

# TOSCA

## CHEF KEVIN COUSIN

### STARTERS

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**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

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**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

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**\*\*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

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### 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~