

## APPETIZERS

<b>AHI TARTARE</b>	<b>23</b>
Avocado, cucumber, jicama, puffed rice wonton crisps, soy-lime dressing	
<b>NEW JACKFRUIT POTSTICKERS V</b>	<b>18</b>
Shishito peppers, Asian slaw, orange dipping sauce	
<b>FRIED CALAMARI</b>	<b>21</b>
Celery leaves, lemon, organic tomato sauce house-made tartar sauce on the side	
<b>NEW MEDITERRANEAN TAPAS V</b>	<b>17</b>
Woodfired Puccia bread, eggplant hummus Provençale olives	
<b>NEW WOODFIRED PORTOBELLO QUESADILLA V</b>	<b>18</b>
Cheddar-jack cheese, spinach, soy chorizo Chipotle flour tortilla, roasted salsa	
<b>NEW MARY'S FARM CHICKEN TENDERS</b>	<b>16</b>
Buttermilk ranch and BBQ dipping sauce	
<b>FRIED BRUSSEL SPROUTS</b>	<b>19</b>
Pomegranate seeds, shishito peppers shaved Reggiano, cilantro salsa verde	

## SOUPS

<b>SOUP DU JOUR</b>	<b>10</b>
<b>ROASTED TOMATO VG</b>	<b>10</b>
Calabrian chili croutons, Parmigiani-Reggiano, herb oil	

## PIZZAS

Gluten-free dough & vegan cheese available

<b>PEPPERONI</b>	<b>20</b>
Mozzarella, organic tomato sauce	
<b>MARGHERITA V</b>	<b>20</b>
Fresh Roma tomatoes, fresh basil, mozzarella, burrata	
<b>NEW FIORI DE SUCA</b>	<b>22</b>
Zucchini flowers, mozzarella, pancetta, grilled zucchini	
<b>NEW PROVENCE V</b>	<b>20</b>
Picholine olive, goat cheese garlic, sun-dried tomatoes, mozzarella	
<b>RUSTICA PIZZA</b>	<b>20</b>
Crumbled Italian sausage, pepperoni organic tomato sauce, mozzarella tomatoes, grilled onions, fresh basil	
<b>NEW POLPETTE</b>	<b>21</b>
All beef meatballs, mozzarella, roasted bell peppers cremini mushrooms, robust pizza sauce	

## SALADS

Add Protein:

Mary's Farm Organic Chicken 11 | Wild Shrimp 12  
Marinated Tofu 11 | Scottish Salmon 14

<b>NEW ROASTED RIVIERA VEGETABLE</b>	<b>PETITE 16   ENTRÉE 20</b>
Woodfired mixed peppers, yellow and green zucchini tomatoes chopped romaine and iceberg lettuce fried chickpeas, pesto vinaigrette	
<b>CAESAR SALAD GF</b>	<b>PETITE 14   ENTRÉE 18</b>
Chopped romaine, radicchio, parmesan crisps balsamic Caesar dressing	
<b>TRADITIONAL WEDGE SALAD GF</b>	<b>PETITE 13   ENTRÉE 14</b>
Bacon, crumbled bleu cheese, red onions heirloom cherry tomatoes, bleu cheese dressing	
<b>TOSCANA TUSCAN GF</b>	<b>PETITE 16   ENTRÉE 19</b>
Lolla Rossa, savoy cabbage, applewood bacon red onions, crumbled egg whites, toasted almonds white cheddar cheese, honey mustard dressing	

**NEW** - New Selections    **GF** - Gluten-Free  
**V** - Vegetarian    **VG** - Vegan

## SANDWICHES

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

<b>PRIME RIB DIP SANDWICH</b>	<b>22</b>
Shaved prime rib, mini baguette, prime rib au jus <i>Substitute Diestel turkey with turkey au jus 19</i>	
<b>TOSCANA BURGER</b>	<b>20</b>
Gourmet ground chuck, short rib and brisket patty tomatoes, sharp cheddar cheese, grilled onions iceberg lettuce, Calabrian chili aioli, brioche bun	
<b>NEW SCOTTISH SALMON BURGER</b>	<b>22</b>
House-made patty, dill aioli, sliced tomatoes alfalfa sprouts, sesame bun	

## SPECIALTIES

<b>NEW SEARED SCOTTISH SALMON GF</b>	<b>34</b>
Vegetable noodles, sauce vierge	
<b>NEW BRAISED BEEF SHORT RIBS GF</b>	<b>35</b>
Creamy mashed potatoes, sautéed local mushrooms red wine sauce	
<b>TOSCANA BOLOGNESE</b>	<b>26</b>
Housemade pappardelle pasta, veal pancetta, bacon, Parmigiano-Reggiano	
<b>BABY BACK RIBS GF</b>	<b>HALF RACK 29   FULL RACK 38</b>
Slow-cooked pork ribs, house coleslaw	
<b>NEW LIVORNESE STYLE WILD ARCTIC SOLE</b>	<b>32</b>
Harvest blend grains, sautéed asparagus artichokes, olives, lemon zest	
<b>NEW WOODFIRED LASAGNA ROLLS</b>	<b>26</b>
Bechamel, Bolognese sauce fresh herbs, whipped ricotta	
<b>NEW MANDARIN NOODLES</b>	<b>25</b>
Sautéed chicken strips, mixed vegetables chow mein noodles	
<b>GARLIC WILD SHRIMP POMODORO</b>	<b>28</b>
Housemade angel hair pasta, tomatoes, basil parmesan, chopped garlic *Available vegetarian*	
<b>NEW VEGETARIAN MEATLOAF MEDALLION V</b>	<b>24</b>
Portobello mushroom, sautéed vegetables grilled onions, vegetable gravy	
<b>GRILLED ALLEN BROTHERS FILET MIGNON</b>	<b>50</b>
6 oz filet, au gratin potatoes, sautéed asparagus brandy peppercorn sauce	
<b>NEW ROASTED MOROCCAN CHICKEN GF</b>	<b>28</b>
Charmoula basted, roasted cauliflower organic carrots, simple jus	
<b>MEATLOAF MEDALLION</b>	<b>26</b>
Crispy tobacco onions, mashed potatoes sautéed broccolini, red wine sauce	
<b>WEEKLY SPECIALS</b>	
<b>MONDAY   NEW KOREAN FRIED CHICKEN</b>	<b>25</b>
Steamed coconut rice, Korean sauce sautéed broccoli, almonds	
<b>TUESDAY   SHORT RIB ENCHILADAS GF</b>	<b>26</b>
Cilantro Mexican rice, black beans	
<b>WEDNESDAY  </b>	
<b>CHEF BENNY'S SOUTHWEST SELECTION</b>	<b>MP</b>
Weekly creation with southwest flair	
<b>THURSDAY   WILD COD FISH &amp; CHIPS</b>	<b>22</b>
Beer-battered and deep fried, shoestring fries house-made tartar sauce	
<b>FRIDAY  </b>	
<b>NEW BONE-IN DUROC PORK CHOP MILANESE</b>	<b>29</b>
Warm potato salad, herb shallot dressing wild arugula, chunky tomato checca sauce	
<b>SATURDAY  </b>	
<b>NEW MARY'S FARM FRIED CHICKEN</b>	<b>25</b>
Buttermilk fried chicken, sautéed green beans creamy mashed potatoes, chicken gravy	
<b>SUNDAY   HOUSE ROASTED TURKEY DINNER</b>	<b>29</b>
Haricot verts, mashed potatoes, sage stuffing cranberry chutney, pan gravy	

## WINES BY THE GLASS

### SPARKLING WINE

Saint-Hilaire Brut, France	9
Mionetto Prosecco, Italy	12
Charles-le-Bel 'Inspiration 1818' Brut, Champagne	18
Veuve Clicquot Yellow Label, Champagne	20
Veuve Clicquot Rosé, Champagne	25

### ROSÉ & OTHER WHITE WINE

Scarpetta Frico Rosato, Tuscany, Italy	10
Fleur de Mer Rosé, Provence, France	12
Scarpetta Pinot Grigio, Friuli, Italy	12
Santa Margarita Pinot Grigio, Italy	14
Marchesi Antinori Vermentino di Bolgheri, Tuscany	12

### SAUVIGNON BLANC & SANCERRE

Dry Creek Sauvignon Blanc, Sonoma, CA	10
Whitehaven Sauvignon Blanc, New Zealand	11
Duckhorn Sauvignon Blanc, Napa Valley	14
Henri Bourgeois Sancerre, Loire, France	17

### CHARDONNAY & CHABLIS

Böen Chardonnay, Sonoma-Monterey, CA	10
Trefethen Chardonnay, Napa Valley, CA Frank	12
Family Chardonnay, Carneros, CA	18
William Fèvre Chablis, France	18
Rombauer Chardonnay, Carneros	20

### PINOT NOIR

Banshee Pinot Noir, Sonoma, CA	12
Belle Glos Las Alturas Pinot Noir Santa Lucia, CA	18
En Route Pinot Noir, RRV, CA	19
Golden Eye Pinot Noir, Anderson Valley, CA	22

### ITALIAN & OTHER REDS

Prunotto Occhetti Langhe Nebbiolo, Piedmont	13
Marchesi Antinori Il Bruciato, Bolgheri, Tuscany	14
Duckhorn Merlot, Napa Valley	19
Sextant Zinfandel, Central Coast, CA	11
Turley Old Vines Zinfandel, Paso Robles	17

### CABERNET SAUVIGNON

Oberon Cabernet, Napa Valley, CA	14
Quilt Cabernet, Napa Valley, CA	18
Austin Hope Cabernet, Paso Robles, CA	20
Faust Cabernet, Napa Valley, CA	25

Ask for our extensive Wines by the Bottle list

## BEER

### CRAFT BEERS ON TAP

Evans 87 Light Beer, Corona, CA	6
Brewdog Hazy Jane IPA, Columbus, OH	8
La Quinta Brewery Poolside Blonde, CA	8
La Quinta Brewery Even Par IPA, CA	8
Ballast Point Sculpin IPA, San Diego, CA	8
Stella Artois, Belgium	8
Boomtown Bad Hombre Mexican Lager, LA, CA	8
Almanac Flow Pale Ale, Alameda, CA	8

### BOTTLED BEER

Miller Lite	5
Bud Light	5
Michelob Ultra	5
Coors Light	5
Stella Artois	6
Modelo Especial	6
Modelo Negra	6
Corona	6
Stella Liberte (N/A)	5
Heineken 0.0	5
N/A IPA Available	7

## CRAFT COCKTAILS ON DRAFT

<b>JUAN'S SKINNY MARGARITA</b>	<b>9</b>
Pasote blanco tequila, agave nectar, fresh lime juice	

<b>HUCKLEBERRY LEMONADE</b>	<b>13</b>
Blue ice huckleberry vodka, fresh lemonade	

<b>ESPRESSO MARTINI</b>	<b>14</b>
Blue ice espresso vodka	

## SIGNATURE COCKTAILS

<b>TOSCANA ITALIAN SPRITZ</b>	<b>9</b>
Sparkling Brut, Limoncello, Fever Tree Italian lemon sparkling water, garnished with fresh mint leaves	

<b>TWISTED MOJITO</b>	<b>12</b>
Bacardi Light Rum, fresh mint, blackberries fresh squeezed lime, simple syrup, club soda	

<b>SMOKEY OLD FASHIONED</b>	<b>14</b>
Smoked Templeton Rye Whiskey, simple syrup Fee Brothers orange bitters, orange twist	

## DESSERTS & COFFEE

<b>NEW HAZELNUT CHOCOLATE CAKE GF</b>	<b>12</b>
House-made caramel, crème anglaise	

<b>NEW KEYLIME CHEESECAKE</b>	<b>12</b>
Mango-Honey Sauce	

<b>CARROT CAKE</b>	<b>13</b>
Seasonal berries, caramel sauce	

<b>BELGIAN CHOCOLATE LAVA CAKE</b>	<b>12</b>
Belgian chocolate ganache center, vanilla bean ice cream, caramel drizzle	

<b>HOUSE GELATI OR SORBET</b>	
Choice of seasonal flavor	
Single 4	Doppio 7
	Tripla 10

<b>TOSCANA BLEND COFFEE 2</b>	
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<b>ESPRESSO 3</b>	
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<b>CAPPUCCINO 4</b>	
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## HAPPY HOUR EVERY THURSDAY FROM 5:00PM TO 6:30PM

\$3 Off Draft Wine, Draft Beer, Draft & Well Cocktails  
Passed Complimentary Pizza

## OUR COMMITMENT

To offer wholesome, clean, sustainably produced food and beverage whenever possible including:

- sustainable salmon
- all-natural beef
- poultry free of antibiotics
- gestation-crate-free pork

### EXECUTIVE CHEF

Alain Redelsperger

### CHEF DE CUISINE

Benansio Modueno

All menu items will have added a 20% Service Charge

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness