

INSTARTERS

ANTIPASTO ITALIANO	23.95
FEATURES AGED PARMIGIANO, QUEEN OLIVES, PROCUITTO DI PARMA, FRESH SLICED MOZZARELLA, ROMA TOMATOES, AND HOUSE ARUGULA TOPPED WITH MARINATED CHERRY TOMATOES IN A LEMON-OIL DRESSING	
EGGPLANT ROLLATINI (V)	15.50
SLICES OF EGGPLANT ROLLED & STUFFED WITH WHIPPED RICOTTA CHEESE TOPPED WITH FRESH MOZZARELLA IN A HOMEMADE TOMATO SAUCE	
CEVICHE	17.50
HOMEMADE CEVICHE MADE WITH WHITE FISH IN A FRESH CILANTRO CITRUS SAUCE	
CALAMARI FRITTI	17.50
LIGHTLY BREADED CALAMARI & ZUCCHINI SERVED WITH A SIDE OF MARINARA SAUCE	
ESCARGOT	16.50
ESCARGOT SERVED IN A PERNOD SAUCE WITH FRESH PARSLEY	
BAKED CLAMS OREGANATA	17.50
BAKED CLAMS TOPPED WITH SEASONED HOMEMADE BREADCRUMBS, FRESH GARLIC AND PARSLEY	
STEAMED MUSSELS OR CLAMS	20.50
FRESH MUSSELS OR CLAMS STEAMED & TOPPED WITH A DELICATE TOMATO SAUCE WITH A HINT OF WINE AND GARLIC OR IN A WHITE WINE SAUCE	
CARPACCIO DI MANZO	22.50
PAPER THIN SLICED FILET MINON TOPPED OFF WITH SLICED MARINATED PORTOBELLO MUSHROOM, ARUGULA AND SHAVED AGED PARMIGIANO IN A LIGHT LEMON VINAIGRETTE	
MEATBALLS	16.50
HOMEMADE MEATBALLS (2) COVERED IN A FRESH TOMATO SAUCE SERVED WITH A SIDE OF RICOTTA CHEESE	
MOZZARELLA CAPRESE (V)	16.50
FRESH SLICES OF MOZZARELLA & ROMA TOMATOES SERVED WITH ARUGULA, BASIL AND LIGHT OLIVE OIL	
MOZZARELLA TOSCANA	17.50
WARM HOMEMADE MOZZARELLA WRAPPED IN PROSCUITTO DI PARMA SERVED WITH ROASTED PEPPERS AND FRESH TOMATOS & BASIL TOPPED OFF WITH VIRGIN OLIVE OIL	
BURRATA	19.50
HANDMADE MOZZARELLA FILLED WITH A CREAMY CENTER SERVED WITH PROSCUITTO DI PARMA, ARUGULA, CHERRY TOMATOES AND A LIGHT DRIZZLE OF EXTRA VIRGIN OLIVE OIL & GLAZED BALSAMIC VINAIGRETTE	
CRISPY SHRIMP	17.50
LIGHTLY BREADED CRISPY SHRIMP SEVERED IN A HOMEMADE SWEET AND SPICY AJI CHILI SAUCE	
TUNA TARTARE	17.50
SUSHI-GRADE TUNA MARINATED LIGHTLY WITH SOY SAUCE, SEASAME SEEDS, & CAPERS TOPPED OFF WITH A RICH CRÈME FRESH AND SUCCULENT CAVIAR	
CHERVENANTA	21.50
LIGHTLY SEASONED HOMEMADE ITALIAN SAUSAGE WHEEL MADE WITH ROMANO CHEESE AND PARSLEY SERVED WITH SAUTEED BROCCOLI RABE	

SOUP OF THE DAY

ZUPPA DI FAGIOLI	8.50
HOMEMADE TUSCAN WHITE BEAN SOUP WITH PASTA AND TOUCH OF FRESH TOMATO	
ZUPPA DI LENTICCHIE	8.50
HOMEMADE TUSCAN LENTIL SOUP WITH CELERY, CARROTS, AND ONIONS	
BROCCOLI E ZUCCHINI	8.50
HOMADE DELICATE BROTH MADE WITH FRESH CHOPPED BROCCOLI & ZUCCHINI, ANGEL HAIR PASTA AND A TOUCH OF TOMATO STOCK	
SEASONAL SOUP	MK
IF AVAILABLE	

INSALATE

MISTA SALAD (V)	12.50
MIXED GREEN SALAD SERVED WITH CHOPPED TOMATOES AND ONIONS IN A HOMEMADE ITALIAN DRESSING	
CAESAR SALAD	12.50
CLASSIC ROMAINE SALAD TOSSED WITH OUR HOMEMADE CEASAR DRESSING, CRISPY CROUTONS AND PARMIGIANO CHEESE	
ROASTE BEET SALAD (V)	14.50
ROASTED BEETS SERVED WITH FRESH ARUGULA, GOAT CHEESE, TOASTED PISTACHIO IN A HOMEMADE VINNEGRATE DRESSING	
WEDGE SALAD	14.50
ICEBURG LETTUCE SLICED INTO WEDGES SERVED WITH BACON BITES, BLUE CHEESE AND CHERRY TOMATOES TOPPED OF WITH A LIGHT DRIZZLE OF OUR HOMADE BLUE CHEESE DRESSING	
GREEK SALAD (V)	14.50
CHOPPED ICEBURG LETTUCE SERVED WITH MARINATED ROMA TOMATOES, OLIVES, RED ONIONS, GREEN PEPPERS AND FETA CHEESE IN A HOMEMADE DRESSING	
KALE SALAD (V)	14.50
KALE SERVED CRISPY CARAMELIZED WALNUTS, BAKED BUTTERNUT SQUASH, SERVED IN A HOMEMADE RICH DIJON DRESSING	
VEGETARIAN SALAD (V)	13.50
MIXED GREENS WITH OVEN BAKED ZUCCHINI, BUTTERNUT SQUASH, EGGPLANT AND MARINATED TOMATOES SERVED WITH A HOMEMADE VINNEGRETTE DRESSING	
ADD CHICKEN	6.95
ADD SHRIMP	8.95

RISOTTO

RISOTTO FRUTTI DI MARIE	29.50
ITALIAN RICE WITH TOUCH OF SAFRON SERVED WITH MUSSELS, CLAMS, SHRIMP, SCALLOPS, AND CALAMARI	
RISOTTO CON FUNGI (V)	22.95
ITALIAN RICE COOKED WITH FRESH SLICE PORCINI MUSHROOMS AND A LIGHT DRIZZLE OF TRUFFLE OIL	

SIDE ORDERS

BROCCOLI RABE (V)	10.95
BROCCOLI RABE SAUTEED IN A LIGHT GARLIC AND OIL	
SAUTEED SPINACH (V)	8.75
FRESH SPINACH SAUTEED IN A LIGHT GARIC AND OIL	
ZUCCHINI FRITTI	8.75
LIGHTLY BREADED ZUCCHINI SERVED WITH HOMEMADE MARINARA SAUCE	
BROCCOLI & MUSHROOMS (V)	8.75
PAN SEARED MUSHROOMS WITH BROCCOLI AND SHALLOT ONIONS IN A LIGHT OLIVE OIL GARLIC AND PARSLEY	
TRUFFLE MASHED POTATOES (V)	6.50
HOMEMADE MASHED POTATOES WITH A LIGHT DRIZZLE OF TRUFFLE OIL	
VEGETABLE MEDLY (V)	9.95
MIXED VEGTABLES PAN SEARED IN A LIGHT GARLIC AND OLIVE OIL	
ALA CARTE PASTA	12.95
YOUR CHOICE OF PASTA WITH ANY OF OUR HOMEMADE SAUCE	
ALA CARTE RISOTTO	12.95
YOUR CHOICE OF RISOTTO WITH OUR HOMEMADE SAUCE	

CHILDREN'S MENU

CHICKEN TENDERS	12.95
SERVED WITH AMERICAN-FRENCH FRIES	
SPAGGETTI & MEATBALLS	12.95
SERVED IN A HOMEMADE MARINARA SAUCE	
CHEESE RAVIOLI	12.95
SERVED IN A RICH PINK SAUCE	
FETTUCINI ALFREDO	15.95
SERVED WITH GRILLED CHICKEN IN A CREAMY PARMIGIANO SAUCE	

PASTE

MAMA LASAGNA	19.50
OUR SPECIAL HOMEMADE LASAGNA MADE WITH BESCHAMEL AND BOLOGNESE SERVED IN A POOL OF TOMATO SAUCE	
LINGUINI MARECHIARO	29.95
LINGUINI PASTA SERVED WITH MUSSELS, CLAMS, SHRIMP, SCALLOPS AND CALAMARI IN A DELICATE FRESH TOMATO WHITE CLAM SAUCE OR WITH FRA DIAVOLO SAUCE	
LINGUINI VONGOLE	24.50
LINGUINI PASTA SERVED WITH FRESH CLAMS IN A DELICATE WHITE CLAM SAUCE	
MANICOTTI	18.50
MANICOTTI PASTA STUFFED WITH RICOTTA CHEESE AND MOZZARELLA IN A RICH PINK SAUCE	
RIGATONI SICILIANA (V)	19.50
RIGATONI PASTA WITH EGGPLANT IN A FRESH TOMATO SAUCE SERVED WITH SHAVED PECORINO CHEESE	
SPAGHETTI BOLOGNESE	21.50
CLASSIC SPAGHETTI PASTA SERVED IN A RICH MEATSAUCE MADE FROM GROUND BEEF AND TOMATO-BASIL SAUCE	
CAPELLINI PRIMAVERA (V)	19.50
CLASSIC ANGEL HAIR PASTA WITH SPRING VEGETABLES IN A EXTRA VIRGIN OLIVE OIL-GARLIC	
PENNE HARRY'S BAR (V)	19.50
PENNE PASTA SERVED WITH FRESH SPINACH, SUNDRIED TOMATOES, PINE NUTS COOKED IN A FRESH TOMATO SAUCE TOPPED OFF WITH AGED PECORINO CHEESE	
TORTELLINI ALLA BRIANA	21.50
TORTELLINI PASTA IN A RICH CREAMY PARMIGIANO SAUCE SERVED WITH MUSHROOMS, GREEN PEAS AND PROSCUITTO DI PARMA	
FETTUCINE ALFREDO	20.50
CLASSIC FETTUCINE PASTA SERVED IN A HOMEMADE CREAMY ALFREDO SAUCE	
RAVIOLI POMODORO	20.50
RAVIOLI STUFFED WITH RICOTTA AND MOZZARELLA SERVED IN A FRESH HOMEMADE TOMATO-BASIL SAUCE	
LINGUINI PESTO (V)	19.50
CLASSIC LINGUINI PASTA TOSSED IN A FRESH HOMEMADE DELICIOUS PESTO SAUCE	
ORECCHETTE ALLA MEOLA	20.50
EAR SHAPED PASTA WITH ITALIAN SAUSAGE AND BROCCOLI RABE IN A LIGHT GARLIC AND OIL SAUCE	
PENNE ITALIANO	21.50
CLASSIC PENNE PASTA COOKED WITH SAVORY ITALIAN SAUSAGE, BELL PEPPERS, AND ONIONS IN A FRESH TOMATO SAUCE	
ADD CHICKEN	6.95
ADD SHRIMP	8.95

VEAL

LOMBATA MILANESE	31.95
14 OZ. VEAL CHOP POUNDED THIN AND LIGHTLY BREADED PAN FRIED TOPPED OFF WITH OUR HOMEMADE GARDEN SALAD	
LOMBATA PARMIGIANO	34.50
LIGHTLY BREADED TOPPED OFF WITH FRESH MOZZARELLA AND HOMEMADE MARINARA-SERVED WITH PENNE PASTA IN A MARINARA SAUCE	
VEAL SCALOPPINE PICATTA	28.95
VEAL CUTLETS COOKED IN A RICH LEMON WHITE-WINE SAUCE WITH ROASTED PEPPERS AND CAPERS-SERVED WITH TRUFFLE MASH POTATOES AND SAUTEED BROCCOLI	
VEAL SCALOPPINE MARSALA	28.95
VEAL CUTLETS BRAISED WITH FRESH PORCINI MUSHROOMS IN A ESQUISITE MARSALA WINE SAUCE-SERVED WITH TRUFFLE MASH POTATOES AND SAUTEED BROCCOLI	

POLLO

POLLO CARBONE	19.50
LIGHTLY SEASONED CHICKEN BREAST GRILLED TO PERFECTION-SERVED WITH TRUFFLE MASH POTATOES AND SAUTEED BROCCOLI	
POLLO MARSALA	22.50
CHICKEN BREAST BRAISED WITH FRESH PORCINI MUSHROOMS IN AN ESQUISITE MARSALA WINE SAUCE-SERVED WITH TRUFFLE MASH POTATOES AND SAUTEED BROCCOLI	
POLLO PARMIGIANO	23.50
LIGHTLY BREADED CHICKEN BREAST TOPPED OFF WITH FRESH MOZZARELLA AND HOMEMADE MARINARA-SERVED WITH PENNE PASTA IN A MARINARA SAUCE	
POLLO FRANCHESE	22.50
LIGHTLY BATHERED CHICKEN BREAST IN A RICH LEMON WHITE WINE SAUCE-SERVED WITH TRUFFLE MASH POTATOES AND SAUTEED BROCCOLI	
POLLO SCAPRIELLO (S)	26.50
CHICKEN BREAST BRAISED IN A RICH HOMEMADE ITALIAN SAUSAGE, CHERRY PEPPERS AND CARAMELIZED ONIONS-SERVED WITH TRUFFLE MASH POTATOES AND SAUTEED BROCCOLI	

PESCE

RED SNAPPER LIVORNESE	31.95
A FRESH FLET OF RED SNAPPER WITH CAPERS AND OLIVES IN A FRESH TOMATO-WHITE WINE SAUCE -SERVED WITH TRUFFLE MASH POTATOES AND SAUTEED BROCCOLI	
SALMONE FANTASIA	MK
A FRESH FILET OF SALMON COOKED WITH PORCINI MUSHROOMS IN A DELICATE PERNOD CREAM SAUCE-SERVED WITH TRUFFLE MASH POTATOES AND SAUTEED BROCCOLI	

ENTRÉE SPECIALS

EGGPLANT PARMIGIANA (V)	19.95
LIGHTLY BREADED EGGPLANT TOPPED OFF WITH FRESH MOZZARELLA AND HOMEMADE MARINARA-SERVED WITH PENNE PASTA IN A MARINARA SAUCE	
SALMONE LOBSTER	MK
A FRESH FILET OF SALMON COOKED WITH CHOPPED SHRIMP IN A RICH LOBSTER BISQUE SAUCE-SERVED WITH TRUFFLE MASH POTATOES AND SAUTEED BROCCOLI	
PORK CHOP ALLA MURPHY (S)	28.95
PERFECTLY COOKED BONE-IN PORK CHOP ALONG WITH ITALIAN PEPPERS AND ONIONS WITH A TOUCH OF CABERNET DEMI GLAZE-SERVED WITH TRUFFLE MASH POTATOES	
TUSCAN BRAISED SHORT RIBS	31.95
LIGHTLY SEASONED WITH A DELICATE SHERRY-SERVED WITH TRUFFLE MASH POTATOES AND SAUTEED BROCCOLI	
BISTECCA MUSHROOM	30.95
12 OZ. SIRLION STEAK IN A MUSHROOM CREAM SAUCE-SERVED WITH TRUFFLE MASH POTATOES AND SAUTEED BROCCOLI	
FILET MINON AL BRANDY	MK
12 OZ. FILET MINON IN A PEPPERCORN BRANDY CREAM SAUCE-SERVED WITH SAUTEED BROCCOLI AND TRUFFLE MASH POTATOES	
COSTOLETTINE D'AGNELLO	MK
HERB CRUSTED RACK OF LAMB IMPORTED FROM NEW ZEALAND IN A ROSEMARY CABERNET DEMI GLAZE SAUCE-SERVED WITH SAUTEED BROCCOLI AND TRUFFLE MASH POTATOES	

FOR ANY SIDE SUBSTITUTION

\$ 5.95

CHOICE OF PASTA, SAUTEED SPINACH, OR GARDEN SALAD

(V) – VEGETARIAN
(S) - MILD ITALIAN SPICE

THANK YOU FOR DINING WITH US AT OUR FAMILY RESTAURANT. OUR DINNER MENU'S ARE PROPERLY FASHIONED BY THE EXECUTIVE CHEF TO ENHANCE YOUR DINING EXPERIENCE.

IL TOSCANO RISTORANTE

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