

APPETIZERS

AHI TARTARE	23
Avocado, cucumber, jicama, puffed rice wonton crisps, soy-lime dressing	
BUFFALO CHICKEN WINGS	16
Six lightly fried wings tossed in buffalo sauce with bleu cheese dipping sauce	
FRIED CALAMARI	21
Celery leaves, lemon, organic tomato sauce house-made tartar sauce on the side	
ORGANIC CHICKEN QUESADILLA	18
Chicken breast, cheddar-jack cheese, pico de gallo flour tortilla, guacamole, sour cream, roasted salsa	
NEW WOODFIRED PORTOBELLO QUESADILLA V	18
Cheddar-jack cheese, spinach, soy chorizo Chipotle flour tortilla, roasted salsa	
NEW MARY'S FARM FRIED CHICKEN TENDERS N	16
Buttermilk ranch and BBQ dipping sauces	
FRIED BRUSSEL SPROUTS	19
Pomegranate seeds, shishito peppers shaved Reggiano, cilantro salsa verde	

SOUPS

SOUP DU JOUR	10
ROASTED TOMATO SOUP V	10
Calabrian chili croutons, Parmigiani-Reggiano, herb oil	
HEARTY CHILI GF	10
Ground beef, pinto beans, cheddar cheese green onion, sour cream	

SALADS

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

NEW ROASTED RIVIERA VEGETABLE V	PETITE 14 ENTRÉE 18
Woodfired mixed peppers, yellow and green zucchini tomatoes, chopped romaine, iceberg lettuce fried chickpeas, pesto vinaigrette	
CAESAR SALAD GF	PETITE 13 ENTRÉE 17
Chopped romaine, radicchio, shaved parmesan balsamic Caesar dressing	
NEW COACHELLA CHOPPED SALAD GF V N	PETITE 16 ENTRÉE 19
Local dates, local beets, citrus, avocado, iceberg Lacinato kale, chopped romaine, smoked mozzarella smoked walnuts, three-mustard vinaigrette	
TOSCANA TUSCAN GF N	PETITE 16 ENTRÉE 19
Lolla Rossa, savoy cabbage, applewood bacon red onions, crumbled egg whites, toasted almonds white cheddar cheese, honey mustard dressing	
NEW JACKFRUIT TACO SALAD V	PETITE 19 ENTRÉE 22
Chopped greens, black beans, roasted corn pico de gallo, cheddar-jack cheese, avocado tortilla strips, southwest dressing	
COBB SALAD GF	PETITE 17 ENTRÉE 20
Mary's Farm chicken breast, applewood bacon Avocado, tomatoes, blue cheese crumbles hard-boiled egg, house vinaigrette	
CHINESE CHICKEN SALAD N	PETITE 18 ENTRÉE 21
Warm Asian glazed chicken, shredded mixed lettuce savoy cabbage, carrots, toasted sesame seeds soy beans, Mandarin oranges, crisp wontons citrus peanut dressing	
CORNUCOPIA GF V N	PETITE 15 ENTRÉE 18
Chopped greens, celery, cranberries grapes, Fuji apples, Mandarin oranges local dates, avocado, spicy almonds bleu cheese crumbles, champagne vinaigrette	

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 20</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 HOUSEMADE MEATLOAF PANINI	20
Swiss cheese, grilled onion BBQ sauce, grilled sourdough bread	
NEW SCOTTISH SALMON BURGER	22
House-made patty, dill aioli, sliced tomatoes alfalfa spouts, sesame bun	
CRISPY CHICKEN SANDWICH	19
Crispy buttermilk fried chicken, spicy slaw pickles, Swiss cheese, brioche bun	
CHICAGO STYLE HOT DOG	13
All beef hot dog, mustard, tomatoes sweet green relish, sport peppers yellow onions, celery salt, poppyseed bun	
CALIFORNIA CLUB SANDWICH	18
Diestel turkey, applewood bacon, avocado Provolone, lettuce, tomatoes, garlic-tarragon aioli grilled Levain bread— <i>Available as wrap</i>	
SOUTH OF THE BORDER MAHI-MAHI TACOS	20
Avocado, pickled jalapeño, cabbage micro cilantro, local tortillas, roasted salsa	
SANDWICH BOARD	FULL 16 HALF WITH CUP OF SOUP 14
<i>Served with lettuce, tomato, and mayonnaise</i>	
<i>Choice of Bread:</i>	
White, rye, sourdough, multi-grain, gluten-free bread	
<i>Choice of Protein:</i>	
Egg salad, tuna salad, chicken salad, Diestel turkey baked ham, roast beef, corned beef	
<i>Choice of Cheese:</i>	
Cheddar, Swiss, American, Provolone	
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 garlic, pancetta, grilled zucchini	
NEW PROVENCE V	20
Picholine olive, goat cheese sun-dried tomatoes, mozzarella	
RUSTICA PIZZA	20
Crumbled Italian sausage, pepperoni organic tomato sauce, mozzarella tomatoes, grilled onions, fresh basil	
NEW POLPETTE	21
All beef meatballs, mozzarella roasted bell peppers, cremini mushrooms robust pizza sauce	

NEW - New Selections **GF** - Gluten-Free
V - Vegetarian **N** - Contains Nuts

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 <i>GF</i>	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
Tripla 10	

TOSCANA BLEND COFFEE 2	
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ESPRESSO 3	
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CAPPUCCINO 4	
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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

- 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

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