

TOSCANOS

ITALIAN GRILL

"Truffle Month" Features

This October we're celebrating one of Italy's most prized culinary treasures, the truffle. Revered for its rich, earthy aroma and luxurious flavor, truffles have been part of Italian Cuisine for centuries, particularly in regions such as Piedmont, Umbria and Tuscany. Join us all month long as we highlight the depth and the indulgence of Truffles in a series of seasonal specials

Risotto al Tartufo 42

Risotto slowly cooked in a Wild Mushroom Stock fortified with Housemade Black Truffle Oil and topped with Shaved Truffles, Goat Cheese, and Arugula

Linguine alla Crema di Tartufo 32

Linguine Pasta tossed in a fragrant Truffle Cream Sauce topped off with grated Truffles and Parmigiano Reggiano DOP

***Filetto di Manzo al Tartufo 75**

Shaved Truffles on top of a hand trimmed 8oz Painted Hills Beef Tenderloin grilled to your preference and served with a Red Wine Demi and Wild Mushroom Risotto

Add Shaved Truffles to any of your favorite dishes

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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.