

APPETIZERS

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

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

PIZZAS

Gluten-free dough & vegan cheese available

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

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

SOUPS

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

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

NEW ROTISSERIE CHICKEN <i>GF</i>	32
Half Mary's Farm chicken, creamy mashed potatoes sautéed spinach, side of rosemary mustard sauce	
MEATLOAF MEDALLION	27
Crispy tobacco onions, mashed potatoes sautéed broccolini, red wine sauce	
Baked potatoes available upon request	

WEEKLY SPECIALS

MONDAY	
KOREAN FRIED CHICKEN <i>N</i>	25
Steamed coconut rice, sautéed broccoli almonds, Korean sauce	
TUESDAY	
INDONESIAN FRIED RICE <i>GF</i>	22
Chicken, fried egg, jasmine rice, cilantro, lemongrass	
WEDNESDAY	
CHEF BENNY'S SOUTHWEST SELECTION	26
Weekly creation with a Southwest flair	
THURSDAY	
WILD COD FISH & CHIPS	23
Beer-battered wild cod, shoestring fries house-made tartar sauce	
FRIDAY	
NEW PORK CHOP MILANESE	34
Warm potato salad, wild arugula, heirloom tomato side of checca sauce	
SATURDAY	
NEW BUTTERMILK MARY'S FARM FRIED CHICKEN	29
Green beans, mashed potatoes, country gravy, biscuit	
SUNDAY	
HOUSE ROASTED TURKEY DINNER	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 Épenots 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

Dobel Tahona 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

CAFÉ BOULEVARDIER 14

Woodford Reserve Bourbon, coffee infused Campari sweet vermouth, Kahlua

Winner of Toscana's Bartender Competition—Valentino Regalado

RYE OLD FASHIONED 15

1910 Pendleton 12yr Rye, demerara simple syrup aromatic bitters

TOSCANA ITALIAN SPRITZ 12

Sparkling brut, limoncello, FeverTree Italian lemon fresh mint leaves

LOVE OF THE GAME 12

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

HUGO SPRITZ 14

La Marca Prosecco, St. Germain, club soda, fresh mint

BEER

CRAFT BEERS ON TAP

Toscana Light American Lager, Anaheim, CA	6
Coors Light, Golden, CO	6
Brewery X Hazy IPA, 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

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

\$3 Off By the Glass Wine, Draft Beer

Draft & Well Cocktails

Passed Complimentary Pizza