

TOSCA

CHEF KEVIN COUSIN

STARTERS

COLOSSAL SHRIMP COCKTAIL 3.50 each
Spicy cocktail sauce & lemon

CRISPY RISOTTO BALLS 11
Breaded truffle-parmesan saffron risotto arancini
Filled with fresh mozzarella & served with lemon aioli

FLASH FRIED CALAMARI 12
White balsamic glaze, banana peppers, chives

ROASTED PORTABELLA MUSHROOM 12
Prosciutto di Parma wrapped, fresh mozzarella filled, Roasted red peppers, basil, balsamic reduction

***BEEF CARPACCIO 12**
Thinly sliced beef tenderloin, arugula, horseradish aioli, shaved Parmigiano, fried capers, lemon, olive oil

LUMP MEAT CRAB CAKE 15
Corn salsa, chipotle aioli, arugula & sea salt

SALADS

CHOP CHOP MEDITERRANEAN 8
Chiffonade romaine & baby lettuce with diced bell peppers, cucumbers, garbanzo beans, red onion, kalamata olives, feta cheese, black olive croutons & grape tomatoes tossed with fresh lemon and olive oil

GRILLED ROMAINE WEDGE 8
House made gorgonzola dressing, smoked paprika crouton, bacon dust, grape tomatoes

BEEF NAPOLEAN 10
Yellow, red beets layered with local goat cheese, maple balsamic vinaigrette, baby greens and candied walnuts

BABY TOMATO SALAD 9
Baby tomato medley, red onion, toasted focaccia croutons, fresh mozzarella, parmesan, red wine vinegar & olive oil

MAINS

****GRILLED BEEF TENDERLOIN 36**
Roasted fingerling potatoes, grilled red onion, crimini mushroom, arugula mélange, truffle-balsamic butter (gluten free) (choice cut)

GARLIC SCAMPI 23
Shrimp, sun-dried tomatoes, capers, artichoke heart tossed with arugula pesto & linguine pasta

ZA'ATAR DUSTED SALMON 26
Pan-Seared salmon, fluffy wild rice, grilled asparagus, yellow tomato reduction & zesty tzatziki (gluten free)

RED WINE SLOW BRAISED SHORT RIB 26
Sautéed broccoli rabe, braising reduction, truffle mac-n-cheese

GRILLED BRINED PORK CHOPS 26
Double thick center cut pork chop atop, summer succotash of corn, smoked bacon, red onion, fresh thyme and baby potatoes, chipotle-honey demi, fried onion rings

CRISPY BELL & EVANS CHICKEN 24
Organic free range boneless 1/2 chicken, roasted garlic mashed potatoes & young carrots, sherry rosemary demi (gluten free)

BOLOGNESE ALLA TOSCA 23
Ground beef, pork & veal in rustic tomato ragu tossed with rigatoni pasta & parmesan cheese

SPAGHETTI CHICKEN GARLIC & OIL 21
Grilled julienne chicken in extra virgin olive oil with broccoli rabe, sundried tomato, parsley, crushed red peppers topped with toasted bread crumbs

PAN-SEARED PEPPER DUSTED TUNA 28
Atop corn, tomato, basil risotto, vodka-basil tomato sauce

CAJUN PASTA 22
Julienne organic chicken sautéed with andouille sausage, roasted red peppers, and arugula in a spicy cajun cream tossed with penne pasta

SIDES

Grilled Asparagus, Lemon, Sea Salt ~ 7 Side of Truffle Mac & Cheese ~ 8
Roasted Rosemary Baby Potatoes ~ 6 Truffle Fries (fried in rendered duck fat) ~ 6

**Thoroughly cooking meats, poultry, seafood, or egg reduces the risk of food borne illness~
Please notify our staff of any food allergies
~Gratuity may be added to all parties with 4+ guests~
*Can be served raw or cooked to order

~SOUS CHEF REBECCA BATES~