



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/Carpacci

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

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

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

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

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, 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**

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

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