

# TOSCANOS

ITALIAN GRILL

## 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

### **Toscamos 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

SMAK, Summer Water (CA) 12 | 46

Michael David Chardonnay (CA) 14 | 54

Passing Time Chardonnay (WA) 17 | 66

### **RED**

Scarpetta, Frico, Tuscan Sangiovese (IT) 10 | 38

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

## BUBBLES

Domain Chandon Napa Brut 187ML (CA) 15

Mezza Di Mezzacorona Sparkling (IT) 12 | 45

Apres Sol, Ravenna Sparkling Rose (IT) 13|48

### **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 Caffè D'arte coffee*

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.

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## LUNCH MENU 12-3PM FRIDAY - SUNDAY

### SIDE SALADS

#### **Lunch Salad 8**

Mixed greens, tomatoes, cucumbers, your choice of dressing

#### **Caesar 8**

Romaine lettuce, parmigiano 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

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