

# TOSCANO STEAKHOUSE

## APPETIZERS

<b>Bacon Steak</b> Fig jam, arugula, gorgonzola	11
<b>Bacon Dusted Calamari</b> Sweet and sour sauce, pesto aioli	13
<b>Roasted Bone Marrow</b> Pickled onion, horseradish, breadcrumbs, crostini	14
<b>Italian Egg Rolls</b> Stuffed with broccoli rabe, sausage and provolone over a white bean bruschetta	10

## MEATBALLS

<b>Emma's Meatballs</b> Served with or without Sunday gravy and grilled Tuscan bread	10
<b>Meatballs and Salad</b> Iceberg lettuce, red onion, tomato, Sunday gravy, fresh whipped ricotta	12

## SOUPS

<b>Lobster Bisque</b> Garnished with fresh jumbo lump crab and imported sherry wine	14
<b>French Onion</b> Madeira braised onion, gruyere short rib crostini	12

## SEAFOOD

<b>Jumbo Shrimp Cocktail</b>	15
<b>Chilled Oysters</b> East Coast West Coast	MP MP
Jalapeno, cucumber mignonette	
<b>Clams Casino</b> Six middle neck clams, topped with bacon Worcestershire sauce, tabasco, lemon and garlic	10
<b>Mussels Bianco or Fra Diavolo</b> Served in a white wine garlic sauce, marinara or long hot pepper sauce	12
<b>Ahi Tuna Taco</b> Whipped avocado, cucumber crab relish, soy syrup citrus sesame sauce	14

## HOUSEMADE BREADS

<b>Pane Toscano</b> Baguette stuffed with mozzarella cheese, caramelized onion, roasted garlic extra virgin olive oil	9
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## SALADS

<b>Tri-Color Beet Salad</b> Whipped goat cheese, pistachio, citrus segments	11
<b>Toscana Caesar Salad</b> Red roasted pepper, parmesan, black pepper, anchovy	10
<b>Wedge</b> Bibb lettuce, Maytag blue, crispy nueske bacon, roasted tomato	12
<b>Johnson's Farm Tomato</b> Imported buffalo mozzarella from Puglia, aged balsamic, arugula	12
<b>Baby Green Salad</b> Mixed fresh fruit, candied walnuts, honey balsamic vinaigrette, gorgonzola	12

## CHOPS

<b>16oz Veal Tomahawk</b> Veal demi	46
<b>14oz Root Beer Glazed French Cut Pork Chop</b> Roasted fingerlings, herb oil, pearl onions, asparagus, pancetta and onion sauce	29
<b>Veal Chop Milanese</b> Arugula, red onion, baby heirloom tomato, extra virgin olive oil, vino cotto, parmigiano reggiano	32

## THE PARMES

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

## STEAKS & CHOPS

### SIGNATURE

<b>Creek Stone Farms Prime 12oz. Center Cut Filet</b> King of steaks Burgundy wine Demi glace	48
<b>Creek Stone Farms Prime 8oz Center Cut</b> Burgundy Wine Demi	38
<b>Allen Brothers New York Strip</b> Burgundy Wine Demi	42

## IN HOUSE DRY-AGED

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

## TO SHARE

Truffle Parmesan Fries 8
Lobster Mac & Cheese 13
Roasted Asparagus 8
Creamed Spinach 8
Garlic Mashed 7
Beer Cheddar Tater Tots 8
Bacon Soy glazed Brussel Sprouts 10
Mushrooms 8
Broccoli Rabe MP

## ITALIAN AMERICAN

<b>Chicken Francaise</b> White wine sherry lemon sauce, whipped potato, vegetable of the day	24
<b>Vodka Rigatoni</b> Prosciutto, red onion, vodka tomato cream	22
<b>Chicken en Carrozza</b> Stuffed with prosciutto, fontina, eggplant, whipped potato, vegetable of the day, chardonnay Peruvian pepper sauce	26

## FISH & SEAFOOD

<b>Ecuadorian Shrimp</b> Crispy prosciutto, wild mushrooms, arugula, tortellini, marsala crema, speck breadcrumb 34	<b>Grouper Francaise</b> Asparagus risotto, crabmeat champagne lemon piccata 32	<b>Pine Nut Focaccia Salmon</b> Pine nut encrusted, pesto farro, fennel arugula apple salad, asparagus oil 29	<b>Shrimp and Clams Linguine</b> Sautéed shrimp, imported cockles from New Zealand, white wine tomato basil sauce 25
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## ENTREES

### PASTA

<b>Rigatoni Carbonara</b> Pancetta, onion, fresh cracked pepper, parmesan cheese	22
<b>Angel Hair with Crabmeat and Asparagus</b> Maryland crabmeat, asparagus and pepperoncini in a champagne broth	25
<b>Cacio e Pepi "Steakhouse Style"</b> Spinach tagliatelle, wild mushrooms, asiago cheese	21
<b>Gnocchi Osso Bucco "House Favorite"</b> Shredded veal osso bucco, spring peas, mascarpone, herb veal au jus	26
<b>Pasta and Peas</b> Ditalini, pancetta, onion, parmesan toasted breadcrumbs	20

### CLASSICS

<b>Chicken Marsala</b> Mixed mushrooms, imported marsala wine, mashed potatoes, vegetable of the day	24
<b>Toscana's Famous Chicken Savoy</b> Fresh herb marinated chicken in an aged balsamic, cherry lemon, rosemary pesto fingerling, vegetable of the day	20
<b>Meatballs and Mashed Potato</b> Pan roasted meatballs over mashed potato, Sunday gravy, ricotta salata, pine nut raisin gremolata	19
<b>Chicken and Shrimp Fra Diavolo</b> Sautéed with hot cherry peppers in a light tomato sauce and melted provolone, cavatelli	27
<b>Tagliatelle Bolognese</b> Ground beef, pork and veal with peas, tomato sauce fresh ricotta cheese	20

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