



Starters

Appetizers

Italian Egg Rolls

Stuffed with broccoli rabe, sausage and provolone over a white bean bruschetta 9.99

Candied Apple Wood Bacon Steak

Marsala poached apple slaw 7.99

Eggplant Parmigiana

House made fresh mozzarella, San Marzano tomato 9.99

Meatballs

Emma's Meatball and Salad

Pan seared meatball, Sunday gravy, fresh ricotta cheese, romaine, crispy red onion, grape tomatoes in a red wine vinaigrette 9.99

Dry Aged Beef Meatballs Served Tapas Style

Pan seared, Sunday gravy, San Marzano 10.99

Pan Seared Emma's Meatballs

Served with or without Sunday gravy and grilled Tuscan bread 9.99

Soups

Baked French Onion

Topped with gruyere cheese 8.99

Tuscan Bean

Crumbled sausage, wild mushroom ravioli, escarole sauté 8.99

Lobster Bisque

Garnished with fresh jumbo lump crab and imported sherry 11.99

Seafood

Jumbo Shrimp Cocktail

With Citron cocktail sauce 14.99

Oyster of the Day

Priced accordingly

Tosceno Bacon Dusted Calamari

Fried calamari dusted with bacon, in a sweet and sour sauce 12.99

Clams Casino

Six middle neck clams topped with bacon, worcestershire sauce, Tabasco, lemon and garlic 9.99

Mussels Bianco or Fra Diavolo

Served in a white wine garlic sauce, marinara or long hot pepper sauce 11.99

Salads

Traditional Caesar Salad

Pan roasted focaccia croutons, garnished with roasted red peppers and pesto 8.99

Eggplant and Heirloom Tomato Stack

San Daniela prosciutto, buffalo mozzarella, baby arugula, fifteen year old balsamic, extra virgin olive oil 11.99

Mixed Green Salad

Tossed with candied walnuts and mixed fruit, topped with crumbled gorgonzola in a honey balsamic vinaigrette 8.99

Heirloom Tomato and Fresh Buffalo

Mozzarella

Extra virgin olive oil, balsamic syrup, fresh basil 10.99

Roasted Beet Salad

Candied fruit and nuts, topped with goat cheese 8.99



Toscano Signature Steakhouse Menu

All our signature steaks are USDA Prime
and dry aged in house, *served sizzling on a 500° plate.

Dry-Aged

** Porterhouse for 2, 3, 4* 48.99 Per person

** 18 oz Dry Aged New York Sirloin* 44.99

Wet-Aged 21 Days

*12oz Center Cut Filet
"King of Steaks"*

Seared and roasted over garlic mashed potatoes, vegetable of day and topped with Burgandy wine demi glaze 42.99

Filet for 2

Served with roasted fingerling potato and roasted asparagus 65.99

8oz Center Cut Filet

Seared and roasted over garlic mashed potatoes, vegetable of day and topped with Burgandy wine demi glaze 30.99

Prime Boneless New York Strip 38.99

Boneless Prime Ribeye 42.99

Porterhouse Chops

Twin Colorado Lamb 36.99

16 oz. Veal 36.99

Sides

Garlic mashed potato 5.99

Sautéed mushroom 6.99

Broccoli rabe MP

Parmesan truffle fries 5.99

Creamed crab gnocchi 12.99

Creamed spinach 6.99

Fresh cut fries 4.99

Grilled asparagus MP

Truffle mashed potatoes 5.99

Hash Browns 5.99

Side of the day price accordingly



Entrées

Paccheri Pescatore

Fresh shucked Clams, shrimp, scallops in a light
tomato basil sauce

32.99

Orange Almond Encrusted Salmon

Roasted garlic mashed, asparagus, saffron pear

Beurre Blanc

28.99

Grouper Francaise

Asparagus risotto, crab champagne brodo

29.99

Pan Roasted Chilean Sea Bass

Scallion pistachio sticky rice, port wine
reduction, cucumber-tomato bruschetta

34.99

Meatballs & Mashed Potato

Pan roasted Meatballs over mashed potato, Sunday gravy,
fresh whipped ricotta cheese, pine nut raisin gremolata

18.99

Shrimp & Clams Linguine

Sautéed shrimp, chopped and whole clams, white wine,
tomato basil sauce

26.99

Root Beer Glazed 14oz French Cut Pork Chop

Becoming a house Favorite! Topped with caramelized
onions and pancetta

28.99

Chicken Encarrozza

Parmesan encrusted stuffed chicken breast with
prosciutto di parma and Fontina cheese, in a red
roasted pepper and white wine sauce

24.99

Toscano's Famous Chicken Savoy

Fresh herb marinated roasted chicken in a
balsamic chicken demi glace

19.99

Veal & Crab

Prosciutto, cremini, madeira cream, fingerling potatoes
and asparagus

28.99

Classic Chicken Parmigiana

Homemade fresh mozzarella, served with ricotta
gnocchi in a San Marzano plum tomato basil sauce

22.99

Chicken and Shrimp Fra Diavolo

Sautéed with hot cherry peppers in a light
tomato sauce and melted provolone, cavatelli


26.99

Italian Classics

Chicken: Marsala, Francaise, Piccata 21.99

Veal: Marsala, Francaise, Piccata 28.99

All served with mashed potatoes and vegetable of the day





Pasta

Angel Hair with Crabmeat and Asparagus

Maryland crabmeat, asparagus and pepperoncini in a champagne broth

22.99

Vodka Rigatoni

Prosciutto di parma, caramelized onion, San Marzano tomato in a vodka cream

19.99

Gemelli Con Salsiccia

Sweet Italian sausage, toasted fennel, mixed mushrooms, San Marzano plum tomato
basil sauce , shaved Parmesan cheese

18.99

Pappardelle Bolognese

Ground beef, pork and veal with peas, finished with tomato sauce and garnished with
fresh ricotta cheese

19.99

Linguine Shrimp and Clams

Sautéed shrimp, chopped clams and whole clams, white wine,
tomato basil sauce

26.99

Mafaldine

Corn, pancetta, caramelized onion, mixed mushrooms

21.99

Housemade Ricotta & Spinach Ravioli

Lemon & honey toasted pistachio sauce

21.99

Gnocchi Gorgonzola

Figs, walnuts, pears, mascarpone, vodka, arugula

21.99

Please notify your server of any allergies

Half orders of Pasta available upon request 2.00 upcharge

Crumbled blue cheese 2.50 upcharge

Prices subject to change with all menu items

