

to start

Summer Carrot Soup	8
Carrot and ginger puree with goat cheese crouton	
Caprese	11
Fresh local tomatoes, house-made mozzarella, fresh basil with sea salt and Tuscan olive oil	
Cesare salad	8
Romaine lettuce, Reggiano Parmesan and house made croutons in a garlicky vinaigrette	
... Add grilled shrimp	+7
House greens	7
Organic Greens with cherry tomatoes and roasted shallot vinaigrette	
Grilled avocado	9
Topped with sautéed garlic, shallots, basil and olive oil, served with sourdough crisps	
Mozzarella frita	9
House-made mozzarella breaded and fried, served with pomodoro and pesto	
Grilled portabella	11
Toscana introduced this local delicacy to the world in 1991. Marinated in lime and herbs; parmesan chips	
Calamari fritti	12
Cornmeal dusted fried calamari and zucchini served with spicy aioli	

sharing plates

Meats and Cheeses	18
diBruno Brothers salami and prosciutto alongside three cheeses: shropshire, delice de Bourgogne and aged cheddar	
Piadina	12
Hearth -baked flatbread with artichoke and spinach spread, arugula and grated reggiano	

light entrées

Kitchen Salad	15
Large salad of local greens, grilled vegetables, chicken, tomato, olives, mozzarella, egg, prosciutto, crispy onions, with roasted shallot dressing	
Barbabetole (beet salad)	13
Roasted red and golden beets with arugula, goat cheese mousse and toasted almonds	
*Tuna Carpaccio	14
Seasoned seared saku tuna with wasabi cream tobiko and wonton crisps	
*Carpaccio di manzo	13
Thinly sliced beef tenderloin, raw onion, Reggiano, capers, avocado, lemon and truffle oil	
BLT Salad	12
Romaine chiffonade with roasted turkey, fresh tomato, caramelized onion, avocado, hard-cooked egg, gorgonzola, toasted croutons, candied pecans	
Polpo	13
Grilled octopus over a bed of cous cous with dried tomato and zucchini with herb butter and mint oil	

pizzette

Individual sized pizzas from our stone hearth

di Parma	13
Tender prosciutto, goat cheese, rosemary, arugula and mozzarella	
Margherita	11
Classic tomato, fresh mozzarella and fresh basil	
Add spicy salami	+3
Figaro	14
Figs, gorgonzola, crisp pancetta and truffle honey	
Rosso	12
"white" pizza roasted red peppers, portabellas and caramelized onions, dotted with ricotta	
Shortrib pizza	16
fontina, gorgonzola, caramelized onion, roasted garlic	

pasta

Capellini al Pomodoro	15
Imported angel hair pasta tossed in light pomodoro	
...Add shrimp	+7
Tortellini	17
Fresh pasta rolled with mortadella ham and ricotta in a sun-dried tomato and cream sauce	
Ravioli alla Brasata	21
Braised beef short rib and ricotta filled pasta with mushroom and red wine demi-glace	
Fettuccine alla Cavolofiore	17
Roasted cauliflower, garlic, and zucchini in olive oil with seasoned bread crumbs	
Mezzaluna di Asparagi	19
Fresh pasta filled with asparagus and goat cheese in a light white wine and butter sauce with scorched tomato	
Veal Risotto	22
Northern Italian mushroom risotto with Swiss chard topped with braised veal breast	
Shrimp Risotto	24
Saffron rice with sautéed shrimp and asparagus topped with arugula, crispy shallots in a light lemon dressing	
Ravioli Melanzane	19
filled with grilled eggplant, ricotta and an olive oil sauce of shredded swiss chard, fresh tomato, roasted garlic and grated reggiano	
Wild boar Bolognese	24
With hand-made pappardelle	



entrées

Braised shortrib	32
Over gnocchi with gorgonzola cream with scorched grape tomatoes	
Grilled Chicken Breast	22
Over roasted potatoes, with bacon, corn and tomatoes	
*Salmone	24
Pan-seared and served over Spring pea risotto with saffron cream and diced vegetable salad	
*Grilled Thick Pork Chop	29
Marinated in balsamic and fresh herbs, grilled, with shaved brussels sprouts with bacon and Dijon	
Brook Trout	2
Pan-seared and served over a field green salad with roasted tomatoes, artichokes and toasted almonds	
*"Deep Blue" Tuna	28
Dredged in spices and pan seared, served over sautéed vegetables with soy butter sauce	
Pork Ossobuco	28
Braised and served over mushroom risotto	

Toscana Caters! We are exclusive caterers at some of the area's most beautiful and interesting venues



*the consumption of raw or undercooked food items can result in an increased risk of food borne illness

Service charge of 18% will be added to parties of 6 or more

Italian cocktails

Aperol Spritz \$10
Aperol, Prosecco + Seltzer; served on the rocks

Boulevardier \$10
Bulleit Bourbon, Sweet Vermouth + Campari; served on the rocks

Negroni \$10
Bluecoat Gin, Campari + Sweet Vermouth; served on the rocks

Espresso Martini \$12
Vanilla Vodka, Fresh Espresso, Bailey's Irish Cream, Served up

Toscana specialties

Rose Colored Glasses \$10
Tito's Vodka, Cointreau, Peach and Cranberry Bitters, Fresh Lime Juice, Topped with Prosecco, Served up

Manhattan Classico \$12
Sagamore Rye Whisky, Carpano Antica Sweet Vermouth, Old Fashion Aromatic Bitters, Luxardo Cherry, Served up

Gold Rush \$10
Larceny Bourbon, Domaine de Canton Ginger Liqueur, Fresh Lemon Juice, Honey Simple Syrup, Served on the rocks

Primavera \$10
Silver Tequila, Fresh Lime Juice, Hibiscus Simple Syrup, Topped with Club Soda

Just Like Heaven \$11
Bluecoat Gin, Fresh Lemon Juice, Orgeat Almond Syrup, Egg White, Served Up

draft beer

Ask your server about our two seasonal drafts!

Peroni Pale Lager, Italy (5.1%) \$6
New Castle Brown, England (4.7%) \$6
Terrapin Hi-5 IPA, GA (5.9%) \$6
Founder's Porter, MI (6.5%) \$6

bottle/can beer

Allagash White (5%) \$7
Allagash Saison (6.1%) \$7
Birra Moretti Italian Lager (4.6%) \$5
Blue Moon Belgian White (5.4%) \$4.5
Crispin Apple Cider (5%) \$6
Crispin Pear Cider (4.5%) \$6
Dogfish Head 60 Minute IPA (6%) \$5
Dogfish Head 90 Minute IPA (9%) \$7
Dogfish Seaquench Ale (4.9%) \$6
Lagunitas 12th of Never Ale (5.5%) \$5.5
Neshaminy Creek County Line IPA (6.6%) \$6
Neshaminy Creek Highwater Hefeweizen (5.2%) \$6
Neshaminy Creek J.A.W.N. (5.2%) \$6
Sierra Nevada Pale Ale (5.6%) \$4.5
Sol Lager (4.5%) \$4.5
Terrapin Hopsecutioner IPA 7.3% \$6
Two Roads Honey Spot IPA (6%) \$6
Two Roads Lil' Heaven (4.8%) \$6
Two Stones Pub Baby Bob Stout (6%) \$5
Stone Ruination Double IPA (7.7%) \$7
Victory Prima Pils (5.3%) \$6
Victory Golden Monkey Tripel (9.5%) \$6

sparkling by the glass

*Prosecco, Bele Casel, \$9.5
Citrus flower aromas with notes of white stone fruit, dry, crisp, and refreshing

Moscato, Pio Cesare, Piemonte \$9
Delightfully fresh, fruity, and sweet with a refreshing frizzante.

white by the glass

Chardonnay Meiommi 2016 California \$10
Multifaceted California coastal chardonnay with an elegant balance of spice and fruit

*Chardonnay, Farnese "Fantini" 2015 Abruzzo \$8
Delicate aromas of pear, tropical fruit and spice with a persistent and fresh finish.

*Pinot Grigio, Borgo 2014 Friuli \$7.5
Floral, fruity aromas, a bright citrus mid palate and a clean, crisp finish.

Riesling, Barnard Griffin 2016 Columbia Valley \$7.5
Off-dry style showing tropical fruit with clean, balanced acidity

Sauvignon Blanc, Ferrari-Carano "Fume Blanc" 2014 Sonoma \$8
Stainless steel fermentation gives crisp freshness

Vernaccia di San Gimignano, Fontaleoni 2014 Toscana \$8.5
Light, crisp, and bone dry with flavors of nuts and dried fruit

Vermentino, Sella e Mosca "La Cala" 2014 Sardinia \$10
Pale straw color with intense notes of citrus with hints of salinity

rosato by the glass

*Castello di Bossi Rosato, 2016 Toscana \$9
Dry rosé with wonderful notes of strawberry and watermelon

red by the glass

Barco Reale di Carmignano, Capezzana 2014 Toscana \$8.5

A blend of Cabernet and Sangiovese make up this simple but powerful blend

Cabernet Sauvignon, Milbrandt Vineyards 2012 Columbia Valley \$9
A Washington Cabernet with a real sense of place. Super smooth. Cedar, Rainier cherry and dark rose

*Chianti Coltibuono "Cetemura" 2014 Toscana \$8
Appealing aromas of cherries and spice. Full and well-balanced, soft but good structure

Malbec, Fabre Montmayou, 2015 \$8.5
Intense flavor with notes of cherry, currant, and baking spice

Barbera D'Asti, Azienda Agricola Roberto Ferraris, 2016 Piedmont \$9
Fresh and vibrant with aromas of cassis and spiced red fruits

*Pinot Nero, Primaterra 2014 Veneto \$9
Medium bodied, fruit forward, flavors of sweet cherry and blackberry with just enough grip

Super Tuscan, La Mailaina "Gertrude" 2012 Toscana \$8
Full and well-balanced, soft but with good structure, aromas of cherries and spice

1000 Stories Barrel Aged Zinfandel \$10
Bourbon barrel aging lends hints of charred vanilla, dried herbs, and a hint of caramel

