



IL TOSCANO
RISTORANTE

CHAMPAGNE & SPARKING WINES **GLASS BOTTLE**

Prosecco, Villa Jolanda, Italy *	13.50	Split
Prosecco, Belletti, Italy		48
Brut Rose Reserve, Andre Derlome, France *	13.50	Split
LaVi Rose, Valdobbadiene Canevel, Italy		47
Rose, Cava Castellar, Spain		57
Le Mia Bollicine Sangiovese Grosso, Italy		50
Champagne, Andre Derlome, France	13.50	Split
Champagne, Moet & Chandon Imperial		140
Brut Champagne, Veuve Cliquot, France		160
Rose Moscato, Gancia, Italy	13.50	Split

WHITE & ROSE WINES

Riesling, Landwein Rhen, Germany	13	46
Moscato D'Asti, Patrizi, Italy		45
Sauvignon Blanc, Exquisite Collection, New Zealand		52
Sauvignon Blanc, The Little Sheep, New Zealand		48
Sauvignon Blanc, Margaret's Vineyard, California		46
Sauvignon Blanc, Reserve Durand, France *		52
Pinot Grigio-Organic, Tre Fili, Italy	13	48
Pinot Grigio, Famiglia Castellani, Italy *		54
Pinot Grigio, Tomaiolo, Italy		50
Pinot Grigio, Santa Margarita, Italy		70
Pouilly Fuisse, Domaine Daniel Pollier, France		58
Chardonnay, Cline Cellars, California *		55
Chardonnay, Oakwood, California	13	48
Chardonnay, Landmark, California		62
White Zinfandel, Beringer, California		39
Rose, Angeline, California *		48
Rose-Grande Reserve, Mi Mi en Provence, France		58

ITALY'S SPECIALTY RED WINE

Barolo, Monte Degli Angeli, Italy		75
Baby Amarone, Vecchio Marone, Italy *		62
Amarone Vapolicella, ZENI, ITALY*		78
Brunello Riserva, La Lecciaia, Italy		120
Chianti, Villa Corti, Italy		48
Chianti Classico Reserva, Tomaiolo, Italy		54
Chiant Reserva, Famiglia Castellani, Italy		65
Nero D'Avola, Terre Siciliani, Italy *		48
Montepulciano D'Abruzzo, Casata Parini, Italy,		52
Super Tuscan, Carpineto, Italy*		56
Super Tuscan, Monsalaia, Italy *	16	62

RED WINES	GLASS	BOTTLE
Pinot Noir, Cherry Pie, California *		50
Pinot Noir, Purple Hands Willamette, Oregon*		68
Pinot Noir, Meiomi, California	16	62
Grand Reserve Pinot Noir, R. Debusson Castelbeaux, France		60
Cabernet Sauvignon, Outlander, Paso Robles	15	55
Cabernet Sauvignon, Village La Tourelle, Bordeaux *		48
Cabernet Sauvignon, Josh Cellars, California		52
Cabernet Sauvignon, Justin, Paso Robles		72
Cabernet Sauvignon, McNab Ridge, California*		58
Malbec, Bodega Toro Centenario, Argentina		48
Malbec Reserva, Sur de Los Andes, Argentina		54
Gran Seleccion Malbec, Agua De Piedra, Argetina *		60
Merlot, Oakwood, California	13	46
Merlot, Village Royal, Boredeaux*		48
Red Blend, Ca'Momi Rosso, Napa Valley		60
Red Blend, Outlander Meritage, Paso Robles	14	52

HOUSE WINES	GLASS ONLY
Pinot Noir, Woodbridge-Robert Mondavi*	12
Merlot, Woodbridge-Robert Mondavi	12
Cabernet, Woodbridge- Robert Mondavi	12
Malbec, Frontera, Chile	12
Chianti, Bolla, Italy*	12
Cabernet Sauvignon-Merlot, Fontea, Chile	12
Chardonnay, Woodbridge -Robert Mondavi	12
Sauvignon Blanc, Woodbridge-Robert Mondavi	12
Pinot Grigio, Woodbridge-Robert Mondavi	12
Riesling, Woodbridge-Robert Mondavi	12
Moscato, Woodbridge-Robert Mondavi	12
White Zinfandel, Beringer, California	11

IMPORTED BEER

Peroni
 Stella
 Guinness
 St. Pauli's Girl Lager
 Heineken
 Heineken Light Michelob
 Ultra
 Corona

DOMESTIC & CRAFT BEER

Budlight
 Coors Lite
 Miller Lite
 Blue Moon
 Funky Buddah Floridian
 La Rubia Blonde Ale Wynwood
 Yeugnling Lager
 Samuel Adams Boston Lager
 Fat Tire Amber Ale
 Voodoo Ranger IPA
 Folded Mountains Pale Ale
 Big Brother's Hard Root Beer
 Angry Orchard Crisp Apple Cider

(*)-ENJOY A WINE RECOMMENDATIONS BY: ANDRES NUNEZ

CONTEMPORARY ELXIRS

\$14.50

LITTLE ITALY

*Knob Creek Rye, Amaro, Homemade Simple Syrup by
Brown Sugar, Orange Bitters, Cherry Garnish*

CLASSIC OLD FASHION

*Elijah Craig, Homemade Simple Syrup made by Brown Sugar,
Angostura Bitters*

PROHIBITION OLD FASHION

*Redemption Rye, Homemade Spiced Syrup-
Made by Citrus, Peppers, & Cinnamon, Angostura Bitters*

HIGH FASHION

*Woodford Reserve, Courvoisier Cognac, Homemade Simple Syrup
Made by Brown Sugar, Angostura & Peychaud's Bitters*

CLASSIC NEGRONI

*Whitley Neill Blood Orange Gin, Campari, Martini
and Rosso Sweet Vermouth*

APEROL SPRITZ

Aperol Liqueur, Belletti Prosecco, Citrus-Zest

BASIL GIMLET

Tito's Vodka, Green Chartreuse, Basil, Lime-Zest

8-YEAR OLD FASHION

Bacardi 8 Year Old, Grand Marnier, Orange Angostura Bitters

ANGELO AZZURO MARTINI

Whitley Neill Gin, Cointreau, Blue Curacao, Lemon Twist

BLACKBERRY BOOSEY

*Absolute Citron, St. Germain, Fresh Blackberries, Honey,
Tonic, Lemon-Zest*

PASSIONFRUIT TWIST

*Absolute Citron, Peach liqueur, Passionfruit Puree, Lemon,
Mint, Tonic Seltzer, Fresh Fruit*

TUSCAN COLLINS

*Bosford Gin Rose, Raspberry-Limonchello, Lemon-Zest,
Mint, Tonic*

IL TOSCANO AT MIDNIGHT

Sauza Blue Silver Tequila, Grapefruit-Pomegranate, Sparkling Rose

MIAMI CAIPRINHA

*Leblon Cachaca Rum, Peach Liqueur, Mango Nectar, Honey,
Lime, Mint*

TOSCANO GREMLIN

Bulleit Rye, Aperol, Agave Syrup, Pineapple

STRAWBERRY MINT MARGARITA

Patron Silver, Strawberry Puree, Lime, Mint

AMERICAN MULE

Tito's Vodka, Lime, Ginger Beer, Angostura Bitters

CLASSIC MARTINI (8 oz.)

\$14

MANHATTAN

Maker's Mark, Maritni and Rosso Sweet Vermouth, Angostura Bitters

HEMINGWAY

Bacardi Silver, Maraschino Liqueur, Grapefruit, Lime

COSMOPOLITAN

Belvedere Vodka, Cointreau, Cranberry, Lime-Zest

SOUR APPLE

SKY Vodka, Dekuyper Sour Apple, Filthy Maraschino Cherry

LEMONCHELLO DROP

Absolute Citron, Limoncello, , Lemon-Zest

X-RATED

Ultimat Vodka, X-Rated Fusion Liqueur, Graprefruit

PAMATINI

Kettle One, Pama Pomegranate Liqueur, Peach Liquor, Fresh Berries

FRENCH

Belrose Vodka, Chambord, Pineapple

CHOCOLATE

Absolute Vanilla, Kahlua, Godiva Chocolate Liqueur, Chocolate Syrup

ESPRESSO

*Van Gogh Double Espresso Vodka, Homemade Simple Syrup made by
Coffee, Espresso*

SPECIALTY COFFEE DRINKS**\$12****IRISH COFFEE***Jameson Irish Whiskey, Hot Brewed Coffee, Whipped Cream, Crème de Mente***NUTS AND BERRIES***Frangelico, Chambord, Hot Coffee, Whipped Cream***CHOCOLATE COFFEE***Godiva Chocolate Liqueur, Hot Coffee,, Whipped Cream***IL TOSCANO COFFEE***Grand Marnier, Sambuca Romano, Hot Coffee, Whipped Cream***JAMAICAN COFFEE***Myer's Dark Rum, Hot Coffee, Whipped Cream***NUTTY IRISHMAN***Frangelico, Bailey's Irish Cream, Hot Coffee, Whipped Cream***GODIVA CAPPUCCINO***Godiva Cappuccino Liqueur, Hot Coffee, Whipped Cream***CHOCOLATE MACCAROON***Malibu Coconut Rum, Kahlua, Godiva Chocolate Liqueur, Hot Coffee, Whipped Cream***VANILLA COFFEE***Absolut Vanilla Vodka, Kahlua, Baily's Irish Cream, Hot Coffee, Whipped Cream***MEXICAN COFFEE***Patron Café XO, Hot Coffee, Whipped Cream***TIRAMISU CAPPUCCINO***Tiramisu Liqueur, Espresso, Steam Milk, Whipped Cream, Cinnamon***CONTEMPORARY ELIXIRS****\$13.50****WHITE RUSSIAN***Absolut Vanilla, Kahlua, Cream***MIAMI CAFE OLD FASHION***Bulleit Rye, Patron Café XO, Homemade Coffee Simple Syrup, Chocolate Bitters***TIRAMISU MARTINI***Stoli Elite, Tiramisu Liqueur, Rumchatta, Cinnamon***ESPRESSO MARTINI***Absolut Elyx, Kahlua, Homemade Coffee Simple Syrup, Espresso***HORNY CACTUS***Patron Silver, Mezcal, Coconut water, Horchata, Cinnamon, Homemade Chamomile Syrup, Peychaud's Bitters***BABY GUINNESS***Patron Café XO, Bailey's Irish Cream***AFTER DINNER SPIRITS**

SAMBUCA ROMANO/BLACK	12.50
AMARETTO DISARRONNO	12.50
AVERNA AMARO	12.50
BAILEY'S IRISH CREAM	12.50
B&B	12.50
CHAMBORD	12.50
COINTREAU	12.50
FERNET BRANC	12.50
FRANGELICO	11.50
JAGERMEISTER	11.50
KAHLUA	10.50
PATRON CAFÉ XO	12.50
RUMCHATTA	11.50
HOUSE GRAPPA	11.50
MAYNARD'S RUBY PORTO	11.50
GRAND MARINIER	12.50
COURVOISIER VS	12.50
HENNESSEY VS/BLACK	12.50
PARDIAC XO BRANDY	12.50
GLENMORANGIE 10	12.50
GLENFIDDICH 12	14.50
GLENLIVET 12	12.50
GLENLIVET 15	18.00
MCALLAN 12	15.00
LAGAVULIN 16	21.00
DEWARS	11.50
BUCHANNAN 12	12.50
JOHNNIE WALKER BLACK 12	12.50
CHIVAS REGAL 12	12.50
OLD PARR 12	12.50
RON ZACAPPA NEGRO	12.50
PYRATT RESERVE RON	12.50
HAVANA CLUB	11.50
CROWN ROYAL/VANILLA/APPLE/CARAMEL	11.50
WOODFORD RESERVE	14.50
GENTLEMAN JACK	14.50



CLASSIC DESSERTS

\$9

CANNOLI

TUBE SHAPED PASTRY WITH CREAMY RICOTTA FILLING

TIRAMISU

MADE WITH LIQUEUR LACED LADYFINGERS, SWEETENED MASCARPONE, AND COCOA

RICOTTA CHEESECAKE

TRADITIONAL ITALIAN CHEESECAKE TOPPED WITH A HOMEMADE BLUEBERRY COMPOTE

NAPOLEONE

THREE LAYERED PUFF PASTRY WITH A HOMEMADE CREAM CUSTARD, POWDERED SUGAR

CHOCOLATE LAVA

RICH, WARM CHOCOLATE CAKE FILLED WITH MELTED CHOCOLATE, SERVED WITH VANILLA ICE CREAM

PROFITEROLES

CREAM PUFFS FILLED WITH VANILLA ICE CREAM, TOPPED WITH BELGIUM CHOCOLATE

ZABALIONE CON FRAGOLE

A LIGHT CUSTARD CREAM SERVED WITH FRESH STRAWBERRIES

FLAN DE COCO

CARAMEL COATED FLAN SPRINKLED WITH FINE COCONUT FLAKES

SORBETTI

A DELICIOUS FRUIT SORBET SERVED IN ITS NATURAL FRUIT SHELL

Available Flavors: Lemon, Coconut, and Mango

ITALIAN TARTUFO

SEMI-SWEET CHOCOLATE SHELL FILLED WITH VANILLA & CHOCOLATE GELATO AND A MARASCHINO CHERRY.

*(*Dessert Contains Nuts*)*

Available Flavors: Pistachio

AFTER DINNER BEVERAGES

HOT TEA	\$4.00
GINGER-LEMON PROBIOTIC SHOT	\$3.50
AMERICANO	\$4.00
FLAVORED COFFEE	\$3.50
ESPRESSO	\$3.00
DOUBLE ESPRESSO	\$4.00
CAFFE MACCHIATO	\$3.50
CAPPUCCINO	\$4.75
LATTE	\$4.75
SEASONAL COFFEE	\$4.00