



Starters

Appetizers

Italian Egg Rolls

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

Crispy Pork Belly

Caramelized onion glaze, parmesan aioli, petite tator tot 11.99

Wild Mushroom Agnolotti

Cognac mushroom sauce, fresh truffles, shaved parmesan 12.99

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

Lobster Bisque

Garnished with fresh jumbo lump crab and imported sherry 11.99

Seafood

Jumbo Shrimp Cocktail

With Citron cocktail sauce 16.99

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

Everything Bagel Spiced Wedge Salad

Crispy pork belly, heirloom grape tomato, buttermilk blue cheese dressing, crispy onions 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

Whipped goat cheese, citrus, toasted pistachio 8.99



Tosceno 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* 44.99 Per person

** 18 oz Dry Aged New York Sirloin* 42.99

Wet-Aged 21 Days

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

Burgundy wine demi glaze 46.99

Prime Boneless New York Strip

16 oz center cut strip topped with Burgundy wine demi glaze 42.99

8oz Center Cut Filet

Burgundy wine demi glaze 34.99

Chops

Veal Rib Chop Parmesan

16oz veal chop pounded and breaded, pan fried and topped with house made fresh mozzarella and Sunday gravy 36.99

Root Beer Glazed 14oz French Cut Pork Chop

Rum sweet potato puree, pancetta and onion sauce 28.99

Veal Milanese

Baby arugula, shaved parmesan, aged balsamic 34.99

16oz Veal Tomahawk

Veal Demi 46.99

Sides

Garlic mashed potato	5.99	Creamed spinach	7.99
Sautéed mushroom	7.99	Spinach and garlic confit	5.99
Broccoli rabe	MP	Grilled asparagus	MP
Parmesan truffle fries	7.99	Truffle mashed potatoes	5.99
Lobster Mac & Cheese	12.99	Soy glazed Brussel sprouts with bacon	6.99

Side of the day price accordingly





Entrées

Perciatelli Pescatore

Clams, shrimp, mussels, calamari in a spicy saffron
tomato basil sauce
32.99

Pan Roasted Wild Salmon

Focaccia encrusted, butternut squash puree, apple cider
butter, roasted pearl onions
28.99

Grouper Francaise

Asparagus risotto, crab champagne lemon sauce
29.99

Atlantic Cod Milanese

Mashed potato, light caper, garlic sauce Arugula salad
28.99

Meatballs and Mashed Potato

Pan roasted Meatballs over mashed potato, Sunday gravy,
fresh whipped ricotta cheese, pine nut raisin gremolata
18.99

Shrimp and Clams Linguine

Sautéed shrimp, chopped and whole clams, white wine,
tomato basil sauce
26.99

Chicken en Carrozza

Parmesan encrusted stuffed chicken breast with
prosciutto di parma and Fontina cheese, in a red
roasted pepper and white wine sauce
24.99

Toscana's Famous Chicken Savoy

Fresh herb marinated roasted chicken in a
balsamic chicken demi glaze
19.99

Veal Salvatore

Filet medallion, veal, chicken over porcini pappardelle
cognac cream sauce
28.99

Classic Chicken Parmigiana

Homemade fresh mozzarella, served with ricotta
gnocchi in a San Marzano plum tomato basil sauce
23.99

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

Vodka Rigatoni 19.99

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

Bucatini Amatriciana

Pancetta, onion, tomato

19.99

Pappardelle Bolognese

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

19.99

Cavatelli Cacio e Pepe

House made cavatelli, fresh cracked pepper, grated parmesan cheese, toasted breadcrumbs

16.99

Rigatoni Carbonara

Pancetta, onion, locatelli cheese, fresh cracked pepper touch heavy cream

21.99

Housemade Ricotta and Spinach Ravioli

Lemon and 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

