



## 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 Reggianno, 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

### COFFEE

CAFFE TOSCANO  
HOUSE BLEND (1LB)

Regular 14  
Decaf 14

### HONEY

MIELE THUN  
ARTISAN HONEY (250ML)

Acacia 20  
Alfalfa 18  
Honeysuckle 18  
Wildflower 18

### 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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Like us on Facebook at <http://facebook.com/caffetoscanofl>

\*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.