

TOSCANO STEAKHOUSE

APPETIZERS

Bacon Steak Fig jam, arugula, gorgonzola	11
Bacon Dusted Calamari Sweet and sour sauce, pesto aioli	13
Roasted Bone Marrow Pickled onion, horseradish, breadcrumbs, crostini	14
Italian Egg Rolls Stuffed with broccoli rabe, sausage and provolone over a white bean bruschetta	10

MEATBALLS

Emma's Meatballs Served with or without Sunday gravy and grilled Tuscan bread	10
Meatballs and Salad Iceberg lettuce, red onion, tomato, Sunday gravy, fresh whipped ricotta	12

CHOPS

16oz Veal Tomahawk Veal demi, roasted fingerling potato, sage mushroom demi	46
14oz Root Beer Glazed French Cut Pork Chop Roasted fingerlings, herb oil, pearl onions, asparagus, pancetta and onion sauce	29
Veal Chop Milanese Arugula, red onion, baby heirloom tomato, extra virgin olive oil, vino cotto, parmigiano reggiano	32

THE PARMS

Veal Chop Parmesan House made fresh mozzarella, Sunday style gravy	34
Chicken Parmesan House made gnocchi, fresh mozzarella, San Marzano tomato basil sauce	25
Eggplant Parmesan House made gnocchi, fresh mozzarella, San Marzano tomato basil sauce	21

SOUPS

Lobster Bisque Garnished with fresh jumbo lump crab and imported sherry wine	14
French Onion Madeira braised onion, gruyere short rib crostini	12

SEAFOOD

Jumbo Shrimp Cocktail	15
Chilled Oysters East Coast West Coast Traditional cocktail sauce Mignonette of the day	MP MP
Clams Casino Six middle neck clams, topped with bacon Worcestershire sauce, tabasco, lemon and garlic	10
Mussels Bianco or Fra Diavolo Served in a white wine garlic sauce, marinara or long hot pepper sauce	12
Ahi Tuna Taco Whipped avocado, cucumber crab relish, soy syrup citrus sesame sauce	14

HOUSEMADE BREADS

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

Tri-Color Beet Salad Whipped goat cheese, pistachio, citrus segments	11
Toscana Caesar Salad Red roasted pepper, parmesan, black pepper, anchovy	10
Wedge Bibb lettuce, Maytag blue, crispy nueske bacon, roasted tomato	12
Heirloom Tomato Imported buffalo mozzarella from Puglia, aged balsamic, arugula	12
Baby Green Salad Mixed fresh fruit, candied walnuts, honey balsamic vinaigrette, gorgonzola	12

STEAKS & CHOPS

SIGNATURE

Creek Stone Farms Prime 12oz. Center Cut Filet King of steaks Burgundy wine Demi glace	48
Creek Stone Farms Prime 8oz Center Cut Burgundy Wine Demi	38
Allen Brothers New York Strip Burgundy Wine Demi	42

IN HOUSE DRY-AGED

45 Day Porterhouse for two or more	44 Per Person
28 Day Kansas City Bone in Sirloin	42
Allen Brothers Boneless New York Strip	42

TO SHARE

Truffle Parmesan Fries 8
Lobster Mac & Cheese 13
Roasted Asparagus 8
Creamed Spinach 8
Garlic Mashed 7
Bear Cheddar Tater Tots 8
Bacon Soy glazed Brussel Sprouts 10
Mushrooms 8
Broccoli Rabe MP

ITALIAN AMERICAN

Chicken Francaise White wine sherry lemon sauce, whipped potato, vegetable of the day	24
Vodka Rigatoni Prosciutto, red onion, vodka tomato cream	22
Chicken en Carrozza Stuffed with prosciutto, fontina, eggplant, whipped potato, vegetable of the day, chardonnay Peruvian pepper sauce	26

FISH & SEAFOOD

Ecuadorian Shrimp Crispy prosciutto, wild mushrooms, arugula, tortellini, marsala crema, speck breadcrumb 34	Grouper Francaise Asparagus risotto, crabmeat champagne lemon piccata 32	Pine Nut Focaccia Salmon Pine nut encrusted, pesto farro, fennel arugula apple salad, asparagus oil 29	Shrimp and Clams Linguine Sautéed shrimp, imported cockles from New Zealand, white wine tomato basil sauce 25
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ENTREES

PASTA

Rigatoni Carbonara Pancetta, onion, fresh cracked pepper, parmesan cheese	22
Angel Hair with Crabmeat and Asparagus Maryland crabmeat, asparagus and pepperoncini in a champagne broth	25
Cacio e Pepi Imported spaghetti, lemon, arugula, black pepper, parmesan	21
Gnocchi Osso Bucco "House Favorite" Shredded veal osso bucco, spring peas, mascarpone, herb veal au jus	26
Pasta and Peas Ditalini, pancetta, onion, parmesan toasted breadcrumbs	20
Emma's Cheese Ravioli House made, San Marzano tomato sauce	22

CLASSICS

Chicken Marsala Mixed mushrooms, imported marsala wine, mashed potatoes, vegetable of the day	24
Toscana's Famous Chicken Savoy Fresh herb marinated chicken in an aged balsamic, cherry lemon, rosemary pesto fingerling, vegetable of the day	20
Meatballs and Mashed Potato Pan roasted meatballs over mashed potato, Sunday gravy, ricotta salata, pine nut raisin gremolata	19
Chicken and Shrimp Fra Diavolo Sautéed with hot cherry peppers in a light tomato sauce and melted provolone, cavatelli	27
Tagliatelle Bolognese Ground beef, pork and veal with peas, tomato sauce fresh ricotta cheese	20