

TOSCANO LUNCH MENU

APPETIZERS

Toscano Bacon Calamari

Tossed with sweet and sour sauce, pesto aioli 11.99

P.E.I. Mussels

Your choice of Bianco, Fra Diavolo or San Marzano tomato basil, served with Tuscan style crostini 9.99

Clams Casino

Six middle neck clams with bacon, lemon, garlic white wine sauce 9.99

Italian Egg Rolls

Sausage, broccoli rabe, provolone, white bean bruschetta, yellow and red pepper emulsion 7.99

Chilled Jumbo Shrimp Cocktail

Traditional cocktail sauce, fresh horseradish 15.99

Oyster of the Day

Priced Accordingly

SALADS

Caesar Salad

Parmesan, crushed croutons, Caesar dressing, red roasted pepper
Add

Scottish Salmon 7, Grilled Jumbo Shrimp 8, Grilled Chicken 5

Chopped Antipasto

Italian meats, cheeses, romaine, roasted red pepper, imported olives, aged balsamic vinaigrette 9.99

Mediterranean Salad

Chilled shrimp, jumbo lump crab, romaine, black olives, roasted red peppers, lemon basil dressing 15.99

SANDWICHES

with hand cut fries or petite salad vinaigrette

Triple Filet

Filet medallions, sharp provolone, roasted long hot Pepper, fresh basted baguette 15.99

Grilled Chicken Breast

Red roasted peppers, house made fresh mozzarella, balsamic syrup 12.99

Our Specialty / Signature Steak Sandwich

Filet medallions, mushroom, onions aged Vermont cheddar 14.99

Emma's Meatball Parmesan

House made fresh mozzarella, Sunday gravy, ricotta spread, long hot pepper, fresh baked baguette 12.99

Toscano *Signature* Steakhouse Menu

All our USDA Prime steaks and chops are dry aged in house and hand selected, *broiled at 1700°.

*Porterhouse for One or Two

42 Per Person

*Kansas City Bone in Sirloin

36.99

Accompanied with fresh cut fries and sautéed spinach

Root Beer Glazed Pork Chop

Brown sugar pancetta onion demi glace
21.99

9 oz. Filet Mignon

Fresh cut fries roasted asparagus, demi glace
28

Charcoal Filet Medallions

House made gnocchi, mushroom Marsala wine sauce
16.99

Prime New York Strip Steak

Accompanied with cream spinach
32

Sides: sautéed mushrooms, fresh cut fries, truffle parm fries, sautéed spinach garlic and oil

SOUPS

Baked French Onion

Caramelized Spanish and red onion, Madeira wine, topped with imported gruyere cheese and parmesan toast points 6.99

Lobster Bisque au Imported Sherry

Lobster morsels and jumbo lump crab 12.99

Please notify your server of any allergies. Prices subject to change with all menu items.

ENTRÉES SALADS

Emma's Meatballs and Salad

Crisp romaine, pan roasted meatballs braised with Sunday gravy, and red wine vinaigrette 12.99

Chicken Milanese

Pan fried breaded chicken breast topped with fresh grape tomato, arugula, crisp red onion, grilled asparagus, shaved parmesan, lemon vinaigrette 16.99

"Surf and Turf"

Filet medallions, grilled jumbo shrimp, heirloom tomato, mixed baby greens, toasted almonds, gorgonzola cheese, pesto buttermilk vinaigrette 18.99

ENTRÉES

Grilled Salmon

Parmesan breadcrumb, caper lemon white wine sauce 17.99

Vodka Rigatoni

Prosciutto, caramelized onions, vodka tomato cream sauce shaved parmesan 15.99 add grilled chicken 5; add grilled shrimp 8

Toscano Pescatore

Shrimp, scallops, mussels, clams and calamari served either Bianco, Fra Diavolo or San Marzano tomato over angel hair 26.99

Chicken Marsala

Mixed mushrooms, imported Sicilian marsala wine 15.99

Cacio e Pepi

House made tagliatelle, fresh cracked pepper, parmesan 12.99

Chicken Parmigiana

House made fresh mozzarella, San Marzano tomato basil sauce, house made gnocchi 16.99

Chicken Francaise

Egg battered chicken breast, Sherry white wine 15.99

Linguine con Vongole

Fresh shucked clams, whole baby clams, white wine garlic sauce with a touch of grape tomato 15.99

House made Cavatelli

Broccoli rabe, sausage, sundried tomato, pepperoncini peppers, garlic and oil with toasted bread crumbs 14.99

BURGERS

Broiled Custom Blended Hamburger

Fresh ground short rib, brisket, and chuck, tomato jam, melted gruyere cheese, crisp romaine, special sauce, fresh baked bun 14

Broiled Custom Blended Hamburger

Fresh ground short rib, brisket, and chuck, spinach, mushrooms, truffle aged Vermont cheddar, fresh baked bun 14