

TOSCANOS

ITALIAN GRILL

Valentine's Menu

COCKTAIL

SWEETHEART MARTINI 16

This love potion combines the sweetness of fresh strawberries and mint with the velvety richness of white chocolate liqueur

BUBBLES

Gruet Brut

JCB Brut Rose

Mumm Blanc de Blancs

Glass 15 | Flight 18 | Bottle 58

APPETIZERS

HOT DATES 13

Prosciutto wrapped dates, herbed goat cheese, hot honey

OYSTERS IN THE NUDE 18/35

Local selection, rose mignonette, calabrian chili cocktail sauce

PRAWN COCKTAIL 21

Calabrian chili cocktail sauce, cucumber, lemon

MAIN DISHES

SHRIMP & LOBSTER ALLA VODKA 37

**Spicy tomato cream sauce, red prawns, buttered lobster, black garlic*

ANGELIC CRAB 39

**Dungeness crab, asparagus, meyer lemon, champagne butter sauce*

LOBSTER & TRUFFLE RISOTTO 50

**Butter poached North Atlantic lobster tail, saffron infused arborio rice, lobster stock, white wine & tomato, parmigiano reggiano, chives*

CUPID'S CUT 79

**Prime ribeye 16 oz. bone-in, horseradish mashed potatoes, roasted asparagus, white truffle, lobster butter
add lobster tail 30*

DESSERTS

CHOCOLATE MOUSSE 12

Vahlrona dark chocolate, sumac macerated strawberries, basil creme, toasted hazelnut

Toscamos adds a 4% service charge to your bill. This service charge is distributed to our hourly kitchen staff in the form of benefits, including medical insurance. Gratuity remains at your discretion.

*Consuming raw or undercooked foods may increase your risk of foodborne illness.