



CAFFÉ TOSCANO
VALENTINES DAY 2025

FIXED PRICE MENU
\$85 PER PERSON

UNO

(CHOOSE ONE)

MOZZARELLA DI BUFALA 

*Imported Mozzarella di Bufala DOP, arugola, fresh tomato, Primolio extra virgin olive oil, balsamic
essenza aged 8 years*

MELANZANA ALLA PARMIGIANA 

Roasted eggplant, tomato sauce, basil, Parmigiano Reggiano, mozzarella

CARPACCIO DI BRESAOLA 

*Thinly sliced cured beef, fresh lemon juice, arugola, capers, shaved Parmigiano Reggiano aged 36
months, drizzled with Primolio extra virgin olive*

DUE

(CHOOSE ONE)

FETTUCCINE CON CAPESANTE

*Jumbo Scallops sautéed with garlic, parsley, rainbow cherry tomatoes, pistachio mint pesto and
imported fettucine pasta*

PAPPARDELLE STRASCICATE CON FUNGHI PORCINI

*Bolognese, imported funghi porcini and besciamella sautéed with imported pappardelle pasta and
finished with 36 month aged Parmigiano Reggiano*

VITELLA SALTIMBOCCA CON CACIOCAVALLO

*Thinly pounded veal scaloppini, layered with prosciutto, caciocavallo, and fresh sage, sautéed in
garlic, fresh parsley and white wine, served with roasted potatoes and sautéed spinach*

BRANZINO ALL'ISOLANA 

*Mediterranean seabass filet roasted with cherry tomatoes, olives, capers, pinoli, finished with a light
Florida Citrus sauce, served with roasted potatoes and sautéed green beans*

TRE

(CHOOSE ONE)

CROSTATA DI CIOCCOLATO

House made dark chocolate tart served with fresh raspberry sauce and toasted almonds

TORTA DELLA CASA CON GELATO

House made olive oil cake served with a scoop of imported vanilla gelato

(Tax, tip and beverages not included)