

# TOSCANOS

## COCKTAILS

### PEACH BELLINI BLISS 11

*Peach puree & champagne  
add a shot of vodka or rum 5*

### ESPRESSO MARTINI 16

*Vanilla vodka, espresso, white chocolate & dark chocolate  
liqueur, cream*

### GIALLO MARTINI 11

*Vodka, tomato juice, basil, salt*

### NEGRONI SBAGLIATO 16

*Campari, sweet vermouth, prosecco*

### PEAR & LYCHEE 16

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

### TOSCANOS BLOODY MARY 13

*Pearl vodka, bloody mary with antipasto skewer*

### TOSCANOS SUNRISE 16

*Vodka, campari, limoncello with orange juice, sweet & sour  
and bitters*

### MORNING AMORE 11

*Pearl vodka, basil, lemonade, soda*

### MIMOSA 9

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

### T-53 COFFEE 11

*Kahlua, Baileys, frangelico, coffee & whip cream.*

### ITALIAN COFFEE 11

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

## ZERO PROOF 10

### ITALIAN SODA

*Flavor choices: dreamsicle, vanilla, orange, raspberry,  
strawberry, peach  
upgrade with red bull (2)*

## ESPRESSO 6

*Cappuccino | Latte | Mocha  
Extra Shot 4*

## BRUNCH

### BEET & BLEU 10 | 15

*Roasted chiogga beets, bleu cheese, candied walnuts, citrus  
vinaigrette  
\*add 6 oz. steak 20*

### CAESAR 10 | 15

*Honey gem lettuce, parmigiano reggiano dop, bottarga  
breadcrumbs, lemon  
add: chicken 7 | \*salmon 24*

### VERY BERRY VEGAN PARFAIT 13

*Coconut yogurt, seasonal berries, real maple syrup, house-made  
granola*

### AVOCADO TOAST 15

*Toasted brioche, smashed avocado, blistered cherry tomato, rocket,  
EVOO, aged balsamic, toasted sesame  
\*add two cage free eggs 5*

### EGGS BENNY 19

*House-made focaccia, crispy prosciutto, poached egg\*, hollandaise,  
chive, served with fresh fruit or breaky potatoes  
add: avocado 4 | house smoked salmon 9*

### AMARETTO FRENCH TOAST 15

*Brioche, amaretto & citrus batter, strawberry compote, marcona  
almond, cardamom cream*

### STEAK & EGGS 29

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

### "BISCUITS" & 'NDUJA GRAVY 17

*House-made focaccia, slightly spicy sausage gravy, arugula, cherry  
tomato, brekky potatoes*

### EGGS IN PURGATORY 16

*\*Slow simmered pomodoro sauce, chickpeas, fire roasted peppers,  
caramelized onion, parm regg, poached eggs*

### MINI DUTCH BABIES 17

*3 pan roasted pancakes, whipped mascarpone, limoncello  
blueberry compote, maple syrup, toasted pistachio*

### FORAGER'S FRITTATA 19

*Roasted mushroom, fontina, shallot agrodolce, rosemary potato,  
rocket, truffle cream*

### BLOODY CAESAR CLAMS 50

*Local clams steamed clamato style garnished with the usual +  
bacon, grilled prawns, Italian sausage*



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02-03-25

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