



T CAFFÉ Toscano

Benvenuti a Caffé Toscano!

Chef/owner Antonio Durante and Diana his wife would like to welcome you to Caffé Toscano! Antonio and Diana met in Florence, Italy in 1984 and are now pleased to recreate their culinary experiences here at Caffé Toscano. Antonio grew up in Florence, Italy and lived there and in the surrounding Tuscan countryside until moving to Fort Myers. He has spent most of his career working with producers and importers of fine food and wines, and on a personal level, researching products, refining recipes and developing a truly unique cooking style making fine ingredients the star of his dishes. He uses five different Italian Extra Virgin Olive Oils personally selected to complement each dish. Two of these oils have won prestigious awards. He selects the best imported prosciutto and cheeses. Antonio brings his experiences and passion for fine food to Caffé Toscano and is pleased to offer you his take on classic Tuscan dishes using only the finest imported ingredients sourced from Italy and the best quality meats, produce, fish and seafood available locally. Buon appetito!

Dinner Menu

12901 McGregor Blvd. #21

Fort Myers, FL 33919

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Hours

Tuesday – Saturday 11:30 – 2:00 Lunch

Tuesday – Saturday 5 – 9 Dinner

Dinner Menu

Antipasti (Appetizers)

Connubio* (GF)

Nuggets of Parmigiano Reggiano aged 24 months served with San Giacomo aceto balsamico tradizionale DOP Red Seal aged 12 years **10**

Bruschetta al Pomodoro*

Diced tomato, garlic, finely chopped sweet onion, extra virgin olive oil and fresh basil on toasted bread **6**

Crostini di Fegatini

Antonio's special version of Florentine chicken liver paté served with toasted bread and marinated olives (olives have pits) **10**

Tre Prosciutti (GF)

A taste of three different types of imported prosciutto: Prosciutto di Parma aged 24 months, Prosciutto di San Daniele aged 20 months and Speck (smoked prosciutto) from Tirolo in Alto Adige **20**

Selezione di Formaggi* (GF)

Chef's selection of special imported Italian cheeses served with Mieli Thun (imported mono floral Italian honey), fruit and nuts **18**

Selezione di Olive* (GF)

Chef's selection of mixed marinated imported olives (all olives contain pits) **6**

Zuppa del Giorno* (GF)

Soup of the day made with selected fresh vegetables and legumes

Carpaccio

Carpaccio di Bresaola (GF)

Thinly sliced imported cured beef, marinated with fresh lemon, and served with arugola, capers, shaved Parmigiano Reggiano, and drizzled with Primolio extra virgin olive oil **15**

Carpaccio di Filetto + (GF)

Thinly sliced raw beef tenderloin, marinated with fresh lemon, served with arugola, capers, shaved Parmigiano Reggiano, and drizzled with Felice Garibaldi extra virgin olive oil **15**

Carpaccio di Salmone Affumicato (GF)

Imported Scottish smoked salmon, arugola, shaved celery, sweet white onion, capers, fresh lemon, and chopped pistachios, drizzled with Duomo extra virgin olive oil **17**

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

*Vegetarian

GF –Gluten Free

Some dishes may be garnished with chef's marinated olives. All olives contain pits.

Dinner Menu

Insalate (Salads)

Caprese* (GF)

Fresh fior di latte mozzarella, fresh local tomatoes, fresh sweet basil, house extra virgin olive oil, balsamico

10

Mozzarella di Bufala Caprese* (GF)

Fresh buffalo mozzarella, DOP, from the Campania region of Italy made with the milk of water buffalo, fresh local tomatoes, fresh sweet basil, DeCarlo Extra Virgin Olive Oil

16

Fiorentina* (GF)

Organic baby spinach, roasted vegetables, imported ricotta salata, walnuts, Primolio extra virgin olive oil, balsamico

13

Insalata Tri-Colore* (GF)

Arugola, Burrata (a fresh mozzarella cheese with a firm outer shell and a soft creamy center), tomatoes, white truffle olive oil, balsamico

15

Dal Forno (from the oven)

Croccantella Michelangelo

Very thin, crispy flatbread topped with imported fresh stracchino cheese from Lombardia, mozzarella, Tuscan grilled rosemary ham and black truffle sauce

22

Melanzana alla Parmigiana* (GF)

Baked eggplant in tomato basil sauce with Parmigiano Reggiano and mozzarella

16

Tuscan Lasagna

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

20

Pasta

Pappardelle Bolognese

Imported Italian wide egg pasta tossed in a slow cooked meat sauce and served with fresh grated Parmigiano Reggiano

20

Pasta del Giorno

Chef's special pasta of the day

Entrée Specials

Caffé Toscano offers entrée specials that change frequently including a daily fish dish and various meat dishes

Ask your server or see our "Specials Board"

Add a mixed green salad dressed with extra virgin olive oil and vinegar to any of the "Pasta", "Entree" or "Specials" menu items

2

Bevande/Beverages

Imported Bottled Water

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

Birra - Bottled Beer

Moretti **5**
Moretti La Rossa **5**

Cold Drinks

Coke (Diet or Regular) **2**
Sprite (Zero or Regular) **2**
San Pellegrino Aranciata **2.50**
San Pellegrino Limonata **2.50**
San Pellegrino Chinotto **2.50**
Iced Tea **2.50**

Coffee/Tea

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

**All coffee drinks are also available in
decaffeinated**

Add an extra shot of espresso to any coffee 1

Vino della Casa al Bicchiere House Wine by the Glass 7

Bianco

Chardonnay **7**
Pinot Grigio **7**

Rosso

Cabernet **7**
Chianti **7**
Merlot **7**
Montepulciano **7**
Pinot Noir **7**

Sparkling

Prosecco **8**
Prosecco Rosa Rosé **9.5**
Moscato **9**

Ask your server about our daily wine specials by the glass

For a selection of wines by the bottle see our wine list