

LA CUCINA

starters

- Ahi Tartare** 17
Avocado, cucumber, jicama, puffed rice, wonton crisps, soy-lime dressing
- N Artisan Cheese Plate**12
Local date compote, honeycomb, lavash bread
- Crispy Calamari**16
Remoulade sauce, marinara sauce, fresh lemon
- N Asparagus Bundle** 12
Burrata cheese, shaved bresaola, fresh pesto
- N Cauliflower & Heirloom Carrots**.....12
Flash fried, crisp capers, ricotta salata, basil-Dijon sauce
- Fried Brussels Sprouts** 9
Flash fried with shishito peppers, pomegranate seeds, shaved parmigiana, cilantro salsa verde
- Soup of the Day**..... 6
- Roasted Tomato Soup**..... 6

salads

- Caesar**Petite 11
Gluten free Chopped romaine, radicchio, parmesan crisps, balsamic Caesar dressing
Full size 14 | with Chicken 21 Canadian Salmon 22 Wild Mexican Shrimp 22
- Wedge**Petite 11
Diced avocado, queso ranchero, heirloom cherry tomatoes, jalapeno ranch dressing
Full size 14 | with Chicken 21 Canadian Salmon 22 Wild Mexican Shrimp 22
- Toscana Tuscan**Petite 11
Lolla rossa, savoy cabbage, Applewood bacon, white cheddar cheese, toasted almonds, egg white and red onion, smoky bacon, honey mustard dressing
Full size 14 | with Chicken 21 Canadian Salmon 22 Wild Mexican Shrimp 22
- N Wild Arugula & Baby Spinach**Petite 9
Heirloom tomatoes, pickled red onion, radish, crisp capers, shaved parmesan, lemon balsamic vinaigrette
Full size 12 | with Chicken 19 Canadian Salmon 20 Wild Mexican Shrimp 20

- N Braised Beef Niçoise**.....25
Red wine braised beef, Applewood bacon, Niçoise olives, heirloom carrots, mushrooms, house-made socca fries
- N Petit Filet Mignon & California Power Salad**.....42
USDA Prime ribeye steak, red quinoa, soy beans, avocado, hearts of palm, Brussel sprouts, heirloom tomatoes, chopped greens, fresh pesto, lemon-balsamic vinaigrette
- Toscana Bolognese** 18
Veal, pancetta, bacon, Parmigiano-Reggiano, house-made pappardelle pasta
- Baby Back Ribs** Half rack 25 Full rack 33
Slow-cooked, pork ribs with creamy coleslaw
- Meatloaf Medallions**..... 21
All natural beef, creamy mashed potatoes, organic carrots & spinach, red wine sauce

weekly specials

- N Wednesday.. Southwest Selection** | Weekly Chef's creation with Southwest flair
- N Thursday.. Wild Cod Fish & Chips** | Beer battered & deep fried, shoestring fries, scratch tartar sauce 19
- N Friday.. Canadian Seared Salmon** | Parsley butter, sautéed vegetables, yellow bell pepper coulis 26
- N Saturday.. Vitello Capricciosa** | Breaded veal chop, sautéed garlic broccoli, wild arugula salad, tomatoes, red onion, house vinaigrette 28
- Sunday.. House-Roasted Turkey Dinner** | Roasted Diestel turkey, haricots verts, mashed potatoes, sage stuffing, cranberry chutney, pan gravy 26
- N Monday.. House-Made Meatballs** | soft semolina polenta, organic tomato sauce, shaved parmesan18

N New Selection

pizza

dinner

- Neapolitan Wood-Fired - gluten free pizza dough & vegan cheese available.
- Pepperoni** 14
Mozzarella, fresh tomato sauce
- Classica Margherita**14
Mozzarella, basil, Roma tomato, Parmigiano-Reggiano, olive oil
- Rustica** 14
Crumbled pork sausage, pepperoni, tomatoes, grilled onions, mozzarella, basil
- N Frutti di Mare** 14
Garlic Shrimp, baby clams, mozzarella, grilled artichoke, pea tendrils, lemon zest, fresh tomato sauce
- N Capricciosa**..... 14
Sautéed cremini mushrooms, mozzarella, Nueske ham, Applewood bacon, fresh pesto, kale, grilled onions

sandwiches

- Prime Rib Dip** 18
Shaved prime rib, mini baguette, prime rib au jus
- Diestel Turkey Dip**..... 15
Shaved roasted turkey, mini baguette, roasted turkey au jus
- N Toscana Burger**16
All-natural beef, sharp cheddar cheese, tomatoes, grilled onion, iceberg lettuce, Calabrian chili aioli, brioche bun
- N Beyond Meat Tacos** 12
Vegan Local corn or flour tortillas, pickled onions, avocado, vegan cheese, romesco sauce
- Crispy Chicken Sandwich** 14
Crispy buttermilk fried chicken, pickles, Swiss cheese, spicy slaw, brioche bun
- extras** Fresh fruit5 Coleslaw 4
Fries4 Sweet Potato Fries 4

specialties

- Wild Petrale Sole Provencale** 26
Garlic butter sautéed with heirloom tomatoes & capers, wild rice-quinoa pilaf, lemon zest, broccolini
- N Asian Glazed Canadian Salmon**..... 26
Soba noodles, sun-dried tomatoes, julienne vegetables, sesame vinaigrette
- N Mary's Farm Rotisserie Chicken** 21
Lemon & Rosemary roasted with Anna potatoes, sautéed garlic broccoli, roasted simple jus
- N Rigatoni al la Norma** 16
GF Preference Calabrian sausage, fresh pesto, ricotta salata, petite ratatouille, spicy tomato sauce
- Angel Hair Pasta Pomodoro**18
House-made pasta, tossed with fresh basil, cherry tomatoes, organic tomato sauce, parmesan cheese

wines by the glass

dinner

Sparkling Wine

Poema Cava, Spain 8

Sauvignon Blanc

Witherhills, New Zealand 9

75 Wine Co. by Beckstoffer..... 9

Brancott, New Zealand 10

Le Petit Coquerel 10

Chardonnay

Hess, Monterey 8

Sonoma Cutrer, Russian River 10

Trinitas Cellars, Napa 12

Frank Family, Calistoga 15

Rombauer, Carneros 15

Pinot Grigio

Elk Cove, Willamett 12

Santa Margherita, Italy 13

Other Whites & Rosé

Erzsebet Pince Furmint, Hungary..... 12

Saintsbury, Napa..... 10

Commanderie de la Bargemone,
France 10

Pinot Noir

A to Z, Oregon..... 9

Meiomi, Central Coast 9

Saintsbury, Napa 10

Dopp Creek 13

Belle Glos, 'Las Alturas', Santa Lucia 15

Merlot

Emmolo by Caymus, Napa 14

Cabernet Sauvignon

Smith & Hook, Central Coast..... 9

75 Wine Co. by Beckstoffer..... 9

Oberon, Napa. 10

Austin Hope, Cental Coast 15

Faust, Napa 18

Zinfandel

Turley Old Vines, California..... 15

Malbec

El Rede, Argentina 8

Red Blend

Troublemaker, Central Coast..... 9

ask for our extensive wine list

signatures

Twisted Mojito.....10

Bacardi Light Rum, fresh mint, blackberries,
fresh squeezed lime, simple syrup, club soda

Toscana Bloody Mary.....14

Grey Goose Vodka, Toscana's scratch Bloody
Mary mix, blue cheese stuffed olive

Aperol Spritz10

Aperol aperitivo liqueur, sparkling wine,
club soda, orange slice garnish

Cheeky Mule.....12

Tito's Vodka, St. Germaine Elderflower liqueur,
ginger beer, muddled lime & grapefruit,
traditional copper mug

Classic Cadillac 12

Don Julio Silver Tequila, muddled citrus wedges,
raw agave syrup, Grand Marnier float

desserts

House Gelati or sorbet

Choice of seasonal flavors

Scoop - One..... 3 Two..... 6 Three..... 9

Carrot Cake.....10

Raisins, walnuts, cream cheese, caramel sauce

Pumpkin Crème Brulee.....10

House made meringue, toasted pepitas

Café Liegois.....10

Caramel ice cream, espresso, salted caramel,
whipped cream

Belle Helena.....10

Poached pear, chocolate ganache, vanilla ice cream,
toasted almonds, whipped cream

beers

Beers on Tap

La Quinta Brewery Heatwave Amber 7

La Quinta Brewery Even Par IPA 7

Deschutes Fresh Squeezed IPA 7

Stella Artois 6

Negra Modelo 6

Shock Top 5

Michelob Ultra 5

Coors Light 5

Bottled Beer

Stella Artois 5

Modelo Especial 5

Corona 5

Miller Lite 4

Bud Light 4

Michelob Ultra 4

Coors Light 4

Becks 4

coffee

Toscana Blend Coffee 2

Espresso 3

Cappuccino 4

our

commitment

To offer wholesome, clean, sustainably produced food & beverage whenever possible:

Sustainable salmon · all-natural beef · poultry free of antibiotics · gestation-crate-free pork · milk from rBGH-free cows cage-free eggs · organic & locally sourced produce · organic coffee & tea selection

Executive Chef Alain Redelsperger Chef de Cuisine Benansio Modueno

N New Selection