

## APPETIZERS

<b>AHI TARTARE</b>	<b>23</b>
Avocado, cucumber, jicama, puffed rice wonton crisps, soy-lime dressing	
<b>JACKFRUIT POTSTICKERS <i>V N</i></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	
<b><i>NEW</i> GAMBERETTO A LA DIABLA <i>GF</i></b>	<b>19</b>
Wood-fired spicy wild Mexican shrimp, edamame purée, spicy aioli	
<b><i>NEW</i> ASIAN CHICKEN LETTUCE WRAPS <i>GF N</i></b>	<b>18</b>
Marinated chicken breast, butter lettuce, rice paper pickled carrots, daikon radishes, cucumbers, jicama spicy peanuts, orange dipping sauce	
<b>FRIED BRUSSELS SPROUTS <i>GF V</i></b>	<b>19</b>
Pomegranate seeds, shishito peppers shaved reggiano, cilantro, salsa verde	

## SOUPS

<b>SOUP DU JOUR</b>	<b>CUP 10   BOWL 12</b>
<b>ROASTED TOMATO SOUP <i>V</i></b>	<b>CUP 10   BOWL 12</b>
Calabrian chili croutons, Parmigiano-Reggiano, herb oil	

## PIZZAS

Gluten-free dough & vegan cheese available

<b>PEPPERONI</b>	<b>20</b>
Mozzarella, organic tomato sauce	
<b>MARGHERITA <i>V</i></b>	<b>20</b>
Fresh Roma tomatoes, fresh basil, mozzarella, burrata	
<b><i>NEW</i> SOPPRESSATA</b>	<b>20</b>
Organic tomato sauce, mozzarella, crushed Calabrian chili shaved onion, local honey drizzle	
<b><i>NEW</i> CATALAN</b>	<b>20</b>
Shaved chorizo, organic tomato sauce mozzarella, shishito peppers	
<b>RUSTICA</b>	<b>20</b>
Crumbled Italian sausage, pepperoni, tomatoes organic tomato sauce, mozzarella, grilled onions, fresh basil	
<b><i>NEW</i> GIARDINO</b>	<b>21</b>
Shaved prosciutto, Laura Chenel goat cheese red onion compote mozzarella, fresh basil	

## SALADS

Add: Mary's Farm Organic Chicken 9 | Wild Mexican Shrimp 10 | Marinated Tofu 9 | Scottish Salmon 12

<b><i>NEW</i> SUMMER GRAPEFRUIT SALAD <i>GF N V</i></b>	<b>PETITE 14   ENTRÉE 17</b>
Mixed greens, grapefruit, avocado, blackberries crushed pistachios, lemongrass-shallot vinaigrette	
<b>CAESAR SALAD <i>GF</i></b>	<b>PETITE 13   ENTRÉE 17</b>
Chopped romaine, radicchio, shaved parmesan balsamic Caesar dressing	
<b>TRADITIONAL WEDGE SALAD <i>GF</i></b>	<b>PETITE 13   ENTRÉE 16</b>
Bacon, crumbled bleu cheese, heirloom cherry tomatoes red onions, bleu cheese dressing	
<b>TOSCANA TUSCAN <i>GF N</i></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    *N* - Contains Nuts

## SANDWICHES

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

<b>PRIME RIB DIP SANDWICH</b>	<b>20</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>SOUTHWEST POBLANO TURKEY BURGER</b>	<b>19</b>
Anaheim chili strips, grilled onions Havarti cheese, poblano aioli	

## SPECIALTIES

<b><i>NEW</i> PAN SEARED SCOTTISH SALMON <i>GF</i></b>	<b>34</b>
Steamed broccoli, lemongrass sauce, citrus relish	
<b>BRAISED BEEF SHORT RIBS <i>GF</i></b>	<b>35</b>
Creamy mashed potatoes, sautéed local mushrooms red wine sauce	
<b>TOSCANA BOLOGNESE</b>	<b>26</b>
House-made pappardelle pasta, veal, pancetta bacon, Parmigiano-Reggiano	
<b>BABY BACK RIBS <i>GF</i></b>	<b>HALF RACK 29   FULL RACK 38</b>
Slow-cooked pork ribs, house coleslaw	
<b>LIVORNESE STYLE WILD ARCTIC SOLE</b>	<b>31</b>
Harvest blend grains, haricot verts artichokes, olives, lemon zest	
<b><i>NEW</i> GRILLED MEDITERANNEAN STYLE AUSTRALIAN LAMB CHOPS <i>GF</i></b>	<b>45</b>
Garlic-oregano marinade, grilled zucchini, chilled Greek salad Tzatziki sauce	
<b>MARY'S FARM CHICKEN PICCATA</b>	<b>27</b>
House-made linguini, spinach, lemon caper sauce	
<b>GARLIC WILD SHRIMP POMODORO</b>	<b>28</b>
House-made angel hair pasta, tomatoes, basil parmesan, chopped garlic *Vegetarian option available*	
<b><i>NEW</i> HARVEST GRAIN BOWL <i>V</i></b>	<b>24</b>
Seasoned jackfruit, harvest five-grain pilaf, avocado arugula, micro citrus greens, Provençal dressing	
<b>PRIME ALLEN BROTHERS NEW YORK <i>GF</i></b>	<b>45</b>
10oz steak, loaded baked potato	
<b>ROASTED MOROCCAN CHICKEN <i>GF</i></b>	<b>26</b>
Charmoula basted, roasted cauliflower organic carrots, simple au jus	
<b>MEATLOAF MEDALLION</b>	<b>26</b>
Crispy tobacco onion, mashed potatoes sautéed broccolini, red wine sauce	
<b>WEEKLY SPECIALS</b>	
<b>MONDAY   KOREAN FRIED CHICKEN <i>N</i></b>	<b>25</b>
Steamed coconut rice, sautéed broccoli almonds, Korean sauce	
<b>TUESDAY   SHORT RIB ENCHILADAS</b>	<b>26</b>
Cilantro Mexican rice, black beans	
<b>WEDNESDAY   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, shoestring fries house-made tartar sauce	
<b>FRIDAY   <i>NEW</i> SEAFOOD ARRIABIATA</b>	<b>29</b>
House-made linguini, spicy organic tomato sauce, calamari salt spring mussels, wild Mexican shrimp	
<b>SATURDAY   <i>NEW</i> PERUVIAN MARY'S FARM CHICKEN <i>GF</i></b>	<b>26</b>
Half BBQ chicken, steamed rice, sautéed zucchini Peruvian green sauce	
<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, 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	12
Frank Family Chardonnay, Carneros, CA	18
Louis Michele Chablis, France	18
Rombauer Chardonnay, Carneros, CA	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

Scarpetta 'Frico' Sangiovese Toscana IGT, Italy	10
Prunotto Occhetti Langhe Nebbiolo, Piedmont	13
Marchesi Antinori Il Bruciato, Bolgheri, Tuscany	14
Alto Estate Rouge, South Africa	13
Duckhorn Merlot, Napa Valley, CA	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
Alto Estate Cabernet, South Africa	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

### JUAN'S SKINNY MARGARITA 9

Pasote blanco tequila, agave nectar, fresh lime juice

### HUCKLEBERRY LEMONADE 13

Blue Ice Huckleberry vodka, fresh lemonade

### ESPRESSO MARTINI 14

Blue Ice Espresso vodka

## SIGNATURE COCKTAILS

### TOSCANA ITALIAN SPRITZ 9

Sparkling brut, limoncello, fever tree italian lemon sparkling water garnished with fresh mint leaves

### TWISTED MOJITO 12

Bacardi light rum, fresh mint, blackberries fresh squeezed lime, simple syrup, club soda

### SMOKEY OLD FASHIONED 14

Smoked templeton rye whiskey, simple syrup Fee Brothers orange bitters, orange twist

## DESSERTS & COFFEE

### HAZELNUT CHOCOLATE CAKE *GF N* 12

House-made caramel, crème anglaise

### BUTTER CAKE 12

Vanilla ice cream, orange segments strawberries, raspberry coulis

### CARROT CAKE *N* 13

Seasonal berries, caramel sauce

### BELGIAN CHOCOLATE LAVA CAKE *N* 12

Belgian chocolate ganache center, hazelnut & almond flour vanilla bean ice cream, caramel drizzle

### HOUSE GELATI OR SORBET

Choice of seasonal flavor  
Single 4 Doppio 7 Triplo 10

### TOSCANA BLEND COFFEE 2

### ESPRESSO 3

### CAPPUCCINO 4

## 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

- 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

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