



ANTIPASTI

RIBOLLITA SOUP

Hearty Tuscan vegetable soup 8

CROSTINI DI FEGATINI

Housemade chicken liver paté served with toasted bread and marinated olives 10

BRUSCHETTA AL POMODORO

Fresh tomato, garlic, capers, extra virgin olive oil, balsamico, fresh basil on toasted bread 8

SELEZIONE DI OLIVE

1/2 pound Chef's selection marinated olives 8

TRE PROSCIUTTI CON FORMAGGI

Parma, San Daniele, Speck (smoked prosciutto) with Burrata, Pecorino fresco and marinated mixed olives 34

INSALATE

BURRATA CAPRESE

Mixed greens, tomatoes, Burrata, Primolio, balsamico, fresh basil 12

CARPACCIO DI FILETTO*

Thinly sliced raw beef tenderloin marinated with fresh lemon juice, served with mixed greens, capers, Parmigiano Regianno, extra virgin olive oil 12

VEGETABLE PLATE

Mixed roasted vegetable plate of the week 12

INSALATA DELLA CASA

Mixed greens, sweet Vidalia onions, fresh tomato, celery, extra virgin olive oil and balsamico 7

PASTA

PAPPARDELLE BOLOGNESE

Imported Italian wide egg pasta tossed in a slow cooked meat sauce with fresh grated Parmigiano Reggiano 22

FETTUCCHINE WITH WILD GULF SHRIMP

Four jumbo gulf shrimp, garlic, basil tomato sauce, pesto, julienned zucchini and squash, sautéed with imported egg pasta, finished with a drizzle of Primolio extra virgin olive oil 24

BLACK INK SPAGHETTI WITH OCTOPUS

Black ink spaghetti sautéed with garlic, diced prosciutto, light tomato sauce, cherry tomatoes, julienned zucchini and squash, and finished with a drizzle of Primolio extra virgin olive oil 26

GNOCCHI AL PESTO ALLA GENOVESE

House made potato gnocchi with house made fresh basil pesto and pine nuts 22

I SECONDI/ENTREES

ORA KING SALMON WITH FLORIDA CITRUS

Baked and served with a Florida citrus sauce, herb roasted potatoes and vegetable of the day 30

VITELLA AL MARSALA

Thinly pounded veal scaloppini prepared in a light Marsala sauce with fresh mushrooms, served with herb roasted potatoes and vegetable of the day 29

STINCO DI AGNELLO BRASATO

Colorado raised lamb shank braised in Chianti Classico, with herbs, a hint of cinnamon and juniper, served with roasted potatoes and sautéed spinach 34

INVOLTINI DI MANZO

Thinly pounded beef layered with prosciutto and parmigiano, rolled, and served in a tomato basil sauce, topped with mozzarella and served with roasted potatoes and vegetable of the day 24

FAMILY MEALS (PRE-ORDER) SERVES 6

TRAY OF EGGPLANT PARMIGIANA

Roasted eggplant layered in tomato basil sauce and baked with Parmigiano Reggiano and mozzarella with a loaf of bread 60

TRAY OF TUSCAN LASAGNA

Fresh pasta layered with a slow-cooked Tuscan meat sauce, white creamy besciamella, and Parmigiano Reggiano with a loaf of bread 72

PRODOTTI

(RETAIL)

OLIVE OIL

GIACHI EXTRA VIRGIN
OLIVE OIL (500ML)

Primolio 30
Duomo IGP 30

HONEY

MIELE THUN
ARTISAN HONEY (250ML)

Acacia 20
Alfalfa 18
Honeysuckle 18
Wildflower 18

COFFEE

CAFFE TOSCANO
HOUSE BLEND (1LB)

Regular 14
Decaf 14

CHEESE & BREAD

Pecorino Toscano DOP 1/4 Wheel 18
Loaf of Bread 5

VINO

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

All wines by the bottle will be discounted 20% for takeaway

Caffé Toscano

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**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.