

## APPETIZERS

<b>AHI TARTARE</b>	24
Avocado, cucumber, jicama, puffed rice wonton crisps, soy-lime dressing	
<b>FRIED CALAMARI</b>	21
Celery leaves, lemon, organic tomato sauce house-made tartar sauce	
<b>NEW CHICKEN POTSTICKERS N</b>	19
Kung Pao sauce, chopped peanuts, micro cilantro	
<b>NEW STUFFED DATES N</b>	19
Local Medjool dates, Laura Chenel goat cheese crushed pistachios, crispy prosciutto	
<b>NEW PULPO A LA PARRILLA GF</b>	23
Charred octopus, romesco sauce, arugula heirloom tomato, cannellini beans, chimichurri oil	
<b>FRIED BRUSSELS SPROUTS GF V</b>	16
Pomegranate seeds, shishito peppers shaved reggiano, cilantro salsa verde	

## SALADS

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

<b>NEW ROASTED PEAR &amp; BEET SALAD GF N</b>	PETITE 18   ENTRÉE 21
Woodfired roasted beets and pears, wild arugula agrumato citrus olive oil, crushed pistachios, labneh	
<b>CAESAR SALAD</b>	PETITE 14   ENTRÉE 18
Chopped romaine, shaved parmesan focaccia croutons, balsamic Caesar dressing	
<b>TOSCANA TUSCAN GF N</b>	PETITE 16   ENTRÉE 19
Lolla Rossa, savoy cabbage, applewood bacon red onions, crumbled egg whites, toasted almonds white cheddar cheese, honey mustard dressing	
<b>COBB SALAD GF</b>	PETITE 17   ENTRÉE 20
Mary's Farm chicken breast, applewood bacon avocado, tomatoes, crumbled bleu cheese hard-boiled egg, house vinaigrette	
<b>WEDGE SALAD GF</b>	PETITE 14   ENTRÉE 18
Bacon, crumbled bleu cheese, red onions heirloom cherry tomatoes, bleu cheese dressing	

## PIZZAS

Gluten-free dough & vegan cheese available

<b>PEPPERONI</b>	20
Mozzarella, organic tomato sauce	
<b>MARGHERITA V</b>	20
Mozzarella, burrata, fresh roma tomatoes, fresh basil	
<b>NEW SUGO DE SALCICCIA</b>	20
Mozzarella, Italian sausage sauce, wild arugula	
<b>SOPPRESSEDATA PIZZA</b>	22
Mozzarella, sliced soppressata, tomato sauce Calabrian chili, local honey drizzle	
<b>NEW BUFFALO BILL PIZZA</b>	22
Mozzarella, white sauce, pulled Mary's Farm chicken buffalo sauce, caramelized onions, garlic confit wild arugula, grated parmesan	
<b>NEW THE SHORTY</b>	22
Mozzarella, white sauce, pulled BBQ beef short ribs roasted yellow tomatoes, pickled red onions	

## SANDWICHES

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

<b>PRIME RIB DIP SANDWICH</b>	20
Shaved prime rib, mini baguette, prime rib au jus <i>Substitute Diestel turkey with turkey au jus 19</i>	
<b>TOSCANA BURGER</b>	20
Gourmet ground chuck, short rib brisket patty tomatoes, sharp cheddar cheese, grilled onions iceberg lettuce, Calabrian chili aioli, brioche bun	
<b>SMOKED TURKEY BURGER</b>	20
Crispy pancetta, smoked mozzarella, local wild arugula tomato, smoked paprika aioli, brioche bun	

## SOUPS

<b>SOUP DU JOUR</b>	CUP 10   BOWL 12
<b>ROASTED TOMATO SOUP V</b>	CUP 10   BOWL 12
Calabrian chili croutons, Parmigiano-Reggiano, herb oil	
<b>NEW MISO GLAZED SALMON GF</b>	34
Pan roasted Scottish salmon, edamame purée herb purple potatoes	
<b>SHORT RIBS BOURGUIGNON GF</b>	35
Creamy mashed potatoes, bacon, mushrooms haricot verts, red wine sauce	
<b>TOSCANA BOLOGNESE</b>	26
House-made pappardelle pasta, veal, pancetta Parmigiano-Reggiano	
<b>BABY BACK RIBS GF</b>	HALF RACK 30   FULL RACK 39
Slow-cooked pork ribs, house coleslaw	

<b>NEW ARCTIC SOLE GF</b>	32
Potato and panko crusted sole, herb beurre blanc roasted Florentino cauliflower, sautéed spinach	
<b>SPAGHETTI CARBONARA</b>	28
House-made pasta, creamy sauce, pancetta cracked black pepper	
<b>GARLIC WILD SHRIMP POMODORO</b>	30
House-made angel hair pasta, tomatoes, basil parmesan, chopped garlic *Vegetarian option available*	
<b>MARY'S FARM CHICKEN PICCATA GF</b>	28
Roasted vegetables, caper butter sauce	
<b>NEW TOFU KATSU CURRY GF V</b>	28
Crispy panko tofu, sautéed bok choy crispy nori and taro root, coconut curry sauce	
<b>NEW CHIMICHURRI STEAK GF</b>	34
Grilled prime flat iron steak, aji Amarillo corn asparagus, purple Peruvian potatoes chimichurri sauce	
<b>NEW ROTISSERIE CHICKEN GF</b>	32
Half Mary's Farm chicken, creamy mashed potatoes sautéed spinach, side of rosemary mustard sauce	
<b>MEATLOAF MEDALLION</b>	27
Crispy tobacco onions, mashed potatoes sautéed broccolini, red wine sauce	

Baked potatoes available upon request

## WEEKLY SPECIALS

<b>MONDAY</b>	
<b>KOREAN FRIED CHICKEN N</b>	25
Steamed coconut rice, sautéed broccoli almonds, Korean sauce	
<b>TUESDAY</b>	
<b>INDONESIAN FRIED RICE GF</b>	22
Chicken, fried egg, jasmine rice, cilantro, lemongrass	
<b>WEDNESDAY</b>	
<b>CHEF BENNY'S SOUTHWEST SELECTION</b>	26
Weekly creation with a Southwest flair	
<b>THURSDAY</b>	
<b>WILD COD FISH &amp; CHIPS</b>	23
Beer-battered wild cod, shoestring fries house-made tartar sauce	
<b>FRIDAY</b>	
<b>NEW PORK CHOP MILANESE</b>	34
Warm potato salad, wild arugula, heirloom tomato side of checca sauce	
<b>SATURDAY</b>	
<b>NEW ARAGOSTA A LA ROSÉ</b>	36
Butter poached Canadian lobster tail, fennel blossoms house-made linguine, creamy rosé sauce	
<b>SUNDAY</b>	
<b>HOUSE ROASTED TURKEY DINNER</b>	29
Haricot verts, mashed potatoes, sage stuffing cranberry chutney, pan gravy	

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

## WINE LIST

### CHAMPAGNE & SPARKLING WINE

La Marca, Prosecco, IT	10	50
Jacquart Brut, Champagne, FR	16	80
Veuve Clicquot, Champagne, FR	20	100
Veuve Clicquot Rosé, Champagne, FR	25	125
Moët Chandon Brut Rosé, Champagne, FR, 375ml		90
Moët Imperial Brut, Champagne, FR		130
Billecart-Salmon Brut Rosé, Champagne, FR		130
2014 Louis Roederer Cristal, Champagne, FR		275

### CHARDONNAY

Trefethen Chardonnay, Napa Valley, CA	12	
2023 Frank Family, Carneros, CA	18	65
2022 Francois Labet Bourgogne, FR	18	65
2023 Rombauer, Carneros, CA	20	80
2023 Flowers Chardonnay, Sonoma Coast, CA		70
2022 'Drouhin-Vaudon', Chablis, FR		80
2019 Bouchard P&F Beaune Premier Cru, FR		100
2023 Far Niente, Napa Valley, CA		110
2020 Regnard Fourchaume Chablis, FR		130
2022 Joseph Drouhin Puligny Montrachet, FR		155

### SAUVIGNON BLANC

Angeline Sauvignon Blanc, CA	10	
2024 Whitehaven, Marlborough, NZ	11	40
2023 Duckhorn, North Coast, CA	14	50
2024 Henri Bourgeois, Sancerre, FR	18	65
2023 Cakebread, North Coast, CA		70
2022 Rudd Mount Veeder, Napa Valley, CA		180

### OTHER WHITE WINE

Scarpetta 'Frico' Rosato, Tuscany, IT	10	
Scarpetta Pinot Grigio, Tuscany, IT	12	
2023 Fleur de Mer, Rosé, Provence, FR	12	45
2024 Whispering Angel, Rose, Provence, FR	14	50
2023 Santa Margarita, Pinot Grigio, IT	14	50
2024 Massican Pinot Grigio, CA	16	60

### PINOT NOIR

A to Z Pinot Noir, Sonoma, CA	13	
2022 Belle Glos 'Las Alturas', SLH, CA	18	55
2022 EnRoute by Far Niente, RR, CA	19	70
2022 Goldeneye, Anderson Valley, CA	22	80
2023 Roserock, Eola-Amity Hills, ORE		85
2022 Barnett Vineyards, RRV, CA		90
2021 Kosta Browne 'Pommard', CDB, FR		115
2020 Domaine Chambeyron Cote Rotie, FR		120
2018 Louis Latour Les Epenots Pommard, FR		140
2023 Sea Smoke Southing, Sta Rita Hills, CA		150
2023 Sea Smoke 'Ten,' Sta Rita Hills, CA		150

### CABERNET SAUVIGNON

Oberon Cabernet, Napa Valley, CA	14	
2022 Justin, Paso Robles CA	15	55
2021 Caymus California, CA	20	70
2022 Faust, Napa Valley, CA	25	90
2017 Adaptation by Odette, Napa Valley, CA		80
2022 Lion Tamer by Hess, Napa Valley, CA		95
2022 Caymus, Napa Valley, CA		115
2021 Chimney Rock, Stag's Leap District, CA		130
2021 Joseph Phelps, Napa Valley, CA		130
2021 Cakebread, Napa Valley, CA		135
2020 Silver Oak, Alexander Valley, CA		140
2021 Daou 'Soul of a Lion', Paso Robles, CA		165
2021 Alpha Omega, Napa Valley, CA		170
2021 Far Niente, Oakville, CA		185
2019 Silver Oak, Napa Valley, CA		210
2018 Rudd 'Samantha's Vineyard', Oakville, CA		200
2021 Barnett 'Rattlesnake', Spring Mountain, CA		200
2019 Caymus 'Special Selection', NV, CA		250
2022 Joseph Phelps 'Insignia,' Napa Valley, CA		350

### OTHER RED WINE

Querceto Super Tuscan Red, Tuscany, IT	11	
2022 Prunotto Occhetti Nebbiolo, Piedmont, IT	13	45
2022 Antinori Il Bruciato Bolgheri, Tuscany, IT	14	50
2022 Turley, Zinfandel, CA	17	60
2022 Duckhorn, Merlot, Napa Valley, CA	19	70
2021 The Prisoner 'Red Blend', NV, CA		75
2019 Due del Monte Rosso Friuli, IT		75
2022 Gaja Ca'Marcanda 'Promis' IGT, IT		115
2020 Pio Cesare Barolo DOCG, Piedmont, IT		130
2021 Pahlmeyer, Merlot, Napa Valley, CA		140
2021 Realm Cellars The Bard, Napa Valley, CA		150
2019 Gaja Ca'Marcanda Bolgheri IGT, IT		155
2021 Overture by Opus One, Napa Valley, CA		170
2020 Antinori Tiganello IGT, Tuscany, IT		190
2021 Pahlmeyer 'Proprietary Red', NV, CA		230
2018 Rudd 'Leslie's Blend', Oakville, CA		240
2019 Gaja Ca'Marcanda 'Magari' IGT, IT		240
2012 Rudd Estate Red, Oakville, CA		275
2020 Sassicaia, Tuscany, IT		275
2021 Joseph Phelps 'Insignia' Napa Valley, CA		344
2017 Opus One, Napa Valley, CA		370

## CRAFT COCKTAILS

### JUAN'S SKINNY MARGARITA 14

Don Fulano blanco, agave nectar, fresh lime juice

### BIRDIE JUICE 13

Libelula joven tequila, combier, grapefruit, lime juice

### ESPRESSO MARTINI 14

Blue Ice espresso vodka, Kahlua, Baileys

## SIGNATURE COCKTAILS

### RYE OLD FASHIONED 15

Michter's Rye, demerara simple syrup, aromatic bitters

### TOSCANA ITALIAN SPRITZ 11

Sparkling brut, limoncello, Fever Tree Italian lemon fresh mint leaves

### LOVE OF THE GAME 12

Eden Mills Love Gin, strawberry simple syrup Prosecco, frozen berries

## BEER

### CRAFT BEERS ON TAP

Toscana Light American Lager, Anaheim, CA	6
Coors Light, Golden, CO	6
Brewery X Octoberfest, Anaheim, CA	8
La Quinta Brewery Poolside Blonde, CA	8
La Quinta Brewery Even Par IPA, CA	8
Stella Artois, Belgium	8
Modelo Especial, Mexico	8
Sierra Nevada Pale Ale, Chico, CA	8

### BOTTLED BEER

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

## HAPPY HOUR EVERY THURSDAY FROM 5:00 TO 6:30PM

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