.00

SHRIMP AND ASPARAGUS RISOTTO

ARBORIO RICE WITH GULF SHRIMP, SUN DRIED TOMATOES AND ASPARAGUS . . . 21.00

POLLO GENOVESE

LINGUINI TOSSED WITH GRILLED CHICKEN, ROASTED RED PEPPER,
AND MUSHROOMS IN A PESTO SAUCE . . . 22.00

SPAGHETTI AGLIO E OLIO

OLIVE OIL AND ROASTED GARLIC WITH ITALIAN PARSLEY AND ROMANO CHEESE . . . 13.95

FETTUCCINI ALFREDO

CLASSIC ALFREDO SAUCE WITH SWEET PEAS . . . 14.95

SHRIMP AND ARTICHOKE CAPPELINI

ANGEL HAIR PASTA SERVED WITH SHRIMP, ARTICHOKE, SUN DRIED TOMATOES,
AND SPINACH TOSSED IN AGLIO E OLIO . . . 22.95

PENNE ARRABIATA

PASTA WITH EXTRA VIRGIN OLIVE OIL, HOT PEPPERS, AND
SAN MARZANO ROASTED TOMATO SAUCE . . . 14.95

LOBSTER RAVIOLI A LA VODKA

OCEAN SCALLOPS, SHRIMP AND SAN MARZANO VODKA SAUCE . . . 23.50

POLLO VESUVIO

CHICKEN BREAST, SPINACH, RED BELL PEPPERS, AND OLIVES, SERVED OVER A BED OF
LINGUINE TOSSED IN A ROASTED TOMATO SAUCE . . . 19.95

LINGUINI CLAM SAUCE

FLAT PASTA IN YOUR CHOICE OF RED OR WHITE FRESH CLAM SAUCE . . . 16.95

GNOCHETTE AL TOSCANA

PASTA DUMPLINGS SERVED WITH SWEET SAUSAGE, MUSHROOMS, AND PEAS,
TOSSED IN A LIGHT TOMATO CREAM SAUCE . . . 16.00

LASAGNE AL FORNO

FLAT PASTA LAYERED WITH BOLOGNESE SAUCE, RICOTTA,
AND PARMESAN CHEESE . . . 16.95

LINGUINE TARRANTINA

FLAT PASTA SERVED WITH MUSSELS, CLAMS, AND PRAWNS, IN A
CRUSHED RED PEPPER AND PARSLEY SAUCE . . . 23.50

INSALATA

INSALATA MISTA

MIXED MESCLUN GREENS WITH TOMATOES, CUCUMBERS, CARROTS
AND A RASPBERRY VINAIGRETTE . . . 5.00

CAESAR SALAD CLASSIC O

HEARTS OF ROMAINE, CIABATTA CROUTONS AND PARMIGIANO . . . 7.00

CAFÉ'S CHOPPED SALAD

FRESH CHOPPED VEGETABLES WITH PROSCIUTTO AND GORGONZOLA VINAIGRETTE . . . 8.00

MOZZARELLA CAPRESE

SLICED HEIRLOOM TOMATOES WITH FRESH MOZZARELLA AND BASIL . . . 7.50

PIZZA AL FORNO

OUR THIN CRUST BRICK OVEN PIZZAS

PIZZA MARGHERITA

SAN MARZANO TOMATOES, FRESH MOZZARELLA, BASIL, AND EVOO . . . 11.00

PIZZA BIANCA

MOZZARELLA FRESCO, PROVOLONE, ROASTED GARLIC, BLACK PEPPER
AND TUSCAN OLIVE OIL . . . 11.00

PIZZA TUTTO CARNE

SAN MARZANO TOMATOES, PROSCIUTTO, SAUSAGE, PEPPERONI, AND SOPRESATA . . . 14.00

PIZZA PRIMAVERA

AGLIO E OLIO WITH ARTICHOKE HEARTS, FRESH SPINACH, AND TOMATO . . . 14.00

PIZZA PROSCIUTTO

ROASTED MARINARA WITH MOZZARELLA AND PROSCIUTTO
SAN DANIELE . . . 13.00

PIZZA SICILIANO

ITALIAN SWEET SAUSAGE WITH CARMELIZED ONIONS AND ROMANO CHEESE . . . 13.00

ADDITIONAL TOPPINGS 2.00

PIATTI DEL GIORNO

ENTREES INCLUDE OUR HOUSE SALAD AND FRESHLY BAKED BREAD

BRACIOLE

ROLLED PORK STEAK WITH PROSCIUTTO, ROMANO, AND ITALIAN HERB STUFFING . . . 17.50

VEAL TOSCANO

VEAL SCALLOPS COOKED IN AN EGG AND LEMON SAUCE SERVED
WITH SPAGHETTI POMODORO . . . 21.00

POLLO ALLA PARMIGIANA

ROMANO CRUSTED CHICKEN CUTLET WITH FRESH MOZZARELLA
AND SPAGHETTI POMODORO . . . 18.00

PESCE DEL GIORNO

CHEF'S FRESH SEAFOOD SELECTION OF THE DAY . . . A.Q.

POLLO ALLA MARSALA

SCALOPPINE OF CHICKEN BREAST IN OUR MARSALA MUSHROOM SAUCE
WITH PASTA POMODORO . . . 17.50

VITELLO ALLA PARMIGIANA

ROMANO CRUSTED VEAL CUTLET TOPPED WITH MOZZARELLA AND SERVED
WITH A SIDE OF PASTA MARINARA . . . 22.50

VEAL MILANESE

CIABATTA CRUSTED VEAL STEAK SERVED WITH SPAGHETTI TOSCANO . . . 21.50

VEAL MARSALA

SCALOPPINE OF VEAL IN OUR MARSALA MUSHROOM SAUCE
WITH PASTA POMODORO . . . 21.50

EGGPLANT PARMESAN

LAYERED EGG BATTERED EGGPLANT WITH MELTED MOZZARELLA AND PARMIGIANO
CHEESE SERVED WITH A SIDE OF PASTA . . . 16.95

VEAL PICCATA

VEAL SCALOPPINI WITH ARTICHOKEs,
CAPERS AND LEMON BUTTER SAUCE . . . 22.50

DALLA GRIGLIA

SALMON ALLA GRIGLIA

GRILLED SCOTTISH SALMON WITH SUNDRIED TOMATOES, OLIVE TAPENADE,
AND SPINACH . . . 18.50

STRIP STEAK PIZZAIOLA

HOUSE CUT STRIP STEAK SERVED WITH ONIONS, PEPPERS, AND MUSHROOMS,
TOPPED WITH A RED WINE TOMATO SAUCE . . . 26.50

BALSAMIC GLAZED CHICKEN BREAST

GRILLED MARINATED HONEY GLAZED CHICKEN BREAST WITH
ROASTED POTATOES AND VEGETABLES . . . 16.50

\$4.00 EXTRA CHARGE FOR SPLIT ENTREE