TOSCANA MIA

TRATTORIA ITALIANA

ANTIPASTI

Grigliata di verdure (120 g) **$155**
Grilled veggies seasoned
with olive oil and garlic.

Prosciutto e melone (50g) **$160**
Slices of Parma ham and cantaloupe
with homemade garlic bread.

Antipasto toscano (2 pax) (180 gr) **$275**
Fine selection of cold meats and italian cheeses.

Carpaccio di bresaola (80 gr) **$165**
Slices of dried meat served with arugula,
parmesan cheese and cherry tomatoes.

Carpaccio del pescatore (80 gr) **$160**
Slices of fish served with arugula,
cherry tomatoes, olives, cappers and red onions

Melanzane alla parmigiana (120 gr) **$160**
Baked eggplant with mozzarella,
parmesan cheese, basil and fresh tomatoe sauce.

Cozzamara (200 gr) **$135**
Mussels with white wine sauce, garlic,
parsley and black pepper.

La Bruschetta classica (60 gr) **$130**
4 slices of homemade bread with tomatoes,
garlic, parmesan cheese, basil and
fresh extra virgen olive oil.

INSALATE (85GR)

Arezzo **$135**
Arugula, spinach, pear, gorgonzola cheese and nuts.

Forte dei Marmi **$145**
Shrimps, arugula, avocado, cherry
tomatoes and red onions.

Caprese **$155**
Fresh tomatoes, mozzarella cheese and basil.

Montecatini Alto **$125**
Green salad.

Versilia **$145**
Chicken marinated with pesto, lettuce,
feta cheese and croutons.

Giulio Cesare **$135**
Lettuce, cherry tomatoes and homemade garlic croutons.
Extra chicken $30 / extra shrimps $40

LE MINESTRE (450 ML)

Zuppa della nonna **$140**
White beans and chickpeas soup.

Minestrone **$140**
Veggie soup.

Zuppa del mare **$170**
Seafood soup.

LE PASTE (150GR)

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

Gluten free:
Penne y Fusilli

Frutti di mare **$250**
Rosé sauce and seafood.

Pienza **$245**
Chicken, marsala sauce and cream.

Antonella **$215**
Tomato sauce, olives, mushrooms, spinach,
arugula and bell peppers.

Carducci **$225**
Mushrooms, gorgonzola cheese, pecans and cream.

Firenze **$225**
Cream, white wine, green peas, red onion,
mushrooms, garlic and homemade pancetta.

Monsummano **$225**
Tomato sauce, homemade italian sausage and mushrooms.

Bolognesa **$215**
Meat sauce.

Martina **$195**
Tomato sauce, red onions, basil and hot peppers.

Matriciana **$225**
Tomato sauce, red onions and homemade pancetta.

Montalcino **$250**
Shrimps, gorgonzola cheese and cream.

Puttanesca **$215**
Tomato sauce, anchovies, cappers, red onions
and black olives.

Pesto e camarones **$250**
Homemade pesto and shrimps.

Donna **$250**
Rose sauce, shrimps and zucchini.

IL SECONDI DEL PESCIVENDOLO (250GR)

Fritto misto **$305**
Fried shrimps and calamari with veggies.

Tonno Joary **$305**
Grilled Tuna served with veggies.

Pesce alla livornese **$325**
Catch of the day with black olives, capers,
red onions, tomato sauce and basil.

Il Gamberi con patate **$325**
Grilled shrimps served with baked potatoes.

IL SECONDI DEL MACELLAIO (250GR)

Petto di pollo alla parmigiana **$290**
Chicken breast with tomato sauce, mozzarella and basil.

Salsiccia alla griglia con insalata e pomodori **$270**
Grilled italian sausage served with
silces of tomatos and green salad.

Scaloppina Marsala **$325**
Beef fillet with marsala sauce and grilled veggies.

Salsiccia alla TOSCANA MIA **$325**
Italian sausage, olives, bell peppers
and tomato sauce.

Tagliata Montecarlo **$325**
Grilled beef fillet served with mushroom
sauce and baked popatoes.

Tagliata Sienese **$325**
Grilled beef fillet served over fresh arugula,
slices of parmesan cheese on top and baked potatoes.

PIZZAS (250GR)

Sourdough Pizzas

Pina **$215**
Tomato sauce, mozzarella, shrimps,
gorgonzola cheese and spinach.

Fungosa **$235**
Tomato sauce, mozzarella, grilled mushrooms,
truffle oil and fresh garlic.

Napo **$230**
Tomato sauce, mozzarella, bresaola, arugula,
cherry tomatoes and parmesan cheese.

Del grullo **$220**
Tomato sauce, mozzarella, mushrooms,
homemade italian sausage, artichokes and black olives.

Cianchi **$230**
Tomato sauce, mozzarella, artichokes and parma ham.

Andria **$220**
Tomato sauce and seafood.

4Stagioni **$210**
Tomato sauce, mozzarella, ham, black olives,
capers and artichokes.

Margherita **$190**
Tomato sauce, mozzarella and basil.

Porca Miseria **$210**
Tomato sauce, 4 cheeses, homemade
italian sausage and red onions.

IL Calzone **$230**
Tomato sauce, mozzarella, ham and black olives.

Pinocchio **$205**
Tomato sauce, mozzarella, ham and pepperoni

Diavolicchio **$195**
Tomato sauce, mozzarella and
hot homemade pepperoni.

Campagnola **$210**
Tomato sauce, mozzarella and grilled veggies.

Tonnosa **$230**
Tomato sauce, mozzarella, tunna carpaccio, red onions,
olives and cappers, topped with fresh arugula.

Roberta **$180**
Tomato sauce, garlic, anchovies and oregano.

Biancanieve **$215**
Mozzarella cheese, mushrooms and parma ham.

IL DOLCI

Tiramisú (150gr) **$140**
Traditional italian dessert.

Flan (150gr) **$140**
Homemade flan served with artesanal gelato.

Strudel (150gr) **$140**
Fruit strudell served with vanilla gelato.

Homemade gelato (150gr) **$140**
Please ask your waiter for todays flavors.

Affogato (130gr) **$140**
Homemade gelato with an espresso shot.

Nutella pizza (125gr) **$160**
Pizza bread with nutella and strawberries.

APERITIVI & COCKTAILS (180GR)

Cuba Libre **$135**
Gin Tonic **$135**
Margarita (lime or strawberry) **$135**
Dayquiry (lime or strawberry) **$135**
Martini **$135**
Apple Martini **$135**
Negroni **$145**
Spritz **$145**
Cosmopolitan **$135**
Mojito **$135**
Whisky & Soda **$145**
Sangria (red or white) **$135**
Clericot **$135**

ACQUA

Nestlé 600 ml **$28**
Garci Crespo 600 ml **$28**
St. Pellegrino 500 ml **$75**

LE BIRRE (355 ML)

Pacífico **$38**
Corona **$38**
Modelo Especial **$38**
Vittoria **$38**
Corona Light **$38**
Negra Modelo **$38**
Craft Beer **$85**

LE BIBITÉ (355 ML)

Schweppes **$28**
Coca Cola **$28**
Coca Light **$28**
Fanta **$28**
Fresca **$28**
Sprite **$28**
Manzanita **$28**
Limonada **$32**
Naranjada **$32**
Cold Tea **$32**

CAFFÉ & DIGESTIVI

Americano (150ml) **$30**
Espresso (35ml) **$38**
Cappuccino (150ml) **$45**
Caffe Latte (150ml) **$35**
Corretto (35ml) **$75**
Grappa (40ml) **$145**
Sambuca (40ml) **$145**
Digestivs (40ml) **$145**

NO STRAWS, PLEASE!

TIPS NOT INCLUDED

WE TAKE VISA & MASTERCARD

#TOSCANAMIABUCERIAS

#tuttiatavola #VeryItalianPeople

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