

SPUTINO

FRIED CHICK PEAS 5 *Fried chickpeas seasoned with smoked paprika, rosemary and garlic*

GF MARINATED OLIVES 4 *Italian olives marinated with citrus and herbs*

BRUSCHETTA 6 (2) *Crostini with a ricotta spread and topped with marinated cherry tomatoes*

GF DEVEILED EGG 4 (3) *Boiled egg with cheddar cheese and Vermont bacon*

INSALATA

GF KALE CAESAR 12 *Freshly picked baby kale tossed with house made Caesar dressing, croutons and shaved parmesan*

GF ITALIAN WEDGE 12 *Iceberg, gorgonzola, cherry tomato, house cured pancetta and toasted hazelnuts topped with house made gorgonzola and blue cheese dressing*

GF ARUGULA & BEET 12 *Fresh arugula, radicchio and endive over a bed of roasted beets and goat cheese dressed in a lemon vinaigrette topped with roasted walnuts*

Add: Grilled Chicken \$5 - Grilled Shrimp \$7

- Steak Tips \$8 - Salmon \$9

ANTIPASTI

GF ANTIPASTO 16 *Sliced Prosciutto di Parma, chunks of imported parmigiana cheese, marinated Italian olives, grilled marinated vegetables, local ricotta & crostini*

EGGPLANT ROLLATINI 11 *Breaded Eggplant stuffed with Ricotta, Mozzarella and Spinach. Baked with Mozzarella cheese and house made pomodoro sauce*

GF NEW BROCCOLI RABE 11 *Broccoli rabe sautéed with sausage and garlic in extra virgin olive oil*

CALAMARI FRITTI 11 *Rhode Island squid lightly battered and fried with cherry pepper rings. Served with marinara sauce*

ARANCINI 12 *Two arancini with pea risotto, stuffed with meat sauce and fresh mozzarella. Served with Italian sausage béchamel and crispy onion rings*

MINI MEATBALLS 8 *Three house made mini meatballs served in marinara sauce, shaved parmesan cheese and crostino*

NEW STUFFED LONG STEM ARTICHOKE *Long stem 14*
artichoke stuffed with goat cheese and wrapped with prosciutto di parma. Served with small tricolore salad and drizzled with balsamic reduction

GF BURRATA CAPRESE 13 *Local Burrata mozzarella and tomatoes drizzled with extra virgin olive oil and balsamic reduction*

PAN SEARED SCALLOPS 15 *Pan seared scallops over limoncello cream sauce and fresh corn salsa*

GF VINEGAR PEPPERS AND POTATOES 12 *Thinly sliced pan fried Idaho potatoes, sautéed with our house cured vinegar peppers, sausage, cherry peppers, garlic and extra virgin olive oil*

GF MUSSELS 12 *P.E.I mussels sautéed with shallots & thyme in a white wine tomato sauce*

SPRING ROLLS 9 *Two broccoli rabe and provolone spring rolls. Served with tomato ginger soy sauce for dipping*

GRILLED PIZZA

FREE FORM, PERSONAL SIZE ONLY

MARGHERITA *Traditional tomato, basil, mozzarella and parmesan 13*

RICOTTA & SUN-DRIED TOMATO *Parmesan white sauce, mozzarella cheese, ricotta, sun-dried tomatoes, corn, and topped with fresh arugala 14*

SAUSAGE AND BROCOLLI RABE *Spicy tomato sauce, mozzarella cheese, broccoli rabe, sausage and shaved pecorino romano 15*
cheese

TARTUFO & ARUGULA *Mozzarella, ricotta, prosciutto, caramelized onions, garlic, truffle oil & arugula 15*

PASTA

GF WILD BOAR RAGU *House made parpadelle pasta tossed with all natural grass fed shredded braised wild boar ragu topped with shaved parmesan cheese 25*

NEW SEAFOOD FRA DIAVOLO *Fresh all natural shrimp and clams sautéed with chopped clams in spicy marinara sauce over linguini 25*

NEW LOBSTER RAVIOLI *Maine lobster stuffed ravioli and chopped shrimp simmered in a light vodka sauce with spinach and cherry tomatoes 24*

GF NEW FUSILLI CAMPAGNOLA *Sausage and broccoli rabe tossed with fusilli in a garlic white wine sauce and topped with shaved parmigiano cheese 18*

GF NEW FUSILLI AFFUMICATO *Sautéed cherry tomatoes, grilled eggplant and spinach tossed with smoked mozzarella in roasted garlic and extra virgin olive oil sauce. . . 18*

GNOCCHI *Fresh potato dumplings tossed with fresh tomato sauce, basil and chunks of fresh mozzarella. Topped with dollops of local ricotta. 18*

CARBONARA *House-cured pancetta and creamy egg-based alfredo sauce tossed with fettuccine pasta and cracked black pepper. 18*

SECONDI

NEW FRUTTI DI MARE *Fresh mussels, clams, scallops, shrimp and calamari simmered in fresh marinara sauce with linguini pasta 27*

GF SALMON *Pan seared Atlantic Salmon filet with lemon basil cream sauce and capers. Served with spinach and roasted potatoes 25*

GF SCALLOP RISOTTO *Pan seared sea scallops served over risotto, corn, chopped Vermont bacon and shaved parmesan cheese 25*

TORRE DI MELANZANE *Breaded and fried eggplant stacked with local ricotta, creamed corn, and our pomodoro sauce. 19*

MARINATED STEAK TIPS 14 oz *BBQ marinated steak tips served with french fries and sautéed spinach 19*

PRESIDENTE *Your choice of chicken or veal Parmigiana layered with breaded and fried eggplant and fresh local ricotta. Served over fusilli or linguine 22/24*

PARMIGIANA *A Toscana Classic. Your choice of breaded chicken or veal cutlet baked with mozzarella cheese and pomodoro sauce. Served with fusilli or linguine 20/22*

GF MARSALA *A Toscana classic. Your choice of Chicken or Veal scallopini sautéed with shitake and oyster mushrooms in a sage marsala sauce. Served with your choice of fusilli or linguine. 20/22*

GF SALTIMBOCCA *Your choice of Chicken or Veal scallopini topped with prosciutto, mozzarella and wild mushrooms in a sage white wine sauce. Served with your choice of fusilli or linguine. . . 21 /25*

Before placing your order, please inform your server if a person in your party has a food allergy.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

(GF)= can be made gluten free with specific modifications although we offer gluten free options, Toscana's is not a gluten-free environment