

T O S C A N I N I

R I S T O R A N T E

For the Table

Hummus, house made pitas, olives, herbs | 14

Steamed PEI Mussels, white wine, garlic, tomato **gf** | 20

House Made Ricotta, roasted red peppers | 15

Soups and Salads

Creamy Tomato Soup, house made focaccia croutons, basil oil, parmesan | 12

Red Lentil Soup, cilantro and ras el hanout spiced crispy chick peas, lemon yogurt **gf** | 12

Arugula Salad, "all night" roasted beets, labneh, dates, pistachios, pomegranate vinaigrette **gf** | 15

Baby Greens, olives, cucumbers, tomatoes, red onion, local feta, greek vinaigrette **gf** | 13

Kale & Quinoa Salad, sultanas, harissa dusted marcona almonds, broccoli, avocado dressing **gf** | 16

add chicken | 6 add salmon | 9 add shrimp | 9

Appetizers

Crispy Spanish Octopus, chickpea salad, spicy tomato vinaigrette **gf** | 21

House Made Ricotta Ravioli, sungold tomato emulsion, pine nut gremolata | 19

Bucatini, garlic, shrimp, cherry tomatoes, chili flakes | 20

Burrata, marinated tomatoes, grilled bread | 18

Pizzas

White Pizza, local goat cheese, parmesean, cipolini onions, roasted mushrooms, arugula | 21

Margarita, fresh mozzarella, basil, san marzano sauce | 17

Charred Broccolini, house ricotta, roasted peppers, italian sausage | 20

Entrees

North African Spiced Halibut, chickpea tagine, grilled broccolini, roasted red peppers **gf** | 44

Grilled Salmon, marinated cucumber salad, kale and lentils, cauliflower puree, charmoula **gf** | 33

Baharat Marinated Roasted Half Chicken, fattoush, sumac dressing | 31

Moroccan Braised Lamb Shoulder, quinoa tabbouleh, labneh, mint, toasted almonds **gf** | 39

Harissa Rubbed Flatiron Steak, creamy mascarpone polenta, vinegar peppers **gf** | 41

Mousakka, lentils, roasted oyster mushrooms, haloumi, eggplant, zucchini, squash **gf** | 28

For everyone's enjoyment please refrain from cell phone usage in the dining room.

20% gratuity added to parties of 6 or more

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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Dessert

Lemon Olive Oil Cake, strawberry rhubarb compote, whipped greek yogurt | 11

Flourless Chocolate Cake, salted marcona almond crumble, nutella ice-cream **gf** | 12

Seasonal House Spun Sorbet, fresh berries **gf** | 9

Wines by the Glass

Whites

Tasca "Regaleali" Rose | 11

Maso Canali Pinot Grigio | 12

Tenuta Luisa Sauvignon Blanc | 13

Banfi "Fontanelle" Chardonnay | 15

Vietti Arneis | 17

Sparkling

La Marca Prosecco | 12

Saracco Moscao d'Asti | 12

Red

Allegrini Valpolicella Ripasso | 10

Luca Bosio Barbera d'Asti | 11

Kris Pinot Noir | 12

La Cappuccina Madego Cabernet Blend | 14

Badia Coltibuono Chianti | 15

Ruffino "Modus" Cabernet Blend | 17

Premium

Carparzo Brunello di Montalcino | 34

Vietti "Castiglione" Barolo | 36

Bertani "Valpantena" Amarone | 38

Hand Crafted Cocktails

Aperol Spritz

aperol, prosecco, soda | 12

Skinny Dip

blanco tequila, aperol, cucumber, lime, agave,

soda, tajin rim | 13

Alpine Sun

citron vodka, st. germaine, mint simple,

lemon, soda | 14

Amalfi Coast

malfy gin, lavender-rosemary simple,

lemon | 13

Mediterranean Mule

vodka, blood orange liqueur, ginger beer,

lime | 10

Negroni

gin, campari, sweet vermouth | 14

Modern Fashion

bourbon, disaronno, orange bitters,

luxardo cherries | 15

Bartender's Brew

weekly special

Beers

Premium

avery ellie's brown ale

bonfire hazy IPA

great divide denver pale ale

left hand milk stout nitro

odell 90 shillings amber ale

stella artois

Domestic

coors banquet

coors light

micelob ultra

Non Alcoholic

becks

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