Toscana

Welcome to Toscana.
For an ultimate and unforgettable dining experience, please explore our Tuscan Tour.
All our dishes are prepared with local fresh products.
Buon Appetito!!!

Antipasti

BARBABIETOLE CARPACCIO 12
Roasted purple and golden beets, apple, avocado

CAPRESE E PROSCIUTTO 18
Sliced tomatoes, fresh mozzarella, basil, prosciutto, saba

CARPACCIO DI TONNO 19
Tuna carpaccio, mozzarella, avocado, ricotta mousse, tomato-lemon dressing

CARPACCIO DI BUE 23
Beef carpaccio, diced arugula, truffle emulsion, parmigiano reggiano

ANTIPASTISSIMO 24
Prosciutto, salami, speck, arista di maiale topped with gorgonzola, fontina, parmesan

BURRATA, POMODORO ARROSTO 18
Burrata cheese, roasted tomatoes, saba

SALMONE CARPACCIO 18
Salmon lox carpaccio, fennel, arugula, lemon olive oil

CAPESANTE 29
Sautéed scallops, shrimp and calamari over a bed of spinach in a wine reduction

Insalate

LA MISTA ITALIANA DI VERDURE 9
Mixed green salad, house vinaigrette, parmesan cheese

CAESAR SALAD 24
Traditional caesar salad for two prepared table side

Primi

TUTTA PASTA – 14
House made potato gnocchi in a spicy tomato sauce, and spinach and ricotta ravioli in a light butter sage tomato sauce

PASTA DUO – 19
House made spinach and ricotta ravioli topped fontina, parmesan, gorgonzola, goat cheese cream sauce and potato gnocchi in a spicy tomato sauce

Secondi

SALMONE MOSTARDA 32
Salmon and prawns in a mustard and cognac cream sauce

BRANZINO AL FORNO CON PORCINI E PISELLI 38
Seasonal pacific sea bass, clams, shrimp, and peas

POLLO PRINCIPESSA 28
Statler chicken breast, button and oyster mushrooms, garlic, shallots, asparagus in a white wine cream sauce

PICCATA DI POLLO AL LIMONE 22
Butterflied chicken breasts, capers, artichokes in a lemon wine sauce

POLLO IN SALTIMBOCCA 28
Tender chicken, prosciutto, fontina, spinach in a zesty tomato sauce

ANATRA IN PORCHETTA 36
Rosemary and fennel crusted duck breast, vincotto, roasted figs

LA CHIANTIGIANA 29
Pork tenderloin medallions with porcini mushrooms simmered in chianti sauce

SCALLOPINE DI VITELLO AL LIMONE 28
Veal scallopine in a lemon and capers sauce

VITELLO IN SALTIMBOCCA 36
Veal scallopine topped with aged prosciutto and fresh mozzarella

Dolci

TIRAMISU 10
Ladyfingers, mascarpone cream, espresso and cocoa power

TAXES AND GRATUITY ARE NOT INCLUDED
Thoroughly cooking foods of animal origin such as beef, eggs, fish, shellfish, poultry and pork reduces the risk of foodborne illness.

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