

TOSCA AMERICANA ITALIAN KITCHEN

ANTIPASTI

IMBIANCO FLATbread 7

ricotta, sausage, jalapeño, mozzarella, parmesan

Shrimp SCAMPI Crostini 14

sautéed(4)shrimp in a garlic, lemon white wine butter, garlic crostini

Maryland Style CRAB CAKES 10

pan seared with roasted corn and chipotle aioli

CALAMARI Arrabiata For TWO 15

semolina crusted calamari fried and pan sautéed with fresh garlic, hot Italian cherry peppers, finished with a fresh plum tomato sauce

Wild MUSHROOM FLATbread 7

Goat Cheese, oven roasted tomato, arugula, truffle oil

TRUFFLE FRIES 7

spiced parmesan shoe string fries, white truffle oil, roasted pepper Aioli

CHORIZO pei MUSSELS 10

Prince Edward Island, spicy chorizo, grilled bread

SPIEDINI alla Romagna 10

Italian bread with melted fresh mozzarella and fire roasted red pepper brushed with fresh herb, anchovies, balsamic glaze, garlic and oil

INSALATE

Soup of the MOMENT 7

soup changes daily or at any moment

Classic WEDGE Salad 8

crispy bacon, tomato, red onion, crumbled blue cheese

TOSCA Salad 9

mixed field greens, sliced apples, blue cheese, cranberries, walnuts, tomato, pickled onions, honey balsamic vinaigrette

Mozzarella CAPRESE 8

fresh mozzarella, fried green tomato, mixed greens and balsamic glaze

CAESONS! w/ Grilled Chicken 12

grilled chicken, romaine, tomato, rustic cheese croutons, Caesar Dressing

GREEK Salad w/Grilled Chicken 12

grilled chicken, red onion, feta, cucumber, olives, tomato, pepperoncini, peppers, celery, romaine, greek vinaigrette

PASTA

Blackened CHICKEN ALFREDO 15

blackened chicken on cast iron, four cheese alfredo sauce over linguini

Penne AL FORNO 15

sautéed spicy Italian sausage, meatballs, tossed with ricotta and san marzano plum tomato sauce topped with mozzarella & parmesan

SEAFOOD Fra DIAVOLA 27

shrimp, calamari, clams, mussels and crawfish served over linguini in a spicy plum tomato sauce

FARFALLE con Pollo Alfieno 15

chicken breast sautéed in a spicy pink cream sauce with Parmigiano Reggiano, Broccoli served over bow tie macaroni.

ORECCHIETTE Con Salsicce 15

little ears shaped macaroni, hot & sweet sausage, sundried tomato, broccoli rabe in garlic & oil, touch of cream, parmigiano cheese

LOBSTER Ravioli 24

Ravioli stuffed with lobster, ricotta cheese served in a lobster fricasse

ENTRÉE

Pan-Roasted MARKET FISH \$\$

Parmesan crusted, cherry tomato, whipped potato, lemon caper sauce

Chicken SCARPARELLO 17

Pan-seared chunks of tender chicken, hot and sweet peppers, sausage and mushrooms, potato in a white wine savory lemon herb sauce

Grilled PORK CHOP 24

Broccoli Rabe sautéed in garlic & oil, Mash, Balsamic Maple Glaze

Prosciutto wrapped FILET MIGNON 8oz.. 28

warm gorgonzola, whipped potato, garlic spinach

Cedar PLANKED SALMON 22

artichoke, corn, potato, bacon hash, chardonnay sauce

CHICKEN Alla Milanese 18

Parmesan and basil breaded chicken breast, field greens, sweet onion, tomato, mozzarella with drizzled Balsamic reduction

Grilled NY STRIPlain 12oz 24

sautéed mushroom demi, whipped potato, asparagus

VEAL Saltimbocca 27

prosciutto, lemon and sage, smothered in swiss cheese and marsala-mushroom sauce

SIDES

Asparagus 6

Garlic Mash 5

Pasta 6

French Fries 5

Wok Spinach 6

Garden Veggies 6

Executive Chef Edilerman "Eddie" Molina CEC,CCA

Nothing on the menu that fits you? Please ask your server. Our Chef will be glad to create a dish for you.

[Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness]