DINNER FALL 2026

la CUCINA

SHAREABLES

AHI TARTARE 25
Avocado, cucumber, jicama, puffed rice wonton crisps, soy-lime dressing

FRIED CALAMARI 22
Celery leaves, lemon, organic tomato sauce, house-made tartar sauce

CHICKEN POTSTICKERS *N* 20
NEW* VEGETARIAN POTSTICKERS *V N 19
Kung Pao sauce, chopped peanuts, micro cilantro

BUFFALO CHICKEN WINGS *GF* 18
Six lightly fried wings tossed in buffalo sauce, bleu cheese dipping sauce

NEW* WILD MEXICAN SHRIMP COCKTAIL *GF 29
Lemon wedges, traditional cocktail sauce

FRIED BRUSSELS SPROUTS *GF V* 17
Pomegranate seeds, shishito peppers, shaved reggiano cheese, cilantro salsa verde

SALADS

Add Mary's Farm Organic Chicken 9 | Wild Shrimp 12
NEW Plant Based Tenders 8 | Scottish Salmon 15

***NEW* LA CUCINA CHOP SALAD** PETITE 17 | ENTRÉE 20
Leafy greens & romaine lettuce, Applewood bacon, eggs, black olives, hearts of palm, crumbled bleu cheese, heirloom tomatoes, house croutons, pesto vinaigrette

CAESAR SALAD PETITE 15 | ENTRÉE 18
Chopped romaine, shaved parmesan cheese, focaccia croutons balsamic Caesar dressing

TOSCANA TUSCAN *GF N* 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 *GF* PETITE 17 | ENTRÉE 20
Mary's Farm chicken breast, Applewood bacon, avocado, tomatoes crumbled bleu cheese, hard-boiled egg, house vinaigrette

WEDGE SALAD *GF* PETITE 14 | ENTRÉE 28
Bacon, crumbled bleu cheese, red onions, heirloom cherry tomatoes, bleu cheese dressing

NEW* WARM TURKEY TACO SALAD *GF PETITE 17
ENTRÉE 20
Chopped greens, black beans, roasted corn, pico de gallo, cheddar & Monterey jack cheeses, tortilla strips, chipotle ranch dressing

SOUPS

SOUP DU JOUR CUP 10 | BOWL 12

ROASTED TOMATO SOUP *V* CUP 10 | BOWL 12
Calabrian chili croutons, Parmigiano-Reggiano cheese, herb oil

PIZZAS

Gluten-free dough & vegan cheese available

PEPPERONI 20
Mozzarella cheese, organic tomato sauce

MARGHERITA *V* 20
Mozzarella & burrata cheeses, fresh roma tomatoes, fresh basil

NEW* LOCAL MUSHROOM PIZZA *V 21
Mozzarella, pecorino & Taleggio cheeses, wild arugula, pine nuts, local mushrooms, white truffle oil, California extra virgin olive oil

RUSTICA PIZZA 21
Mozzarella cheese, crumbled pork sausage, pepperoni, tomato, grilled onions

***NEW* CUCINA PIZZA** 21
Mozzarella cheese, grilled merguez lamb sausage, grilled onions, fresh basil, rustica tomato sauce

***NEW* THE GIARDINO** 20
Mozzarella cheese, Laura Chenel goat cheese, prosciutto, red onion compote, fresh basil

SANDWICHES

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

PRIME RIB DIP SANDWICH 24
Shaved prime rib, mini baguette, prime rib au jus
Substitute Diestel turkey with turkey au jus 21

***NEW* TOSCANA BURGER** 22
Gourmet ground chuck, short rib brisket patty, tomatoes, local wild arugula, smoked mozzarella cheese, vin cotto caramelized onions, garlic aioli, brioche bun
Substitute portobello mushroom V 17

SPECIALTIES

NEW* MISO GLAZED SALMON *GF 36
Pan roasted Scottish salmon, roasted vegetables, yuzu beurre blanc

NEW* FLAT IRON STEAK AU POIVRE *GF 38
Au gratin potatoes, wilted spinach
Baked potato available upon request

TOSCANA BOLOGNESE 26
House-made pappardelle pasta, veal, pancetta, Parmigiano-Reggiano cheese

BABY BACK RIBS *GF* HALF RACK 30 | FULL RACK 39
Slow-cooked pork ribs, house coleslaw

NEW* WILD OREGON PETRALE SOLE *GF 29
Garlic butter sauce, forbidden black rice, wilted spinach

GARLIC WILD SHRIMP POMODORO 30
House-made angel hair pasta, tomatoes, fresh basil, parmesan cheese, chopped garlic

MARY'S FARM CHICKEN PICCATA *GF* 28
Roasted vegetables, caper butter sauce

NEW* SICILIAN CANNELLONI A LA NORMA *V 22
Cannelloni pasta, ricotta cheese, eggplant, organic tomato sauce

NEW* BRAISED SHORT RIBS *GF 43
Roasted sweet potato puree, sautéed haricot verts, red wine sauce

***NEW* BUTTERMILK FRIED CHICKEN** 22
Mashed potatoes, country gravy, sautéed haricot verts

NEW* WARM FAJITA BOWL *GF 21
Choice of: Chicken, beef tips or plant based tenders, cilantro rice, shredded iceberg lettuce, pico de gallo, black beans, queso ranchero, avocado

WEEKLY SPECIALS

MONDAY | *NEW* CHICKEN PARMIGIANA A LA VODKA 28
Creamy vodka sauce, mozzarella cheese, linguini pasta

TUESDAY | SUSHI NIGHT, WEEKLY MENU MP
INDONESIAN FRIED RICE *GF* 22
Chicken, fried egg, jasmine rice, cilantro, lemongrass

WEDNESDAY | CHEF BENNY'S SOUTHWEST SELECTION MP
Weekly creation with Southwest flair

THURSDAY | *NEW* MEATLOAF MEDALLION 27
Crispy tobacco onions, mashed potatoes, sautéed broccolini, red wine sauce

FRIDAY | WILD COD FISH & CHIPS 27
Beer-battered wild cod, shoestring fries, house-made tartar sauce

SATURDAY | *NEW* WOOD FIRED DUROC PORK CHOP 31
Au gratin potatoes, braised red cabbage, apple & onion marmalade - Baked potato available upon request

SUNDAY | HOUSE ROASTED TURKEY DINNER 30
Haricot verts, mashed potatoes, sage stuffing, cranberry chutney, pan gravy

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

DINNER FALL 2026

WINE LIST

CHAMPAGNE & SPARKLING

LaMarca,Prosecco, Veneto, IT	10 | 50
Veuve Clicquot, Champagne, FR	25 | 115
Veuve Clicquot Rosé, Champagne, FR	25 | 130
Moet Chandon Brut Rosé, Champagne, FR, 375ml	90
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	19 | 69
2022 Francois Labet Bourgogne, FR	19 | 65
2023 Rombauer, Carneros, CA	20 | 82
2022 'Drouhin-Vaudon', Chablis, FR	19 | 80
2023 Far Niente, Napa Valley, CA	120
2019 Bouchard P&F Beaune Premier Cru, FR	121
2022 Joseph Drouhin Puligny Montrachet, FR	155

SAUVIGNON BLANC

Angeline Sauvignon Blanc, Sonoma, CA	11
2024 Whitehaven, Marlborough, NZ	12 | 42
2023 Duckhorn, North Coast, CA	15 | 52
2024 Chateau de Sancerre, Sancerre, FR	19 | 80
2022 Rudd Mount Veeder, Napa Valley, CA	180

OTHER WHITE WINE

Scarpetta Pinot Grigio, Tuscany, IT	13
2023 Fleur de Mer, Rosé, Provence, FR	13 | 48
2024 Whispering Angel, Rose, Provence, FR	15 | 52
2023 Santa Margherita, Pinot Grigio, IT	15 | 52

PINOT NOIR

A to Z Pinot Noir, Sonoma, CA	13
2022 Belle Glos 'Las Alturas', Santa Lucia, CA	19 | 58
2022 En Route by Far Niente, Russian River, CA	20 | 72
2022 Goldeneye, Anderson Valley, CA	22 | 80
2023 Roserock, Eola-Amity Hills, OR	85
2021 Kosta Browne, Willamette Valley, OR	105
2023 Sea Smoke Southing, Santa Rita Hills, CA	155
2023 Sea Smoke 'Ten,' Santa Rita Hills, CA	155

CABERNET SAUVIGNON

Oberon Cabernet, Napa Valley, CA	15
2022 Justin, Paso Robles CA	16 | 57
2021 Caymus California, Napa Valley, CA	21 | 75
2022 Faust, Napa Valley, CA	26 | 90
2024 Austin Hope, Paso Robles, CA	80
2021 Joseph Phelps, Napa Valley, CA	95
2022 Caymus, Napa Valley, CA	115
2021 Cakebread, Napa Valley, CA	135
2020 Silver Oak, Alexander Valley, CA	140
2021 Daou 'Soul of a Lion', Paso Robles, CA	165
2021 Far Niente, Oakville, CA	195
2019 Silver Oak, Napa Valley, CA	210
2018 Rudd 'Samantha's Vineyard', Oakville, CA	220
2019 Caymus 'Special Selection', Napa Valley, CA	250

HAPPY HOUR EVERY THURSDAY | 5:00 - 6:30 PM

$3 Off Wine by the Glass, Draft Beer, Well Cocktails
Passed complimentary pizza

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

WINE LIST

OTHER RED WINE

Pessimist Red Blend, Paso Robles, CA	12
2022 Prunotto Occhetti Nebbiolo, Piedmont, IT	14 | 47
2022 Antinori Il Bruciato Bolgheri, Tuscany, IT	15 | 52
2022 Turley, Zinfandel, Napa Valley, CA	17 | 60
2022 Duckhorn, Merlot, Napa Valley, CA	19 | 70
2021 The Prisoner 'Red Blend', Napa Valley, 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
2019 Gaja Ca'Marcanda Bolgheri IGT, IT	155
2021 Overture by Opus One, Napa Valley, CA	207
2020 Antinori Tiganello IGT, Tuscany, IT	190
2021 Pahlmeyer 'Proprietary Red', Napa Valley, CA	230
2018 Rudd 'Leslie's Blend', Oakville, CA	240
2019 Gaja Ca'Marcanda 'Magari' IGT, IT	240
2020 Sassicaia, Tuscany, IT	275
2012 Rudd Estate Red, Oakville, CA	280
2021 Joseph Phelps 'Insignia' Napa Valley, CA	344
2017 Opus One, Napa Valley, CA	390

SIGNATURE COCKTAILS

JUAN'S CADILLAC MARGARITA 14
Don Fulano blanco, agave nectar, fresh lime juice, Grand Marnier float

ESPRESSO MARTINI 14
Blue Ice espresso vodka, Kahlua, Bailey, Mr. Black Coffee Liqueur

RYE OLD FASHIONED 15
Michter's Rye, demerara simple syrup, aromatic bitters

TOSCANA ITALIAN SPRITZ 11
Sparkling brut, San Pelligrino Limonata, limoncello, fesh mint leaves

LOVE OF THE GAME 12
Wilde gin, strawberry simple syrup, Prosecco, frozen berries

BEER

CRAFT BEERS ON TAP

Coors Light, CO	6
Michelob Ultra, MO	6
La Quinta Brewery, Even Par IPA, CA	8
805 Lager, CA	8
Brewery X, Hazy IPA, CA	8
Ballast Point, Sculpin IPA, CA	8
Stella Artois, Pilsner, BE	8
Modelo Especial, Lager, MX	8

BOTTLED BEER

Miller Lite	6
Michelob Ultra	6
Coors Light	6
Stella Artois	7
Modelo Negra	6
Corona	6
Heineken	7
Athletic Brewing Co. N/A, CA	6
Heineken 0.0	6

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