

CRAFT COCKTAILS 16

Cranberry Honey Gimlet

Gin, honey, lime, cranberry

Mezcal Margarita

Mezcal, lime, agave, orange, walnut bitters, chocolate bitters

Empress in Bloom

Empress gin, tonic, grapefruit

Lemon Meringue

Vanilla vodka, Limoncello, lemon, sour & cream

Toscanos Martini

Tito's vodka or Aviation gin, always a double. Upgrade to Tanqueray #10 or Stoli Elite (5)

Bellini

Choice of: strawberry, blood orange or pear

Espresso Martini

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

WINES BY THE GLASS & BOTTLE

WHITE

Anterra Pinot Grigio (IT) 9 | 28

Seven Daughters Moscato (IT) 10 | 38

Angeline Sauvignon Blanc (CA) 11 | 42

Stoller Estate Rose (OR) 13 | 50

Michael David Chardonnay (CA) 14 | 54

Passing Time Chardonnay (WA) 17 | 66

RED

Banfi Chianti Classico (IT) 11 | 42

Portillo Malbec (ARG) 10 | 38

Reverly Red Blend (WA) 13 | 52

Willamette Reserve Pinot Noir (OR) 14 | 54

Double Canyon Cabernet (WA) 16 | 63

Optimism Cabernet (WA) 20 | 89

ZERO PROOF 10

Autumn Breeze

Pear, maple syrup, fresh lime, club soda

Blood Moon Fizz

Rosemary, blood orange, ginger, club soda

Dream Tonic

Honey, cinnamon, lavender, hot tea, cream

Italian Soda

Flavor choices: Dreamsicle, vanilla, orange, raspberry, strawberry peach. Upgrade with Red Bull (2)

Spicy Paradise

Jalapeno, pineapple, lime & agave

Draft Beers 7

Bottle Beer | Cider 6

We proudly serve Coca Cola products and Caffe D'arte coffee

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.

LUNCH MENU 12-3PM FRIDAY - SUNDAY

SIDE SALADS

Lunch Salad 8

Mixed greens, tomatoes, cucumbers, your choice of dressing

Caesar 8

Romaine lettuce, parmesano reggiano DOP, bottarga breadcrumbs, lemon

Beet & Bleu 8

Mixed greens, roasted beets, bleu cheese, candied walnuts, citrus vinaigrette

ENTREE SALADS

Italian Chop 20

Romaine, salami, chickpeas, kalamata olives, pepperoncinis, diced tomatoes, artichokes, Italian vinaigrette

Superfood Salad 18

Chicken breast, mixed greens, quinoa, Goji berries, pistachio, citrus vinaigrette (sub grilled king salmon \$20)

SOUP - Zuppa Del Giorno 7 | 9

Seasonal Soup of the Day

SANDWICHES

All sandwiches come with a side of pasta salad. Prices are for a full sandwich or half sandwich with side salad or cup of soup

Meatball Sub 19

Hoagie, meatballs, marinara, mozzarella, basil

Caprese 18

Focaccia, sliced tomatoes, fresh mozzarella, basil, arugula, balsamic, olive oil

Italian Grinder 21

Hoagie, salami, prosciutto, provolone, pickled peppers, arugula

Veggie 20

Focaccia, pesto, grilled portabello, roasted red peppers, artichoke, arugula

Chicken Pesto 20

Focaccia, pesto, grilled chicken breast, roasted red peppers, arugula

PASTAS

Spaghetti alla Vongole 23

Spaghetti & Clams in a white wine sauce with butter, garlic, parsley and lemon

Spaghetti Bolognese 19

PNW beef, local sausage, tomato sauce, garlic, herbs, aromatics (add meatballs \$7 or sausage \$6)

Smoked Salmon Linguine 24

House-smoked salmon tossed with linguine pasta in a lemon & caper cream sauce

Pesto Veggie Orecchiette 19

Fresh vegetables sauteed and tossed with house-made pesto & orecchiette (add chicken breast 7)

ENTREES

Chicken Parmigiana 25

Chicken breast, pasta marinara, mozzarella, parmesan (sub portabello for vegetarian)

Gamberi Risotto 28

Sauteed prawns nestled in a creamy tomato risotto (sub lobster tail 32)

Pollo Con Verdure 19

Grilled chicken breast served over a bed of sauteed fresh vegetables

Chicken Marsala 25

Pan roasted chicken breast baked in a marsala sauce with mushrooms & cipollini onions served with roasted garlic mash

Bistecca Alla Parma Sauce 36

Grilled Teres Major topped with a white wine, heirloom tomato and parmesan sauce, served with roasted garlic mashed potatoes