

# **TOSCANOS**

ITALIAN GRILL

## **MENU #2 TITLE HERE**

### **FAMILY STYLE APPETIZERS**

*Baked Meatballs*

*Garden Bruschetta with Crostini*

### **CHOICE OF SALAD**

#### **CAESAR**

*Honey gem lettuce, parmigiano reggiano dop, breadcrumbs*

#### **HOUSE SALAD**

*Fresh greens, roasted peppers, Kalamata olives & balsamic vinaigrette*

### **CHOICE OF ENTRÉES**

#### **CHICKEN PARMESAN**

*Boneless breaded chicken breast baked with tomato, mozzarella and parmesan cheese.*

*Served with pasta marinara and roasted vegetables*

#### **\*STEAK ALLA PARMA**

*6oz petite tenderloin marinated in red wine and rosemary, grilled and topped with a parmesan & tomato butter sauce. Served with roasted fingerling potatoes & vegetables*

#### **\*CHAMPAGNE SALMON**

*Oven roasted king salmon with lemon, thyme and butter. Served over risotto with roasted vegetables*

#### **SCAMPI PRAWNS**

*Wild argentinian red prawns quickly roasted in white wine, lemon & garlic butter served over creamy Fontina cheese laced polenta with arugula and blistered cherry tomatoes*

### **CHOICE OF DESSERT**

#### **CHOCOLATE DECADENCE**

*A sinfully rich, flourless salute to chocolate lovers*

#### **SEASONAL CHEESECAKE**

*Chef's selection of rotating cheesecake and accompaniments*

08-01-24

**\$65 PER PERSON PLUS TAX & SERVICE CHARGE (BEVERAGES NOT INCLUDED)**



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*\*Items may be served raw or undercooked to your specifications. Consuming raw or undercooked foods may increase your risk of foodborne illness.*