



# TOSCANOS

## BRUNCH MENU



### COCKTAILS

**PEACH BELLINI BLISS 15**  
*Peach puree & champagne  
add a shot of vodka or rum 5*

**BLUEBERRY BASIL LEMON DROP 16**  
*Pearl vodka, blueberry, basil, lemon*

**EMPRESS G&T 16**  
*Empress gin, tonic, grapefruit*

**ESPRESSO MARTINI 16**  
*Vanilla vodka, espresso, white chocolate & dark  
chocolate liqueur, cream*

**LIMONCELLO MULE 16**  
*Vodka, limoncello, ginger beer*

**NEGRONI SBAGLIATO 16**  
*Campari, sweet vermouth, prosecco*

**PEAR & LYCHEE 16**  
*Absolute pear vodka, sweet elderflower liqueur, lemon  
juice & lychee puree*

**TOSCANOS BLOODY MARY 16**  
*Pearl vodka, bloody mary with antipasto skewer*

**MORNING AMORE 16**  
*Pearl vodka, basil, lemonade, soda*

**MIMOSA 15**  
*Prosecco with choice of orange, cranberry or pineapple  
juice*

**T-53 COFFEE 15**  
*Kahlua, Baileys, frangelico, coffee & whip cream.*

**ITALIAN COFFEE 16**  
*Orange & vanilla liqueur mixed with coffee, an Italian  
classic*

### ESPRESSO 6

*Cappuccino  
Latte  
Mocha  
Extra Shot 4*

### BRUNCH

**BEET & BLEU 10 / 15**  
*Roasted chiogga beets, bleu cheese, candied walnuts, citrus  
vinaigrette  
-\*add steak 20*

**CAESAR 10 / 15**  
*Honey gem lettuce, parmigiano reggiano dop, bottarga  
breadcrumbs, lemon  
-add chicken 7  
-add salmon 24*

**VERY BERRY VEGAN PARFAIT 16**  
*Coconut yogurt, seasonal berries, real maple syrup, house-  
made granola*

**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*

**AMARETTO FRENCH TOAST 18**  
*Brioche, amaretto + citrus batter, strawberry compote,  
marcona almond, cardamom cream*

**STEAK & EGGS 32**  
*\*Sliced 6oz marinated petite filet, breaky potatoes, arugula,  
brown butter, two cage free eggs*

**SPAGHETTI & MEATBALLS 24**  
*House-made beef meatballs, tomato sauce, garlic, herbs,  
aromatics, hint of spice*

**CHICKEN PICCATA 25**  
*Chicken breast, tomatoes, white wine, butter, capers,  
lemon, cavatappi pasta*

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



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

