

# TOSCANO LUNCH MENU

## APPETIZERS

### Toscano Bacon Calamari

Tossed with sweet and sour sauce, pesto aioli 11.99

### P.E.I. Mussels

Your choice of Bianco, Fra Diavolo or San Marzano tomato basil, served with Tuscan style crostini 9.99

### Clams Casino

Six middle neck clams with bacon, lemon, garlic white wine sauce 9.99

### Italian Egg Rolls

Sausage, broccoli rabe, provolone, white bean bruschetta, yellow and red pepper emulsion 7.99

### Chilled Jumbo Shrimp Cocktail

Traditional cocktail sauce, fresh horseradish 15.99

### Oyster of the Day

Priced Accordingly

## SALADS

### Caesar Salad

Parmesan, crushed croutons, Caesar dressing, red roasted pepper  
Add

Scottish Salmon 7, Grilled Jumbo Shrimp 8, Grilled Chicken 5

### Chopped Antipasto

Italian meats, cheeses, romaine, roasted red pepper, imported olives, aged balsamic vinaigrette 9.99

### Mediterranean Salad

Chilled shrimp, jumbo lump crab, romaine, black olives, roasted red peppers, lemon basil dressing 15.99

## SANDWICHES

with hand cut fries or petite salad vinaigrette

### Triple Filet

Filet medallions, sharp provolone, roasted long hot Pepper, fresh basted baguette 15.99

### Grilled Chicken Breast

Red roasted peppers, house made fresh mozzarella, balsamic syrup 12.99

### *Our Specialty* / Signature Steak Sandwich

Filet medallions, mushroom, onions aged Vermont cheddar 14.99

### Emma's Meatball Parmesan

House made fresh mozzarella, Sunday gravy, ricotta spread, long hot pepper, fresh baked baguette 12.99

## Toscano *Signature* Steakhouse Menu

All our USDA Prime steaks and chops are dry aged in house and hand selected, \*broiled at 1700°.

### \*Porterhouse for One or Two

42 Per Person

### \*Kansas City Bone in Sirloin

36.99

Accompanied with fresh cut fries and sautéed spinach

### Root Beer Glazed Pork Chop

Brown sugar pancetta onion demi glace  
21.99

### 9 oz. Filet Mignon

Fresh cut fries roasted asparagus, demi glace  
28

### Charcoal Filet Medallions

House made gnocchi, mushroom Marsala wine sauce  
16.99

### Prime New York Strip Steak

Accompanied with cream spinach  
32

**Sides:** sautéed mushrooms, fresh cut fries, truffle parm fries, sautéed spinach garlic and oil

## SOUPS

### Baked French Onion

Caramelized Spanish and red onion, Madeira wine, topped with imported gruyere cheese and parmesan toast points 6.99

### Lobster Bisque au Imported Sherry

Lobster morsels and jumbo lump crab 12.99

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

## ENTRÉES SALADS

### Emma's Meatballs and Salad

Crisp romaine, pan roasted meatballs braised with Sunday gravy, and red wine vinaigrette 12.99

### Chicken Milanese

Pan fried breaded chicken breast topped with fresh grape tomato, arugula, crisp red onion, grilled asparagus, shaved parmesan, lemon vinaigrette 16.99

### "Surf and Turf"

Filet medallions, grilled jumbo shrimp, heirloom tomato, mixed baby greens, toasted almonds, gorgonzola cheese, pesto buttermilk vinaigrette 18.99

## ENTRÉES

### Grilled Salmon

Parmesan breadcrumb, caper lemon white wine sauce 17.99

### Vodka Rigatoni

Prosciutto, caramelized onions, vodka tomato cream sauce shaved parmesan 15.99 add grilled chicken 5; add grilled shrimp 8

### Toscano Pescatore

Shrimp, scallops, mussels, clams and calamari served either Bianco, Fra Diavolo or San Marzano tomato over angel hair 26.99

### Chicken Marsala

Mixed mushrooms, imported Sicilian marsala wine 15.99

### Cacio e Pepi

House made tagliatelle, fresh cracked pepper, parmesan 12.99

### Chicken Parmigiana

House made fresh mozzarella, San Marzano tomato basil sauce, house made gnocchi 16.99

### Chicken Francaise

Egg battered chicken breast, Sherry white wine 15.99

### Linguine con Vongole

Fresh shucked clams, whole baby clams, white wine garlic sauce with a touch of grape tomato 15.99

### House made Cavatelli

Broccoli rabe, sausage, sundried tomato, pepperoncini peppers, garlic and oil with toasted bread crumbs 14.99

## BURGERS

### Broiled Custom Blended Hamburger

Fresh ground short rib, brisket, and chuck, tomato jam, melted gruyere cheese, crisp romaine, special sauce, fresh baked bun 14

### Broiled Custom Blended Hamburger

Fresh ground short rib, brisket, and chuck, spinach, mushrooms, truffle aged Vermont cheddar, fresh baked bun 14