

Lunch

Handmade Lemonade squeezed to order in our bar ... refreshing and delicious!	\$3
... add Iced Tea for an Arnold Palmer	
... add Firefly Sweet Tea Vodka for a John Daly	\$8

Starters + Salads

Fried Fresh Mozzarella made in house and served with pomodoro + basil sauce	\$6
RGF's...Really Good Fries! A freshly seasoned pile of Idaho + sweet potato fries	\$5
Calamari fritti with peppers and zucchini flash fried and served with spicy rémoulade	\$9
* Carpaccio of tenderloin... arugula + red onions + capers + avocado + truffle oil + Reggiano	\$10
Cesare or House Greens	\$6
add salmon, chili-glazed shrimp, chicken, calamari, tenderloin to any salad	add \$7
Grilled Portabellas in a rosemary-lime marinade served with lemon mascarpone	\$10
Caprese fresh tomatoes + house made mozzarella + pesto	\$9
Kitchen Salad field greens + white beans + prosciutto, olive + eggplant tapenade + grilled chicken + tomato + fresh mozzarella + other good things	\$12
Mac and Cheese fresh pasta with fontina cheese + smoked bacon + baked	\$6

Toscana Pannini

Served with Tuscan RGF's

Toscana Burger 8oz burger on grilled brioche with caramelized onions + Gorgonzola	\$9
Chicken Pannino with spinach + pancetta + mozzarella	\$9
Sloppy Giuseppe veal bolognese on a brioche bun with fontina cheese + field greens	\$9
Veggie Pannino goat cheese and veggies (eggplant, peppers, squash, zucchini, onion)	\$8
Prosciutto Pannino with roasted peppers + pesto + mozzarella	\$10

Pizzette

Individually sized brick oven gourmet pizzas

Figaro: Fig puree + Gorgonzola + crisp pancetta + truffle honey	\$9
Quattro Formaggi: 4 cheeses mozzarella + fontina + Gorgonzola + Reggiano	\$9
Di Parma: prosciutto + goat cheese + rosemary + arugula + mozzarella	\$8
Margherita: classic tomato + fresh mozzarella + basil	\$7
Fiorentina: spinach, roasted garlic, ricotta cheese, + sliced tomato	\$9
Di Pollo: roasted chicken + caramelized onion + Gorgonzola	\$9

Pastas

Half portions make ample appetizers or side dishes

Gnocchi prosciutto, mushrooms, sun dried tomatoes, reggiano cream sauce	\$14
Fettuccine Primavera, diced grilled vegetables in a garlic olive oil sauce	\$14
Tortellini a <i>TKB specialty</i> filled with imported ham + ricotta in a sun-dried tomato cream	\$16
Ravioli Melanzane eggplant-filled pasta with Swiss chard + tomatoes + mushrooms	\$14
Pappardelle with veal bolognese sauce seasoned with sage and a touch of cream	\$15
Linguine P.E.I. Mussels steamed in a white wine + pomodoro sauce	\$16
Capellini roasted garlic + fresh tomato pomodoro + basil	\$12
with sautéed gulf shrimp	add \$7

Light Entrées

Breaded Chicken breast served with RGF's + arugula and tomato salad and spicy mayo	\$15
Baked Eggplant layered with fresh pomodoro + reggiano + mozzarella with side of capellini	\$14
Grilled Salmon with marinated mushrooms and grilled romaine + lemon shallot vinaigrette and balsamic syrup drizzle	\$15
Pan-seared Sea Scallops with vegetable gratinée finished with chive oil	\$16
Grilled tenderloin medallions over gorgonzola/tomato tartine, herbs, + black pepper cream	
2 oz tenderloin	\$13
4 oz tenderloin	\$20

*THERE IS A RISK ASSOCIATED WITH CONSUMING RAW OR UNDERCOOKED FOOD.

Chef/Owner: Dan Butler Sous Chef : Phil McWatters

*Follow Big Chef Guy on Twitter and Facebook (www.facebook.com/Bigchefguy.com)
Toscana Catering is a full service off-premises company: ToscanaCatering.com
18% gratuity will be added to parties of 6 or more.*