

starters

Ahi Tartare	22
Avocado, cucumber, jicama, puffed rice wonton crisps, soy-lime dressing	
Buffalo Chicken Wings	15
Six lightly fried wings, tossed in buffalo sauce, blue cheese dressing	
Fried Calamari	20
Celery leaves, lemon, organic tomato sauce and housemade tartar sauce on the side	
Organic Chicken Quesadilla	17
Chicken breast, cheddar-jack cheese blend, pico de gallo flour tortilla, salsa fresca, guacamole, sour cream	
Fried Brussels Sprouts	18
Shishito peppers, pomegranate seeds, shaved Reggiano cilantro, salsa verde	
GF N Two Asian Chicken Lettuce Wraps	18
Marinated chicken breast wrapped in butter lettuce and rice paper, pickled carrots, daikon radishes, cucumbers, jicama spicy peanuts, orange dipping sauce	

N New Selections **GF** Gluten Free

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	

soup

Roasted Tomato	9
Calabrian chili croutons, Parmigiani-Reggiano herb oil	
Fresh Chilled Gazpacho	9

la CUCINA

sandwiches

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 <i>Substitute Diestel turkey with turkey au jus 17</i>		
N Falafel Wrap	19	
Fried falafel, cannellini bean hummus, chopped cucumbers onions, tomatoes, wrapped in a spinach flour tortilla		
Crispy Chicken Sandwich	18	
Crispy buttermilk fried chicken, spicy slaw, pickles Swiss cheese, brioche bun		
N Tuscan Trio Sandwich	19	
Shaved smoked ham, diesel turkey, crispy pancetta melted mozzarella, sun dried tomato pesto, arugula grilled asiago ciabatta bread		
Chicago Style Hot Dog	12	
All-beef hot dog, mustard, tomatoes, sweet green relish sport peppers, yellow onions, celery salt, poppy seed bun		
N House Salmon Burger	19	
Sliced beefsteak tomatoes, alfalfa sprouts, dill aioli sesame burger bun		
Turkey Burger	19	
Ground turkey, Havarti cheese, broccolini pesto caramelized onions on a brioche bun		
Toscana Burger	19	
Gourmet ground chuck, short rib & brisket, tomatoes sharp cheddar, grilled onions, iceberg lettuce Calabrian Chile aioli, brioche bun		
California Club Wrap	18	
Local flour tortilla, Diestel turkey, applewood bacon provolone, avocado, lettuce, tomatoes, garlic-tarragon aioli <i>*Available as a sandwich*</i>		
South of the Border Mahi-Mahi Tacos	19	
Local tortillas, pickled jalapeño cabbage, avocado micro cilantro, roasted salsa		
Sandwich Board		
Enjoy toasted or grilled. Served with lettuce, tomato and mayonnaise		
<i>Choice of:</i> white, rye, sourdough or multigrain		
Egg salad, tuna salad or chicken salad, Diestel turkey baked ham, roast beef, corned beef		17
Half Sandwich & Cup of Soup	15	

salads

Add Organic Chicken 11 | Vegan Gluten Free Falafel 11 | Wild Shrimp 12 | Salmon 14

N Heirloom Tomato and Watermelon	
GF Salad	Petite 16 Entree 20
Feta cheese, torn basil, pancetta crisps, balsamic drizzle extra virgin olive oil	
N Kale Crunch Salad	Petite 15 Entree 18
GF	
Shaved lacinato kale, romaine and savory cabbage Fuji apple, green onion, celery, broccoli, roasted peanuts and sunflower seeds, Provençal dijon dressing	
GF Cobb Salad	Petite 16 Entree 20
Mary's Farm chicken breast, applewood bacon, avocado tomatoes, blue cheese crumbles, hard-boiled egg house vinaigrette	
GF Caesar Salad	Petite 13 Entree 17
Romaine, radicchio, parmesan crisps balsamic Caesar dressing	
GF Yucatan Salad	Petite 19 Entree 22
Shaved romaine, grilled corn, Mexican calabaza pico de gallo, avocado, queso fresco, chili lime dressing topped with achiote chicken, and yucca root crisp	
GF Chinese Chicken Salad	Petite 18 Entree 22
Warm Asian glazed chicken, shredded iceberg romaine savoy cabbage, carrot, toasted sesame seeds, soy beans mandarin oranges, crisp wontons, orange-soy vinaigrette	
GF Toscana Tuscan Salad	Petite 15 Entree 18
Lollo Rosso, savoy cabbage, applewood bacon, egg whites red onions, toasted almonds, white cheddar cheese bacon honey mustard dressing	
GF Cornucopia Salad	Petite 16 Entree 19
Chopped greens, celery, cranberries, grapes Mandarin oranges, Fuji apples, local dates, avocado spicy almonds, blue cheese crumbles, champagne vinaigrette	

extras

Fresh Fruit6 Coleslaw6 Fries6 Sweet Potato Fries6

Lunch

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, 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
Negra Modelo.....	8

Bottled Beer

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

la CUCINA

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

our
commitment