







## ANTIPASTI


<b>ZUPPA DEL GIORNO</b> 	Varies	<b>BRUSCHETTA AL POMODORO</b> 	8
<i>Soup of the day made with selected fresh vegetables and legumes</i>		<i>Diced tomato, capers, oregano, balsamico, extra virgin olive oil and fresh basil on toasted bread</i>	
<b>CROSTINI DI FEGATINI</b>	10	<b>SELEZIONE DI OLIVE</b>  	7
<i>Antonio's special version of Florentine chicken liver paté served with toasted bread and marinated olives (olives have pits)</i>		<i>Chef's selection of mixed marinated olives (olives have pits)</i>	
		Gluten Free 	
		Vegetarian 	

## INSALATE E CARPACCI

<b>CARPACCIO DI BRESAOLA*</b> 			15
<i>Thinly sliced imported cured beef, fresh lemon, arugola, capers, shaved Parmigiano Reggiano, Primolio extra virgin olive oil</i>			
<b>CARPACCIO DI FILETTO*</b> 			15
<i>Thinly sliced beef tenderloin, fresh lemon, shaved Parmigiano Reggiano, and Felice Garibaldi extra virgin olive oil</i>			
<b>CARPACCIO DI SALMONE AFFUMICATO*</b> 			17
<i>Imported Scottish smoked salmon, arugola, shaved celery, sweet white onion, capers, fresh lemon, chopped pistachios, Duomo extra virgin olive oil</i>			
<b>CAPRESE</b>  			10
<i>Fior di latte mozzarella, local tomatoes, fresh sweet basil, house extra virgin olive oil, balsamico</i>			
<b>RUSTICA</b>  			13
<i>Seasonal mixed greens, roasted eggplant, roasted sweet peppers, walnuts, pecorino Toscano, Primolio extra virgin olive oil, balsamico</i>			
<b>INSALATA DI TONNO</b> 			15
<i>Seasonal mixed greens, imported tuna, sweet onions, local tomatoes, celery, Primolio extra virgin olive oil, balsamico</i>			
<b>BURRATA TRI-COLORE</b>  			14
<i>Fresh mozzarella cheese with a firm outer shell and a soft creamy center, arugola, local tomatoes, Stone Ground Torre di Mossa extra virgin olive oil, balsamico</i>			

## CROCANTELLE

(THIN, CRISPY FLATBREAD)

<b>DA VINCI</b>			14
<i>Prosciutto di Parma, tomato, mozzarella, fresh basil, topped with romaine lettuce, extra virgin olive oil</i>			
<b>MARGHERITA</b> 			10
<i>Tomato sauce, mozzarella, fresh basil (add seasonal roasted vegetables 4, add prosciutto 5)</i>			
<b>MICHELANGELO</b>			22
<i>Imported Tuscan rosemary baked ham, Taleggio cheese, mozzarella cheese &amp; black truffle sauce</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.

# LUNCH ENTREES

<b>FRITTATA ORTOLANA</b>  	12
<i>Made to order baked organic egg frittata with seasonal vegetables and mozzarella</i>	
<b>MELANZANA ALLA PARMIGIANA</b>  	18
<i>Roasted eggplant in tomato basil sauce with Parmigiano Reggiano and mozzarella</i>	
<b>LASAGNA TOSCANA</b>	22
<i>Fresh pasta layered with a slow-cooked Tuscan meat sauce, white creamy besciamella, and Parmigiano Reggiano</i>	
<b>POLLO AL POMODORO</b> 	15
<i>Sliced chicken breast sautéed with zucchini and squash in a tomato basil sauce</i>	
<b>PAPPARDELLE BOLOGNESE</b>	22
<i>Imported Italian wide egg pasta tossed in a slow cooked meat sauce and served with fresh grated Parmigiano Reggiano</i>	

## BEVANDE

(BEVERAGES)

### BOTTLED WATER

SAN BENEDETTO IMPORTED

NATURAL SPRING WATER

*Still or Sparkling*

1 liter **6**

1/2 liter **3**

### COLD DRINKS

*Coke, Diet Coke, Sprite 2*

*San Pellegrino Aranciata,*

*Limonata, 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 decaffeinated*

## VINO DELLA CASA AL BICCHIERE

(HOUSE WINE BY THE GLASS)

**BIANCO**

*Chardonnay 7*

*Pinot Grigio 7*

**ROSSO**

*Cabernet, Chianti, Merlot,*

*Montepulciano, Pinot Noir 7*

**SPARKLING**

*Prosecco 9*

*Prosecco Rosa Rosé 9*

*Moscato 9*

## ASK YOUR SERVER ABOUT OUR DAILY LUNCH SPECIALS

**Caffé Toscano Lunch Menu**

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[www.caffetoscanofl.com](http://www.caffetoscanofl.com)

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### Hours

Tuesday - Saturday 11:30-2PM Lunch

Tuesday - Saturday 5PM-9PM Dinner