

CAFFÉ
Toscane

BENVENUTI A CAFFÉ TOSCANO!

Chef/owner Antonio Durante and his wife Diana 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 many different Italian Extra Virgin Olive Oils (some of which have won prestigious awards) personally selected to complement each dish. 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.

Our kitchen is small, but our love for food is big. Please be patient if your food is a little late, we promise Antonio's food is worth the wait.

Buon appetito!

Dinner Menu

12901 McGregor Blvd #21
Fort Myers, FL 33919
Phone: (239) 415-VINO
(239) 415-8466

Hours

Tuesday - Saturday 11:30-2PM Lunch
Tuesday - Saturday 5PM-9PM Dinner

ANTIPASTI

CONNUBIO  	10	BRUSCHETTA AL POMODORO 	8
<i>Nuggets of Parmigiano Reggiano aged 24 months served with San Giacomo aceto balsamico</i>		<i>Diced tomato, garlic, capers, oregano, aceto balsamico, extra virgin olive oil and fresh basil on toasted bread</i>	
CROSTINI DI FEGATINI	10	TRE PROSCIUTTI 	20
<i>Antonio's special version of Florentine chicken liver paté served with toasted bread and marinated olives (olives have pits)</i>		<i>Three different types of imported prosciutto: Parma aged 24 months, San Daniele aged 20 months and Speck, smoked with natural wood from Tirolo in Alto Adige</i>	
SELEZIONE DI OLIVE  	6	ZUPPA DEL GIORNO 	Varies
<i>Chef's selection of mixed marinated imported olives (olives have pits)</i>		<i>Soup of the day made with selected fresh vegetables and legumes</i>	

Gluten Free 

Vegetarian 









CARPACCIO

CARPACCIO DI BRESAOLA 	15
<i>Thinly sliced imported cured beef, fresh lemon, arugola, capers, shaved Parmigiano Reggiano, Primolio extra virgin olive oil</i>	
CARPACCIO DI FILETTO* 	15
<i>Thinly sliced raw beef tenderloin, fresh lemon, arugola, capers, shaved Parmigiano Reggiano, Felice Garibaldi extra virgin olive oil</i>	
CARPACCIO DI SALMONE AFFUMICATO 	17
<i>Imported Scottish smoked salmon, arugola, shaved celery, sweet white onion, capers, fresh lemon, chopped pistachios, Duomo extra virgin olive oil</i>	

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

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

INSALATE

CAPRESE  	10	FIorentina  	13
<i>Fresh fior di latte mozzarella, fresh local tomatoes, fresh sweet basil, house extra virgin olive oil, balsamico</i>		<i>Organic baby spinach, roasted vegetables, imported ricotta salata, walnuts, Primolio extra virgin olive oil, balsamico</i>	
Bufala Caprese  	15	Burrata Tri-Colore  	15
<i>DOP, fresh buffalo mozzarella, from the Campania region of Italy made with the milk of water buffalo, fresh local tomatoes, fresh sweet basil, DeCarlo extra virgin olive oil, balsamico</i>		<i>Fresh mozzarella cheese with a firm outer shell and a soft creamy center, arugola, tomatoes, Stone Ground Torre di Mossa extra virgin olive oil, balsamico</i>	

DAL FORNO

(FROM THE OVEN)

Crocantella Michelangelo	22
<i>Very thin, crispy flatbread topped with imported fresh stracchino cheese from Lombardia, mozzarella, Tuscan grilled rosemary ham and black truffle sauce</i>	
Melanzana alla Parmigiana  	16
<i>Baked eggplant in tomato basil sauce with Parmigiano Reggiano and mozzarella</i>	
Tuscan Lasagna	20
<i>Fresh pasta layered with a slow-cooked Tuscan meat sauce, white creamy besciamella, and Parmigiano Reggiano</i>	

PASTA

Pappardelle Bolognese	20	Pasta del Giorno	Varies
<i>Imported Italian wide egg pasta tossed in a slow cooked meat sauce and served with fresh grated Parmigiano Reggiano</i>		<i>Chef's special pasta of the day</i>	

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 for \$2

BEVANDE

(BEVERAGES)

BOTTLED WATER

SAN BENEDETTO IMPORTED NATURAL SPRING WATER

Still or Sparkling
1 liter **5**
1/2 liter **3**

COLD DRINKS

Coke, Diet Coke, Sprite **2**
San Pellegrino Aranciata **2.50**
San Pellegrino Limonata **2.50**
San Pellegrino Chinotto **2.50**
Iced Tea **2.50**

BIRRA

IMPORTED BOTTLED BEER

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

COFFEE/TEA

Coffee **2.50**
Espresso **3**
Cappuccino **4**
Hot Tea Selection **3**
*Add an extra shot of
espresso to any coffee* **1**

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

VINO DELLA CASA AL BICCHIERE

(HOUSE WINE BY THE GLASS)

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**
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