

# TOSCANOS

## HAPPY MOTHER'S DAY

### STARTERS

CLASSIC DEVEILED EGGS OR CAVIAR EGGS 9 | 17  
*ikura caviar, dill, sour cream & onion chips*

PROSCIUTTO WRAPPED MOZZARELLA 14  
*fresh mozzarella, crispy prosciutto wrap, balsamic reduction*

BRUSSELS SPROUTS 15  
*brussels sprouts, crispy bacon, bleu cheese, dried fruit, marcona almond*

MARSALA STEAK TIPS 21  
*\*tender steak, mushrooms, onions, sweet marsala wine, cream, crostini*

### SOUP | GREENS

TUSCAN ONION SOUP 7 | 9  
*slow roasted onions, beef stock, smoked provolone, garlic croutons, sherry wine*

CAESAR 10 | 15  
*honey gem lettuce, parmigiano reggiano dop, bottarga breadcrumbs, lemon*

BEET & BLEU 10 | 15  
*roasted chionga beets, bleu cheese, candied walnuts, citrus vinaigrette*

STEAK, EGG & GREENS 30  
*\*sliced 6oz marinated teres major, arugula, lemon caper dressing, roasted peppers, feta, hard boiled egg, radishes, blistered cherry tomato*

### SIGNATURE MARTINI CLAMS 25 | 40

*\*fresh pacific northwest manila clams, vermouth, garlic, celery, onions, parsley full order comes in large martini glass*

### PASTA | RISOTTO

SPAGHETTI BOLOGNESE 16  
*pnw beef, local sausage, tomato sauce, garlic, herbs, aromatics, hint of spice*

CHICKEN LINGUINE 22  
*tender chicken breast bites, toasted garlic, caramelized onions, sautéed mushrooms, parmesan cream*

CAVATAPPI & SAUSAGE 23  
*local ground sausage, fresh tomatoes, garlic, basil, blushing cream sauce*

CHICKEN PARMIGIANA 21  
*chicken breast, tomatoes, mozzarella, parmesan, pasta marinara*

CHICKEN PICCATA 24  
*chicken breast cutlets, tomatoes, white wine, butter, capers, lemon, cavatappi pasta*

SEAFOOD LINGUINE 35  
*\*fresh pnw clams, prawns, bay scallops, white fish, basil cream sauce*

### ACCOMPANIMENTS

*sautéed vegetables 4 | bleu cheese 5  
balsamic mushrooms 7 | house meatballs 6  
local sausage 6 | bay shrimp 9 | grilled chicken 7  
prawns 12*

### BRUNCH

AVOCADO TOAST 15  
*grilled focaccia, smashed avocado, blistered cherry tomato, rocket, EVOO, aged balsamic, microgreens, toasted sesame  
-add two cage free eggs 5*

EGGS BENNY 20  
*housemade focaccia, crispy prosciutto, poached egg\*, hollandaise, chive, served with fresh fruit or breaky potatoes  
-add avocado 4  
-add house smoked salmon 9  
-add dungeness crab 13*

TRUFFLE MUSHROOM STRATA 20  
*savory bread pudding, roasted mushroom, cipollini onion, rosemary, ricotta, truffle bechamel, breaky potatoes*

AMARETTO FRENCH TOAST 18  
*brioche, cardamom, citrus, strawberry basil compote, marcona almond, vanilla cream*

BISCUITS & 'NDUJA GRAVY 16  
*housemade buttermilk biscuits, slightly spicy calabrian sausage gravy, arugula, cherry tomato, two cage free eggs\**

STEAK & EGGS  
*with breaky potatoes, asparagus, brown butter & two cage free eggs\*  
-10oz prime flat iron 47  
-8oz prime filet mignon 59  
-14oz prime painted hills ribeye 65*

### BRUNCH ENHANCEMENTS

*\*two cage free eggs 5 | fresh seasonal fruit 5 | grilled italian sausage 7 | honey cured bacon 7  
breaky potatoes 5 | housemade hollandaise 6 | oscar style w/ dungeness crab 13*