

LA CUCINA

starters

- Ahi Tartare** 17
Avocado, cucumber, jicama, puffed rice, wonton crisps, soy-lime dressing
- Buffalo Chicken Wings**
Lightly fried, tossed in spicy sauce, blue cheese dressing
6 Wings 9 **12 Wings**..... 16
- Crispy Calamari**16
Remoulade sauce, marinara sauce, fresh lemon
- Organic Chicken Quesadilla** 14
Jidori chicken breast, cheddar-jack cheese blend, pico de gallo, flour tortilla, salsa fresca, guacamole, sour cream
- Caprese & Calabrian Sausage Flatbread**14
Grilled Italian sausage, mozzarella, tomatoes, basil, wild arugula
- Provençale Flatbread**14
Available Vegan White bean hummus, ratatouille, mozzarella, pea tendrils, lemon zest
- Fried Brussels Sprouts** 9
Flash fried with shishito peppers, pomegranate seeds, shaved parmigiana, cilantro salsa verde

pizza

Lunch

- 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
- Frutti di Mare** 14
Garlic Shrimp, baby clams, mozzarella, grilled artichoke, pea tendrils, lemon zest, fresh tomato sauce
- Capricciosa**..... 14
Sautéed cremini mushrooms, mozzarella, Nueske ham, Applewood bacon, fresh pesto, kale, grilled onions

soups

- Soup of the Day**..... 6
- Roasted Tomato Soup**..... 6
Calabrian chili croutons, Parmigiano-Reggiano, herb oil

sandwiches

Choice of shoestring fries, sweet potato fries, onion rings, fresh fruit or coleslaw

- 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
- Toscana Burger** 16
All-natural beef, sharp cheddar cheese, tomatoes, grilled onion, iceberg lettuce, Calabrian chili aioli, brioche bun
- Short Rib Grilled Cheese**16
Red wine braised short ribs, gruyère cheese, caramelized onion, Calabrian chili aioli, grilled levain bread
- Crispy Chicken Sandwich** 14
Crispy buttermilk fried chicken, pickles, Swiss cheese, spicy slaw, brioche bun
- California Club Wrap** 14
Gluten Free Local flour tortilla, Diestel turkey, Applewood bacon, provolone, avocado, lettuce, tomato, garlic-tarragon aioli *Available as sandwich*
- Turkey Pastrami Sandwich**..... 14
Coleslaw, Swiss cheese, 1000 Island dressing, grilled rye
- Chicago Style Hot Dog** 8
All-beef hot dog, yellow mustard, sweet green relish, tomato, sport pepper, yellow onion, celery salt, poppy seed bun
- Beyond Meat Tacos** 12
Vegan Local corn or flour tortillas, pickled onions, avocado, vegan cheese, romesco sauce
- South of the Border Fish Tacos** MP
Local tortillas, pickled jalapeno cabbage, avocado, micro cilantro, side of roasted salsa
- Sandwich Board**
Choice of Bread: *Enjoy toasted or grilled* White, rye, multigrain, sourdough, or levain
Egg salad, tuna salad or chicken salad 11
Diestel turkey, roasted ham, roast beef, corned beef 13
Half Sandwich & Cup of Soup 10

salads

- Cornucopia**Petite 14
Chopped greens, celery, cranberries, Mandarin orange, Fuji apples, local dates, avocado, spicy almonds, blue cheese crumbles, champagne vinaigrette
Full size 17 | with Chicken 24 Canadian Salmon 25
Wild Mexican Shrimp 25
- BBQ Chicken Salad**Petite 15
Pulled Mary's farm chicken, shaved greens, jicama, black beans, grilled corn, onion, cucumber, tortilla strips, jalapeno-ranch dressing
Full size 18 | with Canadian Salmon 26
Wild Mexican Shrimp 26
- Chinese Chicken Salad**Petite 14
Warm Asian glazed chicken, shredded iceberg, romaine, carrot, green onion, cilantro, toasted sesame seeds, soy beans, lotus root chips, soy vinaigrette
Full size 17 | with Canadian Salmon 25
Wild Mexican Shrimp 25
- 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
- Chopped Cobb**Petite 13
Jidori chicken breast, Applewood bacon, avocado, tomato, blue cheese crumbles, hard-boiled egg, house vinaigrette Full size 16
with Canadian Salmon 24 | Wild Mexican Shrimp 24
- 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
- Chicken Parmesan Salad**Petite 15
Breaded Jidori chicken breast, arugula, tomato, red onion, radish, crisp capers, shaved parmesan, lemon-balsamic vinaigrette
Full size 18 | with Canadian Salmon 26
Wild Mexican Shrimp 26
- California Power Salad** Petite11
Red quinoa, soy beans, avocado, hearts of palm, shaved Brussels sprouts, heirloom tomatoes, chopped greens, lemon-balsamic vinaigrette
Full size 14 | with Chicken 21 Canadian Salmon 22
Wild Mexican Shrimp 22

extras

- Fresh fruit5 Coleslaw4 Fries4
Sweet Potato Fries4

N New Selection

wines by the glass

Lunch

Sparkling Wine

Poema Cava, Spain.....8

Sauvignon Blanc

Witherhills, New Zealand9

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

Brancott, New Zealand10

Le Petit Coquerel10

Chardonnay

Hess, Monterey 8

Sonoma Cutrer, Russian River 10

Trinitas Cellars, Napa12

Frank Family, Calistoga15

Rombauer, Carneros15

Pinot Grigio

Elk Cove, Willamett.....12

Santa Margherita, Italy13

Other Whites & Rosé

Erzsebet Pince Furmint, Hungary.....12

Saintsbury, Napa.....10

Commanderie de la Bargemone,

France 10

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. Germain 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.....11

Raisins, walnuts, cream cheese, caramel sauce

A to Z, Oregon..... 9

Meiomi, Central Coast9

Saintsbury, Napa10

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, Argentina8

Red Blend

Troublemaker, Central Coast..... 9

ask for our extensive wine list

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