

TOSCANOS

COCKTAILS

ESPRESSO MARTINI FLIGHT 20

Seasonal flavor selections

AUTUMN APEROL SPRITZ 16

Aperol, spiced cider, prosecco

APPLE OF MY EYE 16

Bourbon, lemon, maple syrup, apple cider, bitters

SPICED MAPLE PALOMA 16

Tequila, lime, maple syrup, cinnamon, grapefruit, soda water

PEAR & ROSEMARY FIZZ 16

Gin, lemon, rosemary, pear, tonic water

ESPRESSO MARTINI 16

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

TOSCANOS BLOODY MARY 13

Pearl vodka, bloody mary with antipasto skewer

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

BLOODY CAESAR CLAMS 49

Local clams steamed clamato style garnished with the usual + bacon, grilled prawns, Italian sausage, served in a large martini glass

BEET & BLEU 10 | 15

*Roasted 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, 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 brekky 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, brekky 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



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11-17-25

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.