

Toscano

STEAKHOUSE

STARTERS

CHERRY SMOKED DOUBLE CUT BACON

Peanut butter, jalapeño relish
16

BACON DUSTED CALAMARI

Sweet and sour sauce, pesto aioli
19

ITALIAN EGG ROLLS

Stuffed with broccoli rabe, sausage and provolone over a white bean bruschetta
12

JUMBO SHRIMP COCKTAIL

Chardonnay poached shrimp, sweet chili cocktail sauce
19

CHILLED OYSTERS

East Coast or West Coast
Traditional cocktail sauce, Mignonette of the day
Market Price

CLAMS CASINO

Six middle neck clams, topped with bacon
Worcestershire sauce, tabasco, lemon and garlic
14

MUSSELS BIANCO OR FRA DIAVOLO

Served in a white wine garlic sauce, marinara or long hot pepper sauce
16

SHRIMP SCAMPI

Garlic, lemon, crostini
22

SOUPS & SALADS

LOBSTER BISQUE

Garnished with fresh jumbo lump crab and imported sherry wine
15

TRI-COLOR BEET SALAD

Candied fruits and nuts, whipped goat cheese, citrus salad
12

TOSCANO CAESAR SALAD

Red roasted pepper, parmesan, black pepper, anchovy
12

BABY GEM WEDGE

Grilled applewood bacon, roasted tomato, buttermilk
Maytag blue cheese
12

HEIRLOOM TOMATO SALAD

Red onion, maytag blue cheese, arugula, sherry vinaigrette
12
Add applewood bacon
5

BABY GREEN SALAD

Mixed fresh fruit, candied walnuts, honey balsamic vinaigrette, gorgonzola
12

MEATBALLS

EMMA'S MEATBALLS

Served with or without Sunday gravy and grilled Tuscan bread
14

MEATBALLS AND SALAD

Romaine lettuce, red onion, tomato, Sunday gravy, fresh whipped ricotta
14

HOUSEMADE BREAD

PANE TOSCANO

Baguette stuffed with mozzarella cheese, caramelized onion, roasted garlic extra virgin olive oil
9

MIXED OLIVES

Imported olives, lupini beans, Rosemary, hint of orange
3

THE PARMES

CHICKEN PARMESAN

House made gnocchi, fresh mozzarella, San Marzano tomato basil sauce
27

EGGPLANT PARMESAN

House made gnocchi, fresh mozzarella, San Marzano tomato basil sauce
24

STEAKS

ALLEN BROTHERS SIGNATURE STEAKS

PRIME 12OZ CENTER CUT FILET

King of steaks
Burgundy wine Demi glace
58

PRIME CENTER CUT 8OZ FILET

Burgundy Wine Demi glace
44

PRIME NEW YORK STRIP

Burgundy Wine Demi glace
46

***AU POIVRE**

Peppercorn crusted steak,
hennessy cream
6

IN HOUSE DRY-AGED

28 DAY

Kansas City Bone in Sirloin
52

45 DAY

Porterhouse for two or more
67 Per Person

28 DAY

Allen Brothers
Boneless New York Strip
49

TO SHARE

TRUFFLE PARMESAN FRIES

10

DUCK FAT POUTINE FRIES

10

LOBSTER MAC & CHEESE

18

ROASTED ASPARAGUS

10

CREAMED SPINACH

10

BEER CHEDDAR TATER TOTS

9

BACON SOY GLAZED BRUSSEL SPROUTS

12

SPINACH GARLIC AND OIL

Toasted bread crumbs,
parmesan cheese
10

GARLIC MASHED

10

MUSHROOMS

10

BROCCOLI RABE

Market Price

ENTREES

CLASSICS

14OZ ROOT BEER GLAZED FRENCH CUT PORK CHOP

Whipped sweet potato, herb oil, pearl onions, asparagus, pancetta and onion sauce
34

CHICKEN MARSALA

Mixed mushrooms, imported marsala wine, mashed potatoes, vegetable of the day
26

CHICKEN FRANCAISE

White wine sherry lemon sauce, whipped potato, vegetable of the day
26

CHICKEN AND SHRIMP FRA DIAVOLO

Sautéed with hot cherry peppers in a light tomato sauce and melted provolone, gnocchi sardi
32

PASTA

PAPPARDELLE BOLOGNESE

Ground beef, pork and veal with peas, tomato sauce fresh ricotta cheese
25

CACIO E PEPI

Imported spaghetti, lemon, arugula, black pepper, parmesan
24

LINGUINI CARBONARA

Pancetta, onion, fresh cracked pepper, parmesan cheese
26

BUCATINI ALL' AMATRICIANA

Pancetta, red onion, red pepper, tomato, basil
24

RIGATONI GRICIA

Pancetta, black pepper, parmesan cheese
24

LOBSTER MAFALDINE

Lobster claw meat, spring pea, vermouth pesto cream
34

BUTTERNUT SQUASH MEZZA LUNA

Amaretti crumble, torn buffalo mozzarella, sage, brown butter
26

ANGEL HAIR WITH CRABMEAT AND ASPARAGUS

Maryland crabmeat, asparagus and pepperoncini in a champagne broth
25

FISH & SEAFOOD

SHRIMP FRANCAISE

Asparagus orzo, crab meyer lemon sauce
42

PAN ROASTED SALMON

Whipped potato, asparagus, champagne lemon caper sauce, blistered grape tomato, focaccia bread crumbs
34

SHRIMP AND CLAMS LINGUINE

Sautéed shrimp, imported cockles from New Zealand, white wine tomato basil sauce
32