



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)

FETTUCCINE ALL'ARAGOSTA

Maine cold water lobster tail, garlic, fresh herbs, local cherry tomatoes, splash of tomato sauce and imported fettuccine 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