



Lunch Menu Antipasti/Starters

Zuppa del giorno– Chef's choice soup of the day

Bruschetta al Pomodoro – Diced tomatoes, garlic, onion, Tuscan extra virgin olive oil, and fresh basil **6**

Crostini di Fegatini –Traditional Florentine chicken liver pate served with toasted bread and olives **10**

Selezione di Olive - Selection of marinated imported olives (**all olives contain pits**) **6**

Insalate

Caprese – Fresh mozzarella, sliced tomato, fresh basil, extra virgin olive oil and balsamico **10**

Carpaccio di Bresaola - Thinly sliced cured beef, marinated with lemon, and served with arugola, capers, shaved Parmigiano Reggiano, and drizzled with Primolio extra virgin olive oil **14**

Fiorentina – Baby spinach, roasted vegetables, walnuts, ricotta salata, extra virgin olive oil and balsamico **13**

Insalata di Tonno – Mixed greens, imported tuna, sweet onions, fresh tomato, extra virgin olive oil and balsamico **15**

Insalata Tri Colore – Arugola, Burrata (firm shell mozzarella with a soft creamy center), tomatoes, dressed with Duomo Tuscan Extra virgin olive oil, balsamico **13**

Croccantelle

Thin, Crispy Flat Bread

DaVinci – Prosciutto di Parma, tomato, mozzarella, fresh basil, topped with romaine lettuce, extra virgin olive oil **14**

Margherita – Tomato sauce, mozzarella, fresh basil **9** (add seasonal roasted vegetables **4**, add prosciutto **5**)

Michelangelo – Imported Tuscan rosemary baked ham, Stracchino cheese, mozzarella cheese & black truffle sauce **22**

Panini

Sandwiches are served on a crispy baguette and come with a mixed green salad

Select the 10.5 inch or 7 inch size

Il Campagnolo – Herb baked chicken breast, fresh mozzarella, romaine lettuce, sliced tomato, fresh basil pesto, and a drizzle of balsamico **13/9**

Il Duomo – Imported Tuscan rosemary baked ham, Taleggio, sliced apples, arugola, Dijon mustard, honey, and truffle oil **13/9**

Sant'Ambrogio – Prosciutto di San Daniele, fresh mozzarella, tomato, roasted peppers, pesto **13/9**

Dal Forno

From the Oven

Frittata Ortolana – Made to order baked organic egg frittata with seasonal vegetables and mozzarella **12**

Melanzana alla Parmigiana - Baked eggplant layered in tomato basil sauce, Parmigiano Reggiano and mozzarella **16**

Tuscan Lasagna - Fresh pasta layered with a slow-cooked Tuscan meat sauce, creamy besciamella, and Parmigiano Reggiano **18**

Lunch Menu

Vino della Casa al Bicchiere House Wine by the Glass

Bianco

Chardonnay 7
Pinot Grigio 7

Rosso

Cabernet Sauvignon 7
Chianti 7
Merlot 7
Montepulciano d'Abruzzo 7
Pinot Noir 7

Sparkling

Prosecco 8
Sparkling Rosa Rosé ProSecco 9.5
Moscato 9

For Wines by the Bottle see our Wine List

Birra - Bottled Beer

Moretti 5
Moretti La Rossa 5

Imported Bottled Water

San Benedetto Sparkling or Natural Spring Water
1 liter 5
½ liter 3

Soft Drinks

Coke (Diet or Regular) 2
Sprite (Diet or Regular) 2
San Pellegrino Aranciata 2.50
San Pellegrino Aranciata Rossa 2.50
San Pellegrino Limonato 2.50
San Pellegrino Chinotto 2.50

Coffee/Tea

Coffee 2.50
Espresso 3
Cappuccino 4
Iced Tea 2.50
Hot Tea Selection 3

All coffee drinks are also available in decaffeinated.
Add an extra shot of espresso to any espresso or
cappuccino 1

Dolci

Affogato – Vanilla ice-cream drowned in espresso 8

Bomba - Chocolate and vanilla gelato with cherry and almond center coated in chocolate 8

Gelato – Pistachio or vanilla 7

Pecorino Fresco e Stagionato – Pecorino Toscano (fresh and aged) drizzled with Italian honey and balsamico 10

Sicilian Cannoli – Cannoli filled with ricotta cream and served with an Amarena Fabbri and pistachio nuts 7

Tartufo – Vanilla & hazelnut gelato coated with crushed hazelnuts and dusted with cocoa powder 8

Tiramisu - An Italian classic house made with mascarpone cream, coffee, Savoiardi, and cocoa 8

Torta della Casa – Olive oil cake with seasonal fruit and nuts 8

Ask your server about our daily lunch specials.

Caffé Toscano

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Lunch Hours: Tuesday – Saturday 11:30 - 2:00

Dinner Hours: Tuesday – Saturday 5:00 – 9:00