

starters

Ahi Tartare	22
Avocado, cucumber, jicama, puffed rice, wonton crisps soy-lime dressing	
GF Charred Wild Mediterranean Octopus	23
Grilled over cannellini beans hummus, wild arugula heirloom cherry tomatoes, capers, olives, fresh herbs, olive oil	
Fried Calamari	20
Celery leaves, lemon, with organic tomato sauce and house made tartar sauce on the side	
N Bacon and Eggs	18
Deconstructed deviled eggs, Nueske bacon, spicy Calabrian Chili	
N Warm Artichoke Dip	18
With Turkish spiced balloon bread	
Fried Brussel Sprouts	18
Pomegranate seeds, shaved Reggiano, cilantro salsa verde	

wood fired pizza

Gluten-free dough & vegan cheese available

Pepperoni Pizza	19
Mozzarella, organic tomato sauce	
Margherita Pizza	19
Organic tomatoes, basil, mozzarella, burrata	
N Laura Chenel Goat Cheese and Pancetta Pizza	19
Mozzarella, topped with toasted walnuts, wild arugula Temecula honey	
N California Chicken Pizza	19
Achiote chicken, organic tomato sauce, mozzarella pico de gallo, fresh avocado, micro cilantro	
N Rustica Pizza	19
Crumbled Italian sausage, pepperoni, organic tomato sauce mozzarella, tomatoes, grilled onions, fresh basil	
House Chicken Sausage and Cremini Mushroom Pizza	19
Crumbled Italian sausage, basil pesto, mozzarella sautéed cremini mushrooms, toasted pine nuts	

N New Selections **GF** Gluten Free

salads

Add Mary's Organic Chicken 11 | Vegan GF Falafel 11
Wild Shrimp 12 | Salmon 14

GF N Heirloom Tomato Caprese Salad	17
Burrata, fresh basil, wild arugula, balsamic syrup extra virgin olive oil.	
GF Caesar Salad	Petite 13 Entrée 17
Whole romaine, radicchio, parmesan crisps balsamic Caesar dressing	
GF Wedge Salad	Petite 12 Entrée 15
Diced avocado, queso ranchero, heirloom cherry tomatoes jalapeño ranch dressing	
GF Toscana Tuscan Salad	Petite 15 Entrée 18
Lolla Rossa, savoy cabbage, applewood bacon, red onions crumbled egg whites, toasted almonds, white cheddar cheese bacon honey mustard dressing	
GF N Kale Crunch Salad	Petite 15 Entrée 18
Shaved lacinato kale, romaine and savory cabbage Fuji apple, green onion, celery, broccoli, roasted peanuts and sunflower seeds, Provençal Dijon dressing	

GF N Scottish Salmon Oliveto	34
Pan seared Scottish salmon on a bed of vegetables heirloom tomatoes, caper sauce	
GF N Spiced Duroc Pork Chop	35
Herb and chile marinated pork chop, kale crunch salad	
Toscana Bolognese	25
Handmade pappardelle pasta, veal, pancetta bacon, Parmigiano-Reggiano	
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 verts, tarragon beurre blanc	
Seafood Arrabiata	28
Handmade linguini pasta, sautéed wild shrimp Salt Spring Island mussels, and calamari, spicy tomato sauce	

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	
Toscana Burger	19
Gourmet ground chuck, short rib and brisket sharp cheddar cheese, tomatoes, grilled onions iceberg lettuce, Calabrian chili aioli, brioche bun	
Turkey Burger	19
Ground turkey, Havarti cheese, broccolini pesto caramelized onions, brioche bun	

soup

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

specialties

GF Mary's Farm Chicken Piccata	26
Mashed potatoes, sautéed spinach, capers, lemon basil sauce	
Wood-Fired Garlic Wild Shrimp Pomodoro	27
Handmade angel hair pasta, tomatoes, basil parmesan cheese, chopped garlic <i>*Available vegetarian*</i>	
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
Crispy tobacco onion, mashed potatoes sautéed broccolini red wine sauce	
N Peppercorn Prime Allen Brothers New York Steak	49
10 oz steak with sautéed haricot verts, baked potato	
N Vegan Falafel	24
Cannellini bean hummus, roasted mixed peppers Tabbouleh, pita bread <i>*Available on Salads*</i>	

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 and deep fried, shoestring fries, housemade tartar sauce.....	21
GF N Friday...Baked Norwegian Halibut Sautéed vegetables, lemon, tomato relish.....	38
N Saturday...Mary's Farm Chicken Enchiladas Jack cheese, green Chile tomatillo sauce, Spanish rice, refried beans, sour cream pico de gallo.....	28
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
Tentation Par Maucaillou Cremant de Bordeaux Brut, Champagne	11
Charles-le-Bel 'Inspiration 1818' Brut, Champagne	11
Mionetto Prosecco, Italy.....	12

Sauvignon Blanc

Dry Creek, Sonoma.....	10
Whitehaven, New Zealand.....	11
Duckhorn, Napa Valley	14

Chardonnay

Sonoma Cutrer, Sonoma.....	10
Böen, Sonoma Monterey	10
Trefethen, Napa Valley	11
Frank Family, Calistoga	18
Rombauer, Carneros	20

Rosé & Other Whites

Elouan Rose, Oregon	10
Fleur de Mer Rose, France	12
Santa Margherita Pinot Grigio, Italy	14

French Whites

Henri Bourgeois Sancerre Les Baronnes, Loire	14
Bouchard Pere & Fils 'Beaune Du Chateau' Premier Cru Blanc, Burgundy.....	16
Domaine Reverdy-Ducroux Sancerre, Loire.....	17
William Fèvre Chablis, France	18

Cabernet Sauvignon

Quilt, Napa Valley	12
Oberon, Napa	13
Sea Shell Cellars Estate Reserve, Paso Robles.....	13
Austin Hope, Central Coast	18
Faust, Napa	21

Pinot Noir

Rainstorm, Napa Valley	10
McMurray, Russian River Valley	10
Trisaetum Pinot Noir, Willamette Valley	14
En Route by Far Niente, Russian River Valley	16
Belle Glos, 'Las Alturas,' Santa Lucia.....	18
Golden Eye, Anderson Valley	22

Other Reds

Troublemaker Red Blend, Central Coast.....	10
El Rede, Argentina Malbec	10
Duckhorn Merlot, Napa Valley.....	15
Turley Old Vines, Paso Robles	17

Italian

Marchesi Antinori Vermentino di Bolgheri, Tuscany	10
Enrico Serafino Gavi di Gavi DOCG, Piedmont	10
Prunotto Occhetti Langhe Nebbiolo, Piedmont	12
Marchesi Antinori Il Bruciato, Bolgheri, Tuscany	12

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 and 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
N/A IPA Variety Pack.....	7

desserts & coffee

House Made Butter Cake	11
Whipped cream, tangerine and raspberry sauce	
Warm Blueberry Cobbler	11
Vanilla icecream	
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

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