

APPETIZERS

AHI TARTARE	22
Avocado, cucumber, jicama, puffed rice wonton crisps, soy-lime dressing	
NEW JACKFRUIT POTSTICKERS V	18
Shishito peppers, Asian slaw, orange dipping sauce	
FRIED CALAMARI	21
Celery leaves, lemon, organic tomato sauce house-made tartar sauce on the side	
NEW MEDITERRANEAN TAPAS V	17
Woodfired Puccia bread, eggplant hummus Provençale olives	
NEW MARY'S FARM CHICKEN TENDERS	16
Buttermilk ranch and barbeque dipping sauce	
FRIED BRUSSEL SPROUTS GF V	19
Pomegranate seeds, shishito peppers shaved Reggiano, cilantro, salsa verde	

SOUPS

SOUP DU JOUR	10
ROASTED TOMATO SOUP V	10
Calabrian chili croutons, Parmigiano-Reggiano, herb oil	

PIZZAS

Gluten-free dough & vegan cheese available

PEPPERONI	20
Mozzarella, organic tomato sauce	
MARGHERITA V	20
Fresh Roma tomatoes, fresh basil, mozzarella, burrata	
NEW FIORI DE SUCA	22
Zucchini flowers, mozzarella, pancetta, grilled zucchini	
NEW PROVENCE V	20
Picholine olive, goat cheese, sun-dried tomatoes mozzarella	
RUSTICA PIZZA	20
Crumbled Italian sausage, pepperoni tomatoes, organic tomato sauce, mozzarella grilled onions, fresh basil	
NEW POLPETTE	21
Ground chuck & pork meatballs, mozzarella roasted bell peppers, cremini mushrooms robust pizza sauce	

SALADS

Add: Mary's Farm Organic Chicken 9 | Wild Shrimp 10
Marinated Tofu 9 | Scottish Salmon 12

NEW ROASTED RIVIERA VEGETABLE GF V	PETITE 14 ENTRÉE 18
Woodfired mixed peppers, yellow and green zucchini tomatoes, chopped romaine and iceberg lettuce Fried chickpeas pesto vinaigrette	
CAESAR SALAD GF	PETITE 13 ENTRÉE 17
Chopped romaine, radicchio, shaved parmesan balsamic Caesar dressing	
TRADITIONAL WEDGE SALAD GF	PETITE 13 ENTRÉE 14
Bacon, crumbled bleu cheese, heirloom cherry tomatoes red onions, bleu cheese dressing	
TOSCANA TUSCAN GF	PETITE 16 ENTRÉE 19
Lolla Rossa, savoy cabbage, applewood bacon Red onions, crumbled egg whites, toasted almonds white cheddar cheese, honey mustard dressing	

NEW - New Selections **GF** - Gluten-Free
V - Vegetarian

SANDWICHES

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

PRIME RIB DIP SANDWICH	20
Shaved prime rib, mini baguette, prime rib au jus <i>Substitute Diestel turkey with turkey au jus 19</i>	
TOSCANA BURGER	20
Gourmet ground chuck, short rib and brisket patty tomatoes, sharp cheddar cheese, grilled onions iceberg lettuce, Calabrian chili aioli, brioche bun	
NEW SCOTTISH SALMON BURGER	19
House-made patty, dill aioli, sliced tomatoes alfalfa sprouts, sesame bun	

SPECIALTIES

NEW SEARED SCOTTISH SALMON GF	34
Vegetable noodles, sauce vierge	
NEW BRAISED BEEF SHORT RIBS GF	35
Creamy mashed potatoes, sautéed local mushrooms red wine sauce	
TOSCANA BOLOGNESE	26
Housemade pappardelle pasta, veal, pancetta bacon, Parmigiano-Reggiano	
BABY BACK RIBS GF	HALF RACK 29 FULL RACK 38
Slow-cooked pork ribs, house coleslaw	
NEW LIVORNESE STYLE WILD ARCTIC SOLE	31
Harvest blend grains, Haricot verts, artichokes, olives, lemon zest	
NEW WOODFIRED LASAGNA ROLLS	26
Bechamel, Bolognese sauce, fresh herbs whipped ricotta	
NEW MANDARIN NOODLES	25
Sautéed chicken strips, mixed vegetables chow mein noodles	
GARLIC WILD SHRIMP POMODORO	28
Housemade angel hair pasta, tomatoes, basil parmesan, chopped garlic *Available vegetarian*	
NEW VEGETARIAN MEATLOAF MEDALLION V	24
Sautéed vegetables, grilled onions, vegetable gravy	
GRILLED ALLEN BROTHERS FILET MIGNON	50
6oz filet, au gratin potatoes, sautéed asparagus brandy peppercorn sauce	
NEW ROASTED MOROCCAN CHICKEN GF	26
Charmoula basted, roasted cauliflower organic carrots, simple jus	
MEATLOAF MEDALLION	26
Crispy tobacco onion, mashed potatoes sautéed broccolini, red wine sauce	
WEEKLY SPECIALS	
MONDAY NEW KOREAN FRIED CHICKEN	25
Steamed coconut rice, sautéed broccoli Almonds, Korean sauce	
TUESDAY SHORT RIB ENCHILADAS	26
Cilantro Mexican rice, black beans	
WEDNESDAY 	
CHEF BENNY'S SOUTHWEST SELECTION	MP
Weekly creation with southwest flair	
THURSDAY WILD COD FISH & CHIPS	22
Beer-battered and deep fried, shoestring fries house-made tartar sauce	
FRIDAY 	
NEW BONE-IN DUROC PORK CHOP MILANESE	26
Warm potato salad, herb shallot dressing wild arugula, chunky tomato checca sauce	
SATURDAY 	
NEW MARY'S FARM FRIED CHICKEN	25
Buttermilk fried chicken, sautéed green beans creamy mashed potatoes, chicken gravy	
SUNDAY HOUSE ROASTED TURKEY DINNER	29
Haricot verts, mashed potatoes, sage stuffing cranberry chutney, pan gravy	

WINES BY THE GLASS

SPARKLING WINE

Saint-Hilaire Brut, France	9
Mionetto Prosecco, Italy	12
Charles-le-Bel 'Inspiration 1818' Brut, Champagne	18
Veuve Clicquot Yellow Label, Champagne	20
Veuve Clicquot Rosé, Champagne	25

ROSÉ & OTHER WHITE WINE

Scarpetta Frico Rosato, Tuscany, Italy	10
Fleur de Mer Rosé, Provence, France	12
Scarpetta Pinot Grigio, Friuli, Italy	12
Santa Margarita Pinot Grigio, Italy	14
Marchesi Antinori Vermentino di Bolgheri, Tuscany	12

SAUVIGNON BLANC & SANCERRE

Dry Creek Sauvignon Blanc, Sonoma, CA	10
Whitehaven Sauvignon Blanc, New Zealand	11
Duckhorn Sauvignon Blanc, Napa Valley	14
Henri Bourgeois Sancerre, Loire, France	17

CHARDONNAY & CHABLIS

Böen Chardonnay, Sonoma-Monterey, CA	10
Trefethen Chardonnay, Napa Valley, CA	12
Frank Family Chardonnay, Carneros, CA	18
William Fèvre Chablis, France	18
Rombauer Chardonnay, Carneros	20

PINOT NOIR

Banshee Pinot Noir, Sonoma, CA	12
Belle Glos Las Alturas Pinot Noir Santa Lucia, CA	18
En Route Pinot Noir, RRV, CA	19
Golden Eye Pinot Noir, Anderson Valley, CA	22

ITALIAN & OTHER REDS

Prunotto Occhetti Langhe Nebbiolo, Piedmont	13
Marchesi Antinori Il Bruciato, Bolgheri, Tuscany	14
Duckhorn Merlot, Napa Valley	19
Sextant Zinfandel, Central Coast, CA	11
Turley Old Vines Zinfandel, Paso Robles	17

CABERNET SAUVIGNON

Oberon Cabernet, Napa Valley, CA	14
Quilt Cabernet, Napa Valley, CA	18
Austin Hope Cabernet, Paso Robles, CA	20
Faust Cabernet, Napa Valley, CA	25

Ask for our extensive Wines by the Bottle list

BEER

CRAFT BEERS ON TAP

Evans 87 Light Beer, Corona, CA	6
Brewdog Hazy Jane IPA, Columbus, OH	8
La Quinta Brewery Poolside Blonde, CA	8
La Quinta Brewery Even Par IPA, CA	8
Ballast Point Sculpin IPA, San Diego, CA	8
Stella Artois, Belgium	8
Boomtown Bad Hombre Mexican Lager, LA, CA	8
Almanac Flow Pale Ale, Alameda, CA	8

BOTTLED BEER

Miller Lite	5
Bud Light	5
Michelob Ultra	5
Coors Light	5
Stella Artois	6
Modelo Especial	6
Modelo Negra	6
Corona	6
Stella Liberte (N/A)	5
Heineken 0.0	5
N/A IPA Available	7

CRAFT COCKTAILS ON DRAFT

JUAN'S SKINNY MARGARITA 9

Pasote blanco tequila, agave nectar, fresh lime juice

HUCKLEBERRY LEMONADE 13

Blue ice huckleberry vodka, fresh lemonade

ESPRESSO MARTINI 14

Blue ice espresso vodka

SIGNATURE COCKTAILS

TOSCANA ITALIAN SPRITZ 9

Sparkling Brut, Limoncello, Fever Tree Italian lemon sparkling water, garnished with fresh mint leaves

TWISTED MOJITO 12

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

SMOKEY OLD FASHIONED 14

Smoked Templeton Rye Whiskey, simple syrup Fee Brothers orange bitters, orange twist

DESSERTS & COFFEE

NEW HAZELNUT CHOCOLATE CAKE GF 12

House-made caramel, crème anglaise

NEW KEYLIME CHEESECAKE 12

Mango-Honey Sauce

CARROT CAKE 13

Seasonal berries, caramel sauce

BELGIAN CHOCOLATE LAVA CAKE 12

Belgian chocolate ganache center, vanilla bean ice cream, caramel drizzle

HOUSE GELATI OR SORBET

Choice of seasonal flavor
Single 4 Doppio 7 Triplo 10

TOSCANA BLEND COFFEE 2

ESPRESSO 3

CAPPUCCINO 4

HAPPY HOUR EVERY THURSDAY FROM 5:00PM TO 6:30PM

\$3 Off Draft Wine, Draft Beer, Draft & Well Cocktails
Passed Complimentary Pizza

OUR COMMITMENT

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

- sustainable salmon
- all-natural beef
- poultry free of antibiotics
- gestation-crate-free pork

EXECUTIVE CHEF

Alain Redelsperger

- milk from rBGH-free cows
- cage-free eggs
- organic & locally sourced produce
- organic coffee & tea selection

CHEF DE CUISINE

Benansio Modueno

All menu items will have added a 20% Service Charge

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness