

TOSCANINI'S takes its name from famed Italian conductor Arturo Toscanini, renowned for his perfectionism, intensity, and his ear for orchestral detail and sonority. Savor our genuine Northern Italian cuisine in an elegant indoor setting or al fresco on the lush garden terrace.

ANTIPASTI Appetizers

Insalata Caprese - v Marinated slices of mozzarella, vine-ripened tomato, virgin olive oil,

Insalata di Mare

Shrimp, scallops, white fish, black mussels, caviar, lemon and olive oil dressing, herbs

Insalata di Cesare

Crisp romaine lettuce, creamy Caesar dressing, anchovies, roasted garlic croutons, Parmesan

MINESTRONE DI VERDURE - VV Traditional Italian vegetable soup

Arancini Ai Funghi Breaded and deep fried Italian

mushroom risotto balls, chunky tomato sugo

RISOTTO DEL GIORNO

Ask your server for today's preparation also available as a main course

Bruschette Focaccia E

Pomodoro - v

Roasted focaccia, peeled and diced tomatoes, onions, Italian parsley, black olive tapenade

SPECIALITÀ DELL'EMILIA-ROMAGNA Specialties from the Emilia-Romagna Region

CARPACCIO DI MANZO
Marinated raw beef tenderloin,
fresh herbs, olive oil, shaved Parmesan

GNOCCHI DI PATATE
AI QUATTRO FORMAGGI
Potato gnocchi, four cheese sauce

Vegetarian - V Vegan - VV

PIATTI PRINCIPALI

Main Courses

Lasagna al Forno all'Emiliana Signature Dish

Traditional meat lasagna

FETTUCCINE ALFREDO

Fettuccine pasta, white wine, cream reduction, green peas

Also available with grilled chicken breast

Penne All'Arrabbiata - V
Penne pasta, mildly spicy tomato sauce

LINGUINE AGLI SCAMPI

Linguine pasta, shrimp, sautéed zucchini, garlic, tomatoes, white wine

PENNE AL RAGÙ DI PETTO DI MANZO Penne Pasta, Slow Braised Brisket, Mushrooms, Rich Red-wine-beef Sauce Mahi Mahi Alla Griglia Grilled mahi mahi fish fillet, green asparagus, saffron risotto, pernod &

asparagus, saffron risotto, pernod mediterranean vegetable nage

Pollo Parmigiana

Breaded chicken breast, mozzarella, spaghetti, tomato sauce

BISTECCA DI MANZO

Striploin steak, Marsala demi-glace, crispy potatoes, grilled vegetables

SCALOPPA DI POLLO VEGANE AI TRE PEPERONI - VV

Premium plant-based Hungry Planet® chicken escalope, seasonal sweet peppers, roasted potatoes

DOLCI Sweets

TIRAMISÙ
Traditional Italian tiramisú

TORTA AL CIOCCOLATO
Chocolate cake, amaretto mousse,
chocolate lace biscuit,
prosecco-berry compote

SEMIFREDDO AL CIOCCOLATO BIANCO Frozen white chocolate custard, brandied fruits, caramel sauce

VERRINE ALL'ESPRESSO
Italian biscuit, ricotta, coffee cream,
crisp almond biscuit



FINE ITALIAN CUISINE

Vegetarian - V Vegan - VV