

TOSCANO STEAKHOUSE

APPETIZERS

Crisp Pork Belly Caramelized onion glaze, parmesan aioli, petite tater tot	11
Bacon Dusted Calamari Sweet and sour sauce, pesto aioli	13
Clams Casino Six middle neck clams, topped with bacon Worcestershire sauce, tabasco, lemon and garlic	10
Italian Egg Rolls Stuffed with broccoli rabe, sausage and provolone over a white bean bruschetta	10

MEATBALLS

Emma's Meatballs Served with or without Sunday gravy and grilled Tuscan bread	10
Dry Aged Tapas Pan seared, Sunday gravy, San Marzano	11

SOUPS

Lobster Bisque Garnished with fresh jumbo lump crab and imported sherry wine	14
French Onion Madeira braised onion, Imported Swiss cheese fresh herb toast	12

SEAFOOD

Jumbo Shrimp Cocktail	15
Chilled Oysters	
East Coast	1/2 dz 18
West Coast	1/2 dz 18
Jalapeno, cucumber mignonette	
Mussels Bianco or Fra Diavolo Served in a white wine garlic sauce, marinara or long hot pepper sauce	12
Ahi Tuna Taco Whipped avocado, cucumber crab relish, soy syrup citrus sesame sauce	14

HOUSEMADE BREADS

Pane Toscano Baguette stuffed with mozzarella cheese, caramelized onion, roasted garlic extra virgin olive oil	9
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SALADS

Tri-Color Beet Salad Whipped goat cheese, pistachio, citrus segments	11
Toscano Caesar Salad Red roasted pepper, parmesan, black pepper, anchovy	10
Wedge Bibb lettuce, Maytag blue, crisp pork belly, roasted tomato	12
Heirloom Tomato Imported Buffalo mozzarella from Puglia aged balsamic, arugula	12
Tuscan Baby Kale Golden raisins, shredded radicchio, walnuts, grated goat cheese, apple cider vinaigrette	12

CHOPS

16oz Veal Tomahawk Veal demi	46
14oz Root Beer Glazed French Cut Pork Chop Rum sweet potato puree, pancetta and onion sauce	29
Veal Chop Milanese Arugula, red onion, baby heirloom tomato, extra virgin olive oil, vino cotto, parmigiano reggiano	32

THE PARMS

Veal Chop Parmesan House made fresh mozzarella, Sunday style gravy	34
Chicken Parmesan House made gnocchi, fresh mozzarella, San Marzano tomato basil sauce	25
Eggplant Parmesan House made gnocchi, fresh mozzarella, San Marzano tomato basil sauce	21

STEAKS & CHOPS

SIGNATURE

Creek Stone Farms Prime 12oz. Center Cut Filet King of steaks Burgundy wine Demi glace	48
Creek Stone Farms Prime 8oz Center Cut Burgundy Wine Demi	36
Allen Brothers New York Strip Burgundy Wine Demi	42

IN HOUSE DRY-AGED

45 Day Porterhouse for two or more	44 Per Person
28 Day Kansas City Bone in Sirloin	42
Allen Brothers Boneless New York Strip	42

SIDES

Truffle Parmesan Fries	7
Lobster Mac & Cheese	12
Roasted Asparagus	7
Creamed Spinach	8
Garlic Mashed	6
Beer Cheddar Tater Tots	7
Bacon Soy glazed Brussel Sprouts	8
Mushrooms	7

ITALIAN AMERICAN

Chicken Francaise White wine sherry lemon sauce, whipped potato, vegetable of the day	23
Vodka Rigatoni Prosciutto, red onion, vodka tomato cream	20
Chicken en Carrozza Stuffed with prosciutto, fontina, eggplant, whipped potato, vegetable of the day, chardonnay Peruvian pepper sauce	25

FISH & SEAFOOD

Perciatelli Pescatore Clams, shrimp, mussels, calamari in a spicy saffron tomato basil sauce	33	Grouper Francaise Asparagus risotto, crabmeat champagne lemon piccata	32	Pan Roasted Salmon Focaccia encrusted, butternut squash puree, apple cider butter, roasted pearl onions	29	Shrimp and Clams Linguine Sautéed shrimp, imported cockles from New Zealand, white wine tomato basil sauce	25
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ENTREES

PASTA

Rigatoni Carbonara Pancetta, onion, fresh cracked pepper, parmesan cheese	22
Angel Hair with Crabmeat and Asparagus Maryland crabmeat, asparagus and pepperoncini in a champagne broth	25
Cavatelli Cacio e Pepi Tri-color cauliflower, jumbo lump crab, parmesan butter, fresh cracked pepper	26
Pappardelle Bolognese Ground beef, pork and veal with peas, tomato sauce fresh ricotta cheese	20
Spinach Ravioli Pistachio, honey lemon butter sauce	23

CLASSICS

Chicken Marsala Mixed mushrooms, imported marsala wine, mashed potatoes, vegetable of the day	24
Toscano's Famous Chicken Savoy Fresh herb marinated chicken in a balsamic chicken demi glace, mashed potato, vegetable of the day	20
Meatballs and Mashed Potato Pan roasted meatballs over mashed potato, Sunday gravy, fresh Whipped ricotta cheese, pine nut raisin gremolata	19
Chicken and Shrimp Fra Diavolo Sautéed with hot cherry peppers in a light tomato sauce and Melted provolone, cavatelli	27

Please notify your server of any allergies. Prices subject to change with all menu items.