TOSCANOS
ITALIAN GRILL

DINNER MENU #1

CHOICE OF SALAD

CAESAR

Honey gem *lettuce, parmigiano reggiano DOP, breadcrumbs*

HOUSE SALAD

Fresh greens, roasted peppers, Kalamata olives & balsamic vinaigrette

CHOICE OF ENTRÉES

CHICKEN PICCATA

Chicken breast baked with white wine, lemon, capers, tomatoes & butter, served with roasted vegetables & pasta

THREE CHEESE MAC

A decadent classic with a twist. Creamy cheddar, parmesan and mozzarella cheese, breadcrumb

***SAUSAGE & PEPPERS**

Local Italian sausage, peppers, and onion ragu, served over polenta

CREAMY SHRIMP RISOTTO

Tender Aborio rice & petite white shrimp simmered in parmesan & cream

CHOICE OF DESSERT

CHOCOLATE DECADENCE

A sinfully rich, flourless salute to chocolate lovers

SEASONAL CHEESECAKE

Chef's selection of rotating cheesecake and accompaniments

$50 PER PERSON PLUS TAX & SERVICE CHARGE (BEVERAGES NOT INCLUDED)

follow & tag us on social media
@toscanospuyallup

10-9-26

*Items may be served raw or undercooked to your specifications. Consuming raw or undercooked foods may increase your risk of foodborne illness.

TOSCANOS

ITALIAN GRILL

DINNER MENU #2

FAMILY STYLE APPETIZERS

Baked Meatballs

Garden Bruschetta with Crostini

CHOICE OF SALAD

CAESAR

Honey gem lettuce, parmigiano reggiano DOP, breadcrumbs

HOUSE SALAD

Fresh greens, roasted peppers, Kalamata olives & balsamic vinaigrette

CHOICE OF ENTRÉES

CHICKEN PARMESAN

Boneless breaded chicken breast baked with tomato, mozzarella and parmesan cheese. Served with pasta marinara and roasted vegetables

***STEAK ALLA PARMA**

6oz petite tenderloin marinated in red wine and rosemary, grilled and topped with a parmesan & tomato butter sauce. Served with roasted garlic mashed potatoes & vegetables

PASTA PRIMAVERA

Carrot, onion, broccoli with a tomato basil cream sauce

SCAMPI PRAWNS

Wild Argentinian red prawns quickly sautéed in a white wine, lemon & garlic butter sauce served over pasta and blistered cherry tomatoes

CHOICE OF DESSERT

CHOCOLATE DECADENCE

A sinfully rich, flourless salute to chocolate lovers

SEASONAL CHEESECAKE

Chef's selection of rotating cheesecake and accompaniments

$65 PER PERSON PLUS TAX & SERVICE CHARGE (BEVERAGES NOT INCLUDED)

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TOSCANOS

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DINNER MENU #3

FAMILY STYLE APPETIZERS

Antipasto Della Casa

Margarita Flatbread

CHOICE OF SALAD

CAESAR

Honey gem lettuce, parmigiano reggiano DOP, breadcrumbs

HOUSE SALAD

Fresh greens, roasted peppers, kalamata olives & balsamic vinaigrette

CHOICE OF ENTRÉES

CHICKEN SALTIMBOCCA

Baked in white wine, garlic & sage; topped with prosciutto & provolone cheese. Served with pasta marinara & roasted vegetables

***GRILLED SALMON**

Grilled king salmon with lemon, thyme and butter. Served with roasted garlic mashed potatoes & vegetables

***FILET MIGNON**

Char-grilled 8oz center cut with red wine sauce. Served with garlic mashed potatoes and vegetables

WILD MUSHROOM RISOTTO

Creamy arborio rice spiked with white wine, roasted mushrooms, topped with lemon and arugula

CHOICE OF DESSERT

CHOCOLATE DECADENCE

A sinfully rich, flourless salute to chocolate lovers

SEASONAL CHEESECAKE

Chef's selection of rotating cheesecake and accompaniments

$80 PER PERSON PLUS TAX & SERVICE CHARGE (BEVERAGES NOT INCLUDED)

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TOSCANOS

ITALIAN GRILL

APPETIZER BUFFET PACKAGES

FOR GROUPS OF 10 OR MORE SERVED BUFFET STYLE.
ALL PRICES ARE PER PERSON, PLUS TAX & SERVICE CHARGE - BEVERAGES NOT INCLUDED

PACKAGE #1 - $21 PER PERSON

BAKED MEATBALLS
CAPRESE SKEWERS
CROSTINI WITH BASIL PESTO AND ROASTED GRAPE TOMATOES

PACKAGE #2 - $25 PER PERSON

MARGARITA & BLEU CHICKEN FLATBREADS
ROSEMARY CHICKEN SKEWERS
GARDEN BRUSCHETTA WITH CROSTINI

PACKAGE #3 - $28 PER PERSON

ANTIPASTO PLATTER
GRILLED SAUSAGE & PEPPER WITH ONION RAGU
MARGARITA & BLEU CHICKEN FLATBREADS

PACKAGE #4 - $40 PER PERSON

STEAK SKEWERS WITH RED WINE DEMI
CHILLED PRAWNS & COCKTAIL SAUCE
CROSTINI WITH HUMMUS, FETA & CUCUMBER RELISH
ANTIPASTO SKEWER WITH PROVOLONE, SALAMI, OLIVES AND TOMATO

DESSERT TRAYS - PER PERSON

ASSORTED COOKIES (2pp) $5
CANNOLIS (2PP) $6
LEMON BARS WITH FRUIT COMPOTE $8

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