



CAFFÉ TOSCANO  
VALENTINE'S DAY 2026

FIXED PRICE MENU  
\$95 PER PERSON

UNO  
(CHOOSE ONE)

TOMINO AL FORNO



*Imported Tomino cheese wrapped in Speck (lightly smoked prosciutto) baked, served warm over arugula dressed with 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)

FETTUCINE ALL'ARAGOSTA

*Maine cold water lobster tail, garlic, fresh herbs, local cherry tomatoes, splash of tomato sauce and imported fettucine pasta, drizzled with Primolio extra virgin olive oil*

PAPPARDELLE STRASCICATE CON FUNGHI PORCINI

*Bolognese, imported porcini mushrooms, besciamella with imported pappardelle pasta, finished with 36-month aged Parmigiano Reggiano*

SHORT RIB OSSO BUCO



*Premium short ribs braised with Barolo wine and herbs served with roasted potato puree and sauteed fresh artichokes*

BRANZINO ALL'ISOLANA



*Mediterranean seabass filet roasted with cherry tomatoes, olives, capers and pinoli, finished with a light Florida Citrus sauce, served with farro (an ancient grain) and asparagus spears*

TRE  
(CHOOSE ONE)

CROSTATA DI CIOCCOLATO AL CARAMELLO SALATO E PISTACCHI

*House made dark chocolate tart drizzled with house made salted caramel and crushed pistachios*

CREMA DI MASCARPONE AI FRUTTI DI BOSCO È AMARETTI

*House made mascarpone cream served with fresh berries and Amaretti cookie crumble*

*(Tax, tip and beverages not included)*

*No Substitutions*

*Call 239.415.8466 for Reservations*