

starters

Ahi Tartare	21
Avocado, cucumber, jicama, puffed rice, wonton crisps, soy-lime dressing	
Charred Wild Mediterranean Octopus	23
Grilled over cannellini beans hummus, wild arugula, heirloom cherry tomatoes, capers, olives, fresh herbs, and olive oil	
Fried Calamari	20
Celery leaves, lemon, side of organic tomato sauce and house made tartar sauce	
Brazilian Chicken Fritters	18
Pulled chicken mixed with sautéed onions, garlic, red bell pepper, cream cheese, panko breaded and fried with roasted sweet red pepper sauce	
Warm Bruschetta	18
Toasted baguette topped with blistered tomato, basil, olives melted burrata cheese, and pesto spread	
Fried Brussel Sprouts	18
Pomegranate seeds, shaved Reggiano, cilantro salsa verde	

N New Selections **GF** Gluten Free

pizza

Wood-fired, gluten-free dough & vegan cheese available

Pepperoni Pizza	19
Mozzarella, fresh tomato sauce	
Margherita Pizza	19
Organic tomatoes, basil, mozzarella, burrata	
Local Mushroom Pizza	19
White sauce, provolone cheese, pea tendrils, tossed with lemon zest and olive oil	
Spicy Soppressata Pizza	19
Fresh tomato sauce, mozzarella cheese, sliced salami, crushed Calabrian chili, drizzled with local Temecula Hills honey	
Caprese & Prosciutto Pizza	19
Prosciutto, Italian sausage, rustic tomato sauce fresh basil, fresh tomato, arugula, mozzarella	
House Chicken Sausage and Cremini Mushroom Pizza	19
Basil pesto, mozzarella cheese, sautéed cremini mushrooms house Italian crumbled sausage, toasted pine nuts	

la CUCINA

salads

Add Mary's Organic Chicken - 11 | Wild Shrimp -12 | Salmon -14

Local Winter Cherry Salad	Starter 12
Local mixed greens, candied pecans, Point Reyes blue cheese radish, dried cherries, tossed in guava vinaigrette	
Caesar Salad	Petite 13 Entrée 17
Whole romaine, radicchio, parmesan crisps, balsamic Caesar dressing	
Wedge Salad	Petite 12 Entrée 15
Diced avocado, queso ranchero, heirloom cherry tomato jalapeño ranch dressing	
Toscana Tuscan Salad	Petite 15 Entrée 18
Lolla Rossa, savoy cabbage, Applewood bacon, red onion crumbled egg white, toasted almonds, white cheddar cheese bacon & honey mustard dressing	
Yucatan Salad	Petite 19 Entrée 22
Shaved romaine, grilled corn, Mexican Calabaza, chayote pico de gallo, avocado, queso fresco, with chili lime dressing topped with achiote chicken and yucca root crisp	

sandwiches & sides

Choice of shoestring fries, sweet potato fries, onion rings, fresh fruit or coleslaw

Prime Rib Dip Sandwich	19
Shaved prime rib, mini baguette, prime rib au jus	
California Club Wrap	19
Gluten-Free Local flour tortilla, Diestel turkey Applewood bacon, provolone, avocado, lettuce tomato, garlic-tarragon aioli *Available as a sandwich*	
Toscana Burger	19
Gourmet ground chuck, short rib & brisket, sharp cheddar cheese, tomato, grilled onion, iceberg lettuce, Calabrian chili aioli, brioche bun	
Turkey Burger	19
Ground turkey, Havarti cheese, broccolini pesto caramelized onions, on a toasted ciabatta bun	

soup

Soup of the Day	9
Roasted Tomato	9
Calabrian chili croutons, Parmigiani-Reggiano herb oil	

specialties

Asian Salmon	34
Soy & agave glazed Scottish Salmon encrusted with nori & wonton crisp, sautéed Asian broccolini	
Braised Beef Short Ribs a la Bourguignon	35
Mashed potatoes, Nueske bacon, cremini mushrooms roasted shallots, red wine sauce	
Toscana Bolognese	25
Veal, pancetta, bacon, Parmigiano-Reggiano, handmade pappardelle pasta	
Baby Back Ribs	Half Rack 29 Full Rack 38
Slow-cooked pork ribs, house coleslaw	
Wild Fresh Arctic Sole	32
Lightly breaded pan fried sole, rice pilaf, sautéed asparagus haricot vert, tarragon beurre blanc	
Seafood Arrabiata	28
House made linguini pasta, sautéed wild shrimp, Salt spring mussels, and calamari in a spicy tomato sauce	

Mary's Farm Chicken Piccata	26
Mashed potatoes, sautéed spinach, capers, lemon basil sauce	
Wood-Fired Garlic Wild Shrimp Pomodoro	27
Available vegetarian Hand-made angel hair pasta, tomato basil, parmesan cheese, chopped garlic	
Mary's Farm Chicken Poulet Frites	26
Mary's Farm rotisserie chicken, Dijon mustard rub, petite salad, Provençal herbs, potato wedges, au-jus	
Meat Loaf Medallion	26
Red wine sauce, crispy tobacco onion, mashed potatoes sautéed broccolini	
Grilled Allen Brothers New York Steak	49
10 oz steak with garlic parsley compound butter and Romanoff potato, asparagus	

weekly specials

Monday...Mandarin Noodles Choice of beef, sautéed chicken or shrimp, mandarin noodles & vegetables.....	26
Wednesday...Chef Benny's Southwest Selection Weekly creation with southwest flair.....	MP
Thursday...Wild Cod Fish & Chips Beer battered & deep fried, shoestring fries, house-made tartar sauce.....	21
Friday. Chicken Pot Pie Pulled Mary's farm chicken, carrots, green peas, celery, flaky puff pastry crust.....	26
Saturday...Veal Milanese Breaded bone in veal chop, mozzarella cheese, house made pappardelle pasta tossed with creamy sundried tomato sauce, with a side of haricot vert.....	45
Sunday...House-Roasted Turkey Dinner Haricot verts, mashed potatoes, sage stuffing, cranberry chutney, pan gravy.....	28

Dinner

wines by the glass

Sparkling Wine

Le Grand Courtage, Champagne.....	9
Saint-Hilaire Blanquette de Limoux Brut, France.....	11
Mionetto Prosecco, Italy.....	12

Sauvignon Blanc

Starborough, New Zealand.....	10
Dry Creek, Sonoma.....	10
Whitehaven, New Zealand.....	11
Duckhorn, Napa Valley.....	14
Ducroux Sancerre, France.....	17

Chardonnay

Sonoma Cutrer, Sonoma.....	10
Böen, Sonoma Monterey.....	10
Martin Ray, Sonoma Coast.....	10
Trefethen, Napa.....	11
Frank Family, Calistoga.....	18
William Fèvre, Chablis, France.....	18
Beaune Du Chateau Premier Cru White Burgandy.....	18
Rombauer, Carneros.....	20

Pinot Grigio

A to Z Pinot Gris, Oregon.....	10
Santa Margherita, Italy.....	14

Other Whites & Rosé

Elouan Rose, Oregon.....	10
Fleur de Mer, France.....	12
Domaine Ott, Rose.....	13

Cabernet Sauvignon

St. Francis, Sonoma County.....	11
Daou, Paso Robles.....	10
Oberon, Napa.....	13
Austin Hope, Central Coast.....	18
Faust, Napa.....	21

Pinot Noir

Argyle, Willamette Valley.....	10
Rainstorm, Napa Valley.....	10
Belle Glos, 'Las Alturas', Santa Lucia.....	18
En Route by Far Niente, Russian River Valley.....	16
Golden Eye, Anderson Valley.....	22

Merlot

Decoy by Duckhorn, Sonoma.....	15
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Zinfandel

Turley Old Vines, Paso Robles.....	17
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Other Reds

El Rede Malbec, Argentina.....	10
Troublemaker Red Blend, Central Coast.....	10
Il Poggione Rosso di Montalcino, Italy.....	13

ask for our extensive wine list

signatures

Toscana Italian Spritz	9
Sparkling Brut, Limoncello, Fever Tree Italian lemon sparkling water, garnished with fresh mint leaves	
Aperol Spritz Sensation	9
Sparkling Brut, Aperol, Fever Tree sparkling water, garnished with fresh orange slice	
Twisted Mojito	12
Bacardi Light Rum, fresh mint, blackberries, fresh squeezed lime, simple syrup, club soda	
Toscana Deluxe Mary	13
Toscana's scratch Bloody Mary mix, seasonal garnish Your choice: vodka, gin or tequila	
Smokey Old Fashioned	14
Smoked Templeton Rye Whiskey, Fee Brothers orange bitters, simple syrup, orange twist	
Cheeky Mule	14
Tito's Vodka, St. Germain Elderflower liqueur, ginger beer, muddled lime & grapefruit, served in a traditional copper mug	

beers

Beers on Tap

Michelob Ultra.....	6
Coors Light.....	6
La Quinta Brewery Poolside Blonde.....	8
La Quinta Brewery Even Par IPA.....	8
Ballast Point Sculpin IPA.....	8
Stella Artois.....	8
Modelo Especial.....	8
Sierra Nevada, Pale Ale.....	8

Bottled Beer

Miller Lite.....	5
Bud Light.....	5
Michelob Ultra.....	5
Coors Light.....	5
Stella Artois.....	6
Modelo Negra.....	6
Corona.....	6
Becks N/A.....	5
Heineken 0.0.....	5
NA IPA Variety Pack.....	7

desserts & coffee

Cheesecake Tradizionale	11
Mixed berries, whipped cream	
Bananas Foster Crème Brûlée	11
Home-made bananas foster cream brûlée	
Carrot Cake	12
Seasonal berries, caramel sauce	

Belgian Chocolate Lava Cake	11
Belgian chocolate ganache center, vanilla bean ice cream, caramel drizzle	

House Gelati or Sorbet | Choice of seasonal flavors
Single 4 Double 7 Triple 10

Toscana Blend

Coffee...2	Espresso...3	Cappuccino...4
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la CUCINA

our
commitment

To offer wholesome, clean, sustainably produced food & beverage whenever possible
Including: sustainable salmon · all-natural beef · poultry free of antibiotics
gestation-crate-free pork · milk from rBGH-free cows · cage-free eggs
organic & locally sourced produce · organic coffee & tea selection

Executive Chef Alain Redelsperger Chef de Cuisine Benansio Modueno