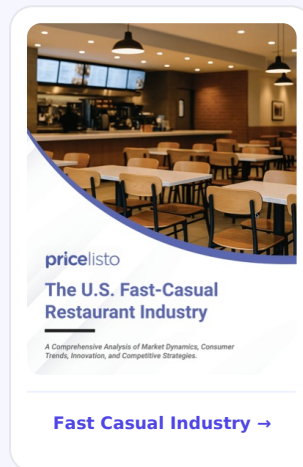




Trattoria Toscana

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Starters

ITEM	PRICE
Whipped Goat Cheese Truffle Honey, Pistachio Gremolata, Rustic Bread	\$13.20
Nonna's Meatballs Pomodoro Sauce, Pecorino Romano	\$13.20
Crispy Fried Calamari Cherry Peppers, Marinara Sauce	\$16.50
Brussel Sprouts Pecorino Romano, Caesar Dressing	\$11.00
Crispy Mozzarella Pomodoro Sauce, Romano	\$11.00
Prosciutto Wrapped Mozzarella Fresh Mozzarella, Prosciutto Di Parma, Roasted Tomato, Pesto Oil, Balsamic Vinaigrette	\$13.20
Arancini	\$14.30
PEI Mussels Pop's Sausage, Roasted Peppers, Pomodoro Brodo	\$15.40
Burrata Bomb Prosciutto Di Parma, Aged Balsamic	\$16.50

Salads/ Soups

ITEM	PRICE
Classic Caesar Salad Hearts of Romaine, Roasted Garlic Croutons, Pecorino	\$12.10
Beet Salad Whipped Ricotta and Goat Cheese, Pistachio, Elderflower Honey	\$13.20
Toscana Salad Kalamata Olives, Tomato, Mozzarella, Balsamic Dressing	\$11.00
Chopped Salad	\$14.30

Pastas

ITEM	PRICE
Penne Alla Vodka Rose Sauce, Prosciutto	\$20.90
Rigatoni Bolognese Classic Meat Sauce, Whipped Ricotta	\$25.30
Gma Lena's Sunday Sauce Braised Short Rib, Pop's Sausage, Nonna's Meatball, Pomodoro Sauce, Ricotta, Over Spaghetti	\$27.50
Short Rib Ragu House Made Ricotta Gnocchi, Braised Short Rib, Shiitake Mushroom	\$26.40
Cavatelli Cacio e Pepe Ricotta Cavatelli, Pecorino, Black Pepper	\$25.30
Cioppino Clams, Mussels, Shrimp, Calamari, Spicy Tomato Brodo, Linguini	\$38.50

Entrees

ITEM	PRICE
Chicken Marsala Assorted Mushrooms, Marsala Demi Glace, Roasted Potatoes	\$28.60
Chicken Parmesan Fresh Mozzarella, Pecorino, Pomodoro Sauce, Served with a side of pasta	\$27.50
Eggplant Parmesan Fresh Mozzarella, Pecorino, Pomodoro Sauce, Served with a Side of Pasta	\$20.90
Pan Seared Salmon Charred Broccolini, Roasted Potatoes, Pistachio Pesto	\$29.70
Chicken Francaise Egg Battered, White Wine Lemon Butter Sauce, Roasted Potatoes	\$28.60
Chicken Piccata Caper Berries, Roasted Garlic, Tomato, Roasted Potatoes, White Wine Lemon Butter Sauce	\$28.60
Veal Parmesan Fresh Mozzarella, Pecorino, Pomodoro Sauce, Served with a side of pasta	\$30.80
Chicken Milanese Crispy Chicken Cutlet served with Mixed Greens, Tomato, Fresh Mozzarella Salad	\$27.50
Risotto 'Carbonara' Pancetta, Black Pepper, English Pea, Pecorino Romano	\$26.40
Chicken Giambotto Pop's Sausage, Roasted Peppers, Caramelized Onions, Whipped Potatoes, White Wine Butter Sauce	\$30.80
Veal Francesco Crispy Eggplant, Asparagus, Crispy Prosciutto, Fontina Cheese, Sherry Demi	\$30.80
Veal Marsala Assorted Mushrooms, Marsala Demi Glace, Roasted Potatoes	\$30.80
Veal Francaise Egg Battered, White Wine Lemon Butter Sauce, Roasted Potatoes	\$30.80
Veal Piccata Caper Berries, Roasted Garlic, Tomato, Roasted Potatoes, White Wine Lemon Butter Sauce	\$30.80
Pork Chop Saltimbocca Crispy Prosciutto, Mozzarella, Broccoli Rabe, Whipped Potato, Sherry Demi Glaze	\$33.00
Sea Scallops English Pea Risotto, Romesco Sauce	\$38.50

Desserts

ITEM	PRICE
Cannoli Sweet Mascarpone Cream, Pistachio Crumble	\$7.70
Nutella Cheesecake Oreo Crust, Chocolate Sauce	\$8.80
Tiramisu Mascarpone Cream, Lady Fingers, Espresso, Cocoa	\$8.80

Starters

ITEM	PRICE
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Nonna's Meatballs Pomodoro Sauce, Pecorino Romano	\$13.20
Whipped Goat Cheese Truffle Honey, Pistachio Gremolata, Rustic Bread	\$13.20
Crispy Fried Calamari Cherry Peppers, Marinara Sauce	\$16.50
Arancini	\$14.30
Brussel Sprouts Pecorino Romano, Caesar Dressing	\$11.00
Burrata Bomb Prosciutto Di Parma, Aged Balsamic	\$16.50
Crispy Mozzarella Pomodoro Sauce, Romano	\$11.00
PEI Mussels Pop's Sausage, Roasted Peppers, Pomodoro Brodo	\$15.40
Prosciutto Wrapped Mozzarella Fresh Mozzarella, Prosciutto Di Parma, Roasted Tomato, Pesto Oil, Balsamic Vinaigrette	\$13.20

Salads/ Soups

ITEM	PRICE
Classic Caesar Salad Hearts of Romaine, Roasted Garlic Croutons, Pecorino	\$12.10
Beet Salad Whipped Ricotta and Goat Cheese, Pistachio, Elderflower Honey	\$13.20
Toscana Salad Kalamata Olives, Tomato, Mozzarella, Balsamic Dressing	\$11.00
Chopped Salad	\$14.30

Pastas

ITEM	PRICE
Penne Alla Vodka Rose Sauce, Prosciutto	\$20.90
Rigatoni Bolognese Classic Meat Sauce, Whipped Ricotta	\$25.30
Cavatelli Cacio e Pepe Ricotta Cavatelli, Pecorino, Black Pepper	\$25.30
Cioppino Clams, Mussels, Shrimp, Calamari, Spicy Tomato Brodo, Linguini	\$38.50
Gma Lena's Sunday Sauce Braised Short Rib, Pop's Sausage, Nonna's Meatball, Pomodoro Sauce, Ricotta, Over Spaghetti	\$27.50
Short Rib Ragu House Made Ricotta Gnocchi, Braised Short Rib, Shiitake Mushroom	\$26.40

Entrees

ITEM	PRICE
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Chicken Parmesan Fresh Mozzarella, Pecorino, Pomodoro Sauce, Served with a side of pasta	\$27.50
Chicken Piccata Caper Berries, Roasted Garlic, Tomato, Roasted Potatoes, White Wine Lemon Butter Sauce	\$28.60
Chicken Milanese Crispy Chicken Cutlet served with Mixed Greens, Tomato, Fresh Mozzarella Salad	\$27.50
Eggplant Parmesan Fresh Mozzarella, Pecorino, Pomodoro Sauce, Served with a Side of Pasta	\$20.90
Veal Piccata Caper Berries, Roasted Garlic, Tomato, Roasted Potatoes, White Wine Lemon Butter Sauce	\$30.80
Chicken Giambotto Pop's Sausage, Roasted Peppers, Caramelized Onions, Whipped Potatoes, White Wine Butter Sauce	\$30.80
Veal Francesco Crispy Eggplant, Asparagus, Crispy Prosciutto, Fontina Cheese, Sherry Demi	\$30.80
Chicken Francaise Egg Battered, White Wine Lemon Butter Sauce, Roasted Potatoes	\$28.60
Veal Francaise Egg Battered, White Wine Lemon Butter Sauce, Roasted Potatoes	\$30.80
Veal Parmesan Fresh Mozzarella, Pecorino, Pomodoro Sauce, Served with a side of pasta	\$30.80
Pan Seared Salmon Charred Broccolini, Roasted Potatoes, Pistachio Pesto	\$29.70
Risotto 'Carbonara' Pancetta, Black Pepper, English Pea, Pecorino Romano	\$26.40
Chicken Marsala Assorted Mushrooms, Marsala Demi Glace, Roasted Potatoes	\$28.60
Veal Marsala Assorted Mushrooms, Marsala Demi Glace, Roasted Potatoes	\$30.80
Sea Scallops English Pea Risotto, Romesco Sauce	\$38.50

Desserts

ITEM	PRICE
Cannoli Sweet Mascarpone Cream, Pistachio Crumble	\$7.70
Nutella Cheesecake Oreo Crust, Chocolate Sauce	\$8.80
Tiramisu Mascarpone Cream, Lady Fingers, Espresso, Cocoa	\$8.80

Starters

ITEM	PRICE
Crispy Mozzarella Pomodoro Sauce, Romano	\$11.00
Whipped Goat Cheese Truffle Honey, Pistachio Gremolata, Rustic Bread	\$13.20

ITEM	PRICE
Nonna's Meatballs Pomodoro Sauce, Pecorino Romano	\$13.20
Brussel Sprouts Pecorino Romano, Caesar Dressing	\$11.00
Crispy Fried Calamari Cherry Peppers, Marinara Sauce	\$16.50
Arancini	\$14.30
Burrata Bomb Prosciutto Di Parma, Aged Balsamic	\$16.50
PEI Mussels Pop's Sausage, Roasted Peppers, Pomodoro Brodo	\$15.40
Prosciutto Wrapped Mozzarella Fresh Mozzarella, Prosciutto Di Parma, Roasted Tomato, Pesto Oil, Balsamic Vinaigrette	\$13.20

Salads/ Soups

ITEM	PRICE
Classic Caesar Salad Hearts of Romaine, Roasted Garlic Croutons, Pecorino	\$11.00
Toscana Salad Kalamata Olives, Tomato, Mozzarella, Balsamic Dressing	\$11.00
Beet Salad Whipped Ricotta and Goat Cheese, Pistachio, Elderflower Honey	\$12.10
Chopped Salad	\$14.30

Pastas

ITEM	PRICE
Penne Alla Vodka Rose Sauce, Prosciutto,	\$20.90
Gma Lena's Sunday Sauce Braised Short Rib, Pop's Sausage, Non's Meatball, Pomodoro Sauce, Ricotta, Over Spaghetti	\$27.50
Rigatoni Bolognese Classic Meat Sauce, Whipped Ricotta	\$25.30
Spaghetti and Meatballs Pomodoro Sauce, Non's Meatballs	\$24.20
Cavatelli Cacio e Pepe Ricotta Cavatelli, Pecorino, Black Pepper	\$25.30
Cioppino Clams, Mussels, Shrimp, Calamari, Spicy Tomato Brodo, Linguini	\$38.50
Short Rib Ragu House Made Ricotta Gnocchi, Braised Short Rib, Shiitake Mushroom	\$26.40

Entrees

ITEM	PRICE
Chicken Parmesan Fresh Mozzarella, Pecorino, Pomodoro Sauce, Served with a side of pasta	\$26.40

ITEM	PRICE
Chicken Milanese Crispy Chicken Cutlet served with Mixed Greens, Tomato, Fresh Mozzarella Salad	\$25.30
Chicken Francaise Egg Battered, White Wine Lemon Butter Sauce, Roasted Potatoes	\$27.50
Chicken Picatta Caper Berries, Roasted Garlic, Tomato, Roasted Potatoes, White Wine Lemon Butter Sauce	\$27.50
Pan Seared Salmon Charred Broccolini, Roasted Potatoes, Pistachio Pesto	\$29.70
Veal Parmesan Fresh Mozzarella, Pecorino, Pomodoro Sauce, Served with a side of pasta	\$28.60
Veal Picatta Caper Berries, Roasted Garlic, Tomato, Roasted Potatoes, White Wine Lemon Butter Sauce	\$29.70
Chicken Marsala Assorted Mushrooms, Marsala Demi Glace, Roasted Potatoes	\$28.60
Eggplant Parmesan Fresh Mozzarella, Pecorino, Pomodoro Sauce, Served with a side of pasta	\$20.90
Veal Francesco Crispy Eggplant, Asparagus, Crispy Prosciutto, Fontina Cheese, Sherry Demi	\$29.70
Veal Francaise Egg Battered, White Wine Lemon Butter Sauce, Roasted Potatoes	\$29.70
Veal Marsala Assorted Mushrooms, Marsala Demi Glace, Roasted Potatoes	\$29.70
Risotto 'Carbonara' Pancetta, Black Pepper, English Pea, Pecorino Romano	\$26.40
Sea Scallops English Pea Risotto, Romesco Sauce	\$38.50

Desserts

ITEM	PRICE
Cannoli Sweet Mascarpone Cream, Pistachio Crumble	\$7.70
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