

•<< Insalate >>•

Arezzo.....\$95

Arugula, spinach, pear, gorgonzola cheese and nuts.

Forte dei Marmi.....\$95

Shrimps, arugula, avocado, cherry tomatoes and red onions.

Caprese.....\$115

Fresh tomatoes, mozzarella cheese and basil.

Montecatini Alto\$85

Green salad.

Versilia.....\$120

Chicken marinated with pesto, lettuce, feta cheese and croutons.

Giulio Cesare.....\$90

Lettuce, cherry tomatoes and homemade garlic croutons.

(extra chicken \$30 pesos)

(extra shrimps \$40 pesos)



•<< Antipasti >>•

Grigliata di verdure\$105

Grilled veggies seasoned with olive oil and garlic.

Prosciutto e melone.....\$115

Slices of Parma ham and cantaloupe with homemade garlic bread.

Antipasto toscano (2 pax).\$220

Fine selection of cold meats and italian cheeses.



Vegan.

Carpaccio di bresaola.....\$120

Slices of dried meat served with arugula, parmesan cheese and cherry tomatoes.

Carpaccio del pescatore...\$120

Slices of fish served with arugula, cherry tomatoes, olives, cappers and red onions.

Melanzane alla parmigiana.\$120

Baked eggplant with mozzarella, parmesan cheese, basil and fresh tomato sauce.

Cozzamara.....\$115

Mussels with white wine sauce, garlic, parsley and black pepper.

La Bruschetta classica.....\$90

4 slices of homemade bread with tomatoes, garlic, parmesan cheese, basil and fresh extra virgen olive oil.

•<< Le Minestre >>•

Zuppa della nonna.....\$95

White beans and chickpeas soup.

Minestrone\$95

Veggie soup.

Zuppa del mare.....\$125

Seafood soup.



•<< Le Paste >>•



Your choice: Homemade Spaghetti, Ravioli, Fettuccini, Gnocchi, Pappardelle y Tortellini.

Gluten free:
Penne y Fusilli

Frutti di mare.....\$210

Rosé sauce and seafood.

Pienza.....\$195

Chicken, marsala sauce and cream.

Antonella\$175

Tomato sauce, olives, mushrooms, spinach, arugula and bell peppers.

Carducci.....\$185

Mushrooms, gorgonzola cheese, pecans and cream.

Firenze.....\$185

Cream, white wine, green peas, red onion, mushrooms, garlic and homemade pancetta.

Monsummano.....\$185

Tomato sauce, homemade italian sausage and mushrooms.

Bolognesa.....\$175

Meat sauce.

Martina\$155

Tomato sauce, red onions, basil and hot peppers.

Matriciana.....\$185

Tomato sauce, red onions and homemade pancetta.

Montalcino.....\$210

Shrimps, gorgonzola cheese and cream.

Puttanesca.....\$175

Tomato sauce, anchovies, cappers, red onions and black olives.

Pesto & shrimps.....\$205

Homemade pesto and shrimps.

Donna.....\$198

Rose sauce, shrimps and zucchini.



•<< I Secondi del Macellaio >>•

Petto di pollo alla parmigiana...\$225

Chicken breast with tomato sauce, mozzarella and basil.

Salsiccia alla griglia con insalata e pomodori\$230

Grilled italian sausage served with slices of tomatoes and green salad.

Scaloppina Marsala.....\$285

Beef fillet with marsala sauce and grilled veggies.

Salsiccia alla TOSCANA MIA....\$255

Italian sausage, olives, bell peppers and tomato sauce.

Tagliata Montecarlo.....\$285

Grilled beef fillet served with mushroom sauce and baked potatoes.

Tagliata Sienese.....\$285

Grilled beef fillet served over fresh arugula, slices of parmesan cheese on top and baked potatoes.



•<< I secondi del Pescivendolo >>•

Fritto misto.....\$265

Fried shrimps and calamari with veggies.

Tonno Joary.....\$285

Grilled Tuna served with veggies.

Pesce alla livornese.....\$285

Catch of the day with black olives, capers, red onions, tomato sauce and basil.

Il Gamberi con patate.....\$285

Grilled shrimps served with baked potatoes.

•<< I Dolci >>•

TIRAMISÚ.....\$105

Traditional italian dessert.

FLAN.....\$105

Homemade flan served with artesanal gelato.

STRUDEL.....\$115

Fruit strudell served with vanilla gelato.

HOMEMADE GELATO.....\$95

Please ask your waiter for todays flavors.

AFFOGATO.....\$115

Homemade gelato with an espresso shot.

NUTELLA PIZZA.....\$155

Pizza bread with nutella and strawberries.

•<< Pizzas >>•

Sourdough Pizzas

PINA.....\$175

Tomato sauce, mozzarella, shrimps, gorgonzola cheese and spinach.

FUNGOSA.....\$195

Tomato sauce, mozzarella, grilled mushrooms, truffle oil and fresh garlic.

NAPO.....\$190

Tomato sauce, mozzarella, bresaola, arugula, cherry tomatoes and parmesan cheese.

DEL GRULLO.....\$180

Tomato sauce, mozzarella, mushrooms, homemade italian sausage, artichokes and black olives.

CIANCHI.....\$175

Tomato sauce, mozzarella, artichokes and parma ham.

ANDRIA.....\$180

Tomato sauce and seafood.

4 STAGIONI.....\$170

Tomato sauce, mozzarella, ham, black olives, capers and artichokes.

MARGHERITA.....\$145

Tomato sauce, mozzarella and basil.

PORCA MISERIA.....\$170

Tomato sauce, 4 cheeses, homemade italian sausage and red onions.

IL CALZONE.....\$185

Tomato sauce, mozzarella, ham and black olives.

PINOCCHIO.....\$165

Tomato sauce, mozzarella, ham and pepperoni.

DIAVOLICCHIO.....\$175

Tomato sauce, mozzarella and spicy homemade pepperoni.

CAMPAGNOLA.....\$170

Tomato sauce, mozzarella and grilled veggies.

TONNOSA.....\$190

Tomato sauce, mozzarella, tunna carpaccio topped with fresh arugula.

ROBERTA.....\$140

Tomato sauce, garlic, black olives and spinach.

BIANCANEVE.....\$185

Ricotta cheese, spinach and parma ham.

APERITIVI & COCKTAILS

Cuba Libre.....	\$105
Gin Tonic.....	\$105
Margarita (lime or strawberry).....	\$95
Dayquary (lime or strawberry).....	\$95
Martini.....	\$105
Apple Martini.....	\$105
Negroni.....	\$105
Spritz.....	\$105
Cosmopolitan.....	\$105
Mojito.....	\$95
Whisky & Soda.....	\$95
Sangria (red or white).....	\$95
Clericot	\$95

ACQUA

Nestlé 600 ml.....	\$22
Garci Crespo 600 ml.....	\$28
St. Pellegrino 500 ml.....	\$60

LE BIRRE

Pacífico.....	\$35
Corona.....	\$35
Modelo Especial.....	\$38
Victoria.....	\$35
Corona Light.....	\$35
Negra Modelo.....	\$38

LE BIBITE

Scweppes.....	\$28
Coca Cola.....	\$28
Coca Light.....	\$28
Fanta.....	\$28
Fresca.....	\$28
Sprite.....	\$28
Manzanita.....	\$28
Limonada.....	\$32
Naranjada.....	\$32
Té frio.....	\$32

CAFFÉ & DIGESTIVI

Americano.....	\$30
Espresso.....	\$38
Capuccino.....	\$45
Caffe Latte.....	\$35
Corretto.....	\$75
Grappa.....	\$95
Sambuca.....	\$95
Digestivos varios.....	\$95

TIPS ARE NOT INCLUDED
WE ACCEPT VISA & MASTERCARD
#TOSCANAMIABUCERIAS
#tuttiatavola #VeryItalianPeople
@toscanamiabucerias