



## ANTIPASTI

**GF Antipasto alla Toscana** . . . . . 14

Prosciutto di parma, sopressata, local fresh mozzarella, imported Italian olives, roasted peppers and grilled marinated eggplant

**NEW GF Burrata** Local hand-made burrata . . . . . 15  
cheese served over a bed of thinly sliced Prosciutto di Parma and seasoned tomatoes.

**Spring Rolls** House made broccoli . . . . 9  
rabe & provolone spring rolls, served with ginger soy sauce for dipping

**Fried Calamari** Rhode Island squid, . . 11  
lightly breaded and fried with sliced cherry peppers and served with marinara sauce for dipping

**NEW Mozzarella Bruschetta** Diced . . . 10  
plum tomatoes and chopped local hand made mozzarella, tossed with basil, extra virgin and balsamic reduction, served over baked crostini bread

**GF Caprese** Local fresh mozzarella and . . . 10  
cherry tomatoes tossed with extra virgin olive oil, basil and oregano, drizzled with balsamic reduction

**GF Long Stem Artichokes** Roasted 10

long-stem artichokes stuffed with goat cheese, wrapped with Prosciutto di Parma, drizzled with balsamic reduction

**Vinegar Peppers and** . . . . . 12

**Potatoes** Thinly sliced pan fried Idaho potatoes, sautéed with our house cured vinegar peppers, sausage, cherry peppers, garlic and extra virgin olive oil

**Eggplant Rollatini** Our famous . . . . 11  
breaded eggplant stuffed with ricotta and spinach, topped with mozzarella cheese and house pomodoro sauce.

**GF Broccoli di Rabe** Broccoli di rabe . . . . 8  
sautéed with garlic and extra virgin olive oil  
+ Add sliced sausage \$2.50

**NEW GF Cozze Marinara** P.E.I mussels. . . . 11  
sautéed with cherry tomatoes and thyme in a light marinara broth

**Shrimp Scampi Bruschetta** . . . . 13  
Diced shrimps and diced tomatoes sautéed in a scampi sauce, served over baked crostini bread

## INSALATA E ZUPPA

All dinner salads can be served as a side salad with the purchase of an entrée.  
Proteins can be added to dinner size salads only

Add Chicken 6   Add Shrimp 8   Add Steak Tips 8   Add Salmon 9

**Insalata Verde** Mixed greens, . . . . . 10  
candied walnuts, goat cheese and dried cranberries, topped with raspberry vinaigrette  
+ Served as a side salad, \$5

**Arugula e Parmesan** Fresh baby . . 10  
arugula, cherry tomatoes, shaved parmesan and extra virgin, topped with balsamic vinaigrette  
+ Served as a side salad, \$5

**Caesar** Chopped romaine topped with . . 10  
pecorino romano, shaved parmesan and croutons, tossed with house caesar dressing  
+ Served as a side salad, \$5

**Insalata della Casa** Mixed greens, . . . 9  
red onions, cucumbers, cherry tomatoes, italian olives and house Italian Vinaigrette  
+ Served as a side salad, \$4

(GF)= can be made gluten free with specific modifications (i.e., substitute gluten free pasta, no flour, etc.)  
Although we offer gluten free options, Toscana's is not a gluten-free environment

18% gratuity will be added to parties of 8 or more  
Before placing your order, please inform your server if a person in your party has a food allergy.  
Consuming raw or under cooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions



## PASTA

### Spinach & Ricotta Ravioli . . . 17

House-made spinach and ricotta infused raviolis topped with garlic cherry tomato sauce and drizzled with alfredo

### Fusilli Campagnola Your choice . . . 19

of chicken medallions or sliced sausage tossed with house made fusilli and broccoli rabe in a garlic white wine sauce

### Linguini Vongole fresh local . . . . . 22

littlenecks sautéed with garlic and olive oil, served over a bed of chopped clams and linguine

### Fettuccine Carbonara . . . . . 18

House-cured pancetta tossed with fresh fettuccine in a creamy alfredo sauce, and a pinch of black pepper.

+ add fried egg for \$2

### Seafood Tortelloni House made. . . 24

haddock and shrimp stuffed tortelloni, sautéed with chopped Rhode Island calamari, gulf shrimp, maine scallops and cherry tomatoes in creamy lobster bisque

### Fusilli Florentine House made . . . . 19

fusilli tossed with sautéed chicken medallions, artichoke hearts, roasted red peppers, spinach and mushrooms in a light tomato sauce.

### Bolognese Our famous pork and beef . . 18

ragu tossed with penne or linguini  
+ Substitute house made fusilli, gnocchi, fettuccine or gluten free penne for \$2

### Scallop & Corn Carbonara . . 24

Pan seared Maine sea scallops, corn and Vermont bacon served over house made fettuccine in a light cream sauce

### Gnocchi al Forno House-made . . . . 17

potato dumpling gnocchi tossed with pomodoro sauce, pecorino romano and basil. Baked with local hand made mozzarella  
+ add Meatballs or Sausage for \$3

### GF Shrimp fra Diavolo Sautéed . . . . 22

gulf shrimp tossed with linguine in a spicy marinara sauce

## TOSCANA CLASSICS

### GF Piccata Your choice of chicken breast or veal scallopini with artichoke hearts and . . . . . 18/20

capers in a lemon white wine sauce. Served with penne or linguini

+ Substitute house made fusilli, gnocchi, fettuccine or gluten free penne for \$2

### GF Marsala Your choice of chicken breast or veal scallopini with mushrooms and marsala. . . 18/20

sauce with sage. Served with penne or linguini

+ Substitute house made fusilli, gnocchi, fettuccine or gluten free penne for \$2

### Parmigiana A Toscana Classic. Your choice of breaded chicken or veal cutlet baked . . . . 18/20

with mozzarella cheese and pomodoro sauce. Served with penne or linguini

+ Substitute house made fusilli, gnocchi, fettuccine or gluten free penne for \$2

### Penne alla Vodka Penne pasta tossed with chicken medallions, peas and your choice of . . 18

diced sausage or bacon in a vodka cream sauce, finished with shredded mozzarella

### Eggplant Parmigiana Freshly breaded eggplant, layered with mozzarella and pomodoro . . 18

sauce. Served with penne or linguini

+ Substitute house made fusilli, gnocchi, fettuccine or gluten free penne for \$2

### Eggplant Rollatini Breaded eggplant stuffed with spinach and ricotta. Baked with . . . . . 18

mozzarella and pomodoro sauce. Served with penne or linguini

+ Substitute house made fusilli, gnocchi, fettuccine or gluten free penne for \$2

### Parmigiana Presidente your choice of breaded chicken or veal cutlet topped with . . 20/22

a layer of breaded eggplant, pomodoro sauce and mozzarella . Served with penne or linguine

+ Substitute house made fusilli, gnocchi, fettuccine or gluten free penne for \$2

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## SECONDI

**Grilled Veal Tower** Grilled veal . . . 19  
 scaloppini layered with seasoned cold arugula, cherry tomatoes and shaved parmesan cheese. Drizzled with aged balsamic reduction. Served with roasted potatoes

**GF Saltimbocca** Your choice of . . . . . 19/21  
 sautéed chicken or veal scaloppini topped with Prosciutto di Parma and fresh mozzarella in a sage white wine sauce with mushrooms. Served with penne or linguini  
 + Substitute house made fusilli, gnocchi, fettuccine or gluten free penne for \$2

**GF Pork Chop with Vinegar** . . . . . 22  
**Peppers & Potatoes** 14 oz  
 Canadian bone-in pork chop topped with house cured vinegar peppers and potatoes in garlic white wine sauce

**GF Cioppino** Pan seared haddock filet, . . . 27  
 mussels, clams, scallops and shrimp in a cherry tomato broth. Served with crostini

**Frutti di Mare** A sea of fresh. . . . . 25  
 clams, mussels, shrimp, scallops and calamari in marinara sauce over a bed of linguini

**GF Grilled Steak Tips** Tender Omaha 20  
 angus steak tips marinated and served with French fries and vegetable medley

**NEW Salmon Limone** Pan seared . . . . . 22  
 Atlantic salmon filet topped with lemon basil cream sauce and capers. Served over a bed of spinach and roasted potatoes.

**NEW GF Rack of Lamb** Hand-selected . . . 35/25  
 New Zealand rack of lamb marinated with fresh rosemary, extra virgin olive oil and Italian spices Served with vegetable and potato of the day  
 + Served in a full rack or half rack.  
 (please note that the size & weight of racks may vary)

**GF Mixed Grill** Grilled sausage, steak . . 23  
 tips and chicken served with sautéed mushrooms, onions, peppers and potatoes on a sizzle platter

**Toscana Risotto** Creamy . . . . . 24  
 asparagus infused risotto topped with gulf shrimp and asparagus heads and drizzled with lobster bisque

**Baked Haddock** Fresh Icelandic . . . 18  
 haddock filet topped with a seasoned ritz cracker crumbs. Served with vegetable and potato of the day

## KIDS MENU (12 AND UNDER)

**Pasta & Meatball** . . . . . 9  
 + penne or linguini

**Cheese Ravioli** . . . . . 9

**Mozzarella Wedges & Fries** . . . 9

**Chicken Finger & Fries** . . . . . 9

**Mac & Cheese** . . . . . 9

**Chicken Parm & Pasta** . . . . . 9  
 + penne or linguini

## SIDES

**Meatballs (2) or Sausage (1)** . . . 3

**Potato of the Day** . . . . . 4

**Penne or Linguini** . . . . . 5

**Fresh Pastas** . . . . . 7

**Cheese Risotto** . . . . . 6

**Broccoli Rabe** . . . . . 6

**French Fries** . . . . . 4

**Asparagus** . . . . . 4

**Sautéed Spinach** . . . . . 4

**Vegetable Medley** . . . . . 4