

TOSCANOS

ITALIAN GRILL

STARTERS

FOCACCIA DELLA CASA 7
peperonata sauce & italian salsa verde
add garlic herb butter 1

PROSCIUTTO WRAPPED MOZZARELLA 15
fresh mozzarella, crispy prosciutto wrap, balsamic reduction

BAKED MEATBALLS 15
housemade beef meatballs, bolognese sauce, fresh mozzarella

BLEU CHICKEN FLATBREAD 17
roasted chicken, parmesan, mozzarella, bleu cheese, green onions, tomatoes, basil, balsamic vinegar

MARSALA STEAK TIPS 21
**tender steak, mushrooms, onions, sweet marsala wine, cream*

SOUP | GREENS

ZUPPA DEL GIORNO 7|9
seasonal soup of the day

BRUSSELS SPROUTS 15
crispy bacon, bleu cheese, dried fruit, marcona almond

CAESAR 10|15
romaine lettuce, parmigiano reggiano DOP, bottarga breadcrumbs, lemon
add chicken 7 or salmon 24

BEEF & BLEU 10|15
roasted beets, bleu cheese, candied walnuts, citrus vinaigrette
add steak 20

LA ZUCCA 16|21
mixed greens, delicata squash, goat cheese, pomegranate, housemade italian vinaigrette

SIGNATURE MARTINI CLAMS 34 | 47

**fresh pacific northwest manila clams, vermouth, garlic, celery, onions, parsley full order comes in large martini glass, served with bread*

PASTA | RISOTTO

SPAGHETTI BOLOGNESE 19
pnw beef, local sausage, tomato sauce, garlic, herbs, aromatics
add meatballs 7 or sausage 6

CHICKEN LINGUINE 23
tender chicken breast bites, toasted garlic, caramelized onions, sautéed mushrooms, parmesan cream sauce

ORECCHIETTE & SAUSAGE 23
local ground sausage, fresh basil, garlic, ground tomatoes, blushing cream sauce

AUTUNNO GNUDI 26
housemade ricotta gnudi, kale, delicata squash, mushrooms, hazelnuts, brown butter and sage

GAMBERI BASILICO 27
**large juicy prawns, heirloom cherry tomatoes, white wine, butter, roasted garlic, basil, red pepper flakes, capellini pasta*

SEAFOOD LINGUINE 37
**fresh pnw clams, prawns, bay scallops, white fish, basil sauce*

LOBSTER RISOTTO 60
butter poached lobster tail, white wine & tomato, parmigiano reggiano, chives

SEAFOOD | MEAT

CHICKEN PARMIGIANA 25
chicken breast, pasta marinara, mozzarella, parmesan

CHICKEN PICCATA 25
chicken breast, white wine, capers, lemon, butter, heirloom cherry tomatoes, capellini pasta

BLACKBERRY PORK CHOP 32
**8oz grilled pork loin chop, roasted garlic mashed potatoes, roasted brussels sprouts, blackberry demi, mint gremolata*

KING SALMON 43
**roasted root vegetables, grilled salmon, fennel and orange salad*

FILET MIGNON 67
**8oz chargrilled painted hills prime beef tenderloin, roasted garlic mashed potatoes, roasted cipollini, red wine demi*
add prawns 12 or bleu cheese 5

RIBEYE 69
**12oz house cut chargrilled painted hills prime ribeye, roasted garlic mashed potatoes, heirloom tomatoes and basil*
add balsamic mushrooms 7

add brown butter sautéed vegetables to any order 5

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.