

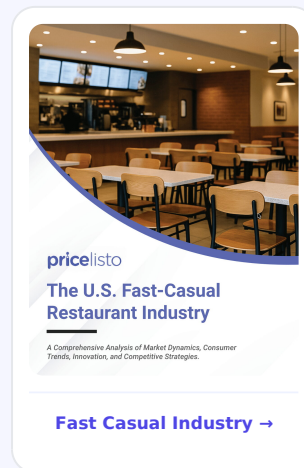


IL Toscano Ristorante

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Menu Prices — August 2, 2026

Restaurant & Food Industry Reports



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ITEM	PRICE
Lasagna Bolognese Pasta Couches de pâtes fraîches enveloppées d'une riche sauce bolognaise, mijotée lentement avec du bœuf haché de première qua...	\$28.00
Lobster Il Toscano In or out of the shell. Linguini or spinach included.	\$85.00
Grilled Branzino Corn, zucchini, snap peas and asparagus-salsa verde.	\$35.00
Mozzarella Fresca Sun dried and fresh marinated tomatoes.	\$16.00
Rigatoni Mezze Lamb Bolognese, fresh Ricota and mint	\$26.50

Appetizers

ITEM	PRICE
Mozzarella Fresca (Appetizers) Sun dried and fresh marinated tomatoes.	\$16.00
Caesar Salad Garlic croutons, parmigiana cheese, and capers.	\$13.50
Chopped Hearts of Romaine Marinated artichokes, grape tomatoes, cucumbers, Ricotta Salata cheese and white balsamic vinaigrette	\$14.50
Lobster Bisque Soup Une soupe veloutée préparée avec de la chair de homard du Maine.	\$16.50
Calamari Fritti Roasted garlic aioli	\$18.00
Mushroom Wellington Un mélange de champignons sauvages et d'asperges est enrobé dans une pâte feuilletée croustillante, allégée par le beurr...	\$16.50
Toscano Salad Roasted beets, endive, watercress, gorgonzola cheese, and sherry vinaigrette.	\$14.50
Baby Greens Marinated eggplant, spicy pecorino, cherry tomatoes, and roasted shallot vinaigrette.	\$14.50
Mediterranean Pulpo Grilled Octopus, white beans, Andoullie sausage, Romesco sauce	\$22.00

Pastas

ITEM	PRICE
Lasagna Bolognese Pasta (Pastas)	\$28.00
Rigatoni Mezze (Pastas) Lamb Bolognese, fresh Ricota and mint	\$26.50
Linguini Vongole Pasta Littleneck and chopped clams, garlic, lemon, and white wine.	\$26.00
Homemade Fettuccini Eggplant, plum tomato, goat cheese and pesto sauce	\$24.00

Entrees	
ITEM	PRICE
Grilled Prime Ribeye Steak Épinards sautés, pommes de terre au romarin, oignons cipollini, et sauce signature d'Il Toscano pour accompagner notre s...	\$52.00
Long Island Duckling Savoy cabage, crispy sweet potato-Honey peanut glaze	\$36.00
Lobster Il Toscano (Entrees) false	\$85.00
Pollo Scarpariello Whole baby chicken, Tuscan sausage, mushrooms, red bliss potatoes and asparagus	\$30.00
Semolina Crusted Jumbo Shrimp Lemon and watercress risotto and sweet garlic vinaigrette.	\$33.00
Scallopini Vitello Portobello mushrooms, roasted tomato and young Asiago cheese with toasted polenta	\$33.00
Grilled Branzino (Entrees) Corn, zucchini, snap peas and asparagus-salsa verde.	\$35.00

Dessert	
ITEM	PRICE
Our Famous Napoleon Fresh berry coulis	\$6.50
Torta Regina Valarohna dark chocolate mousse, hazelnuts, and chocolate ganache.	\$6.50
Coconut Milk Panna Cotta Mango peach sauce	\$6.50