

Toscano

BISTRO

Starters

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| (gf) | Creamy Potato Garlic Soup | 10 |
| (v) | Bruschetta <i>Red Hen crostini, tomato, garlic, diced red onion, fresh basil, balsamic reduction, EVOO</i> | 14 |
| (v) | Crispy Artichoke Hearts <i>Lemon garlic aioli, dressed arugula</i> | 15 |
| | Maple Brook Farm Burrata <i>Prosciutto di Parma, cantaloupe melon, EVOO, balsamic reduction, Red Hen crostini</i> | 19 |
| (gf) | Beef Carpaccio <i>Pickled red onion, EVOO, baby arugula, truffle salt, cracked black pepper, shaved romano</i> | 16 |
| | Fried Calamari <i>Banana peppers, house pomodoro sauce, lemon garlic aioli</i> | 17 |
| | Bang Bang Shrimp <i>Sweet chili sesame aioli, soy ginger slaw, scallion</i> | 18 |
| (gf) | PEI Mussels <i>Garlic, plum tomato, basil, white wine, butter</i> | 18 |
| (gf) | Seared Sea Scallops <i>Apple & cantaloupe melon puree, honey garlic soy glaze, scallion, white & black sesame seeds</i> | 19 |
| | Toscano Crab Cakes <i>Premium lump crab, saffron aioli, baby arugula, pickled red onion</i> | 20 |

Salads

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| (v)(gf*) | Caesar <i>Romaine lettuce, house caesar dressing, Red Hen croutons, shaved romano</i> Add anchovy \$2 | 16 |
| (v)(gf) | House Mixed Greens <i>Mixed greens, cherry tomato, cucumber, red onion, carrot, herb vinaigrette or creamy dill dressing</i> | 15 |
| (v)(gf) | Kale & Quinoa Waldorf <i>Crisp apple, walnut, dried cranberry, red onion, gorgonzola crumble, creamy cilantro-lime vinaigrette</i> | 17 |
| (v)(gf) | Greek <i>Shaved romaine lettuce, cherry tomato, red onion, kalamata olives, banana peppers, feta, cucumber, spicy lemon-caper vinaigrette</i> | 17 |
| (gf) | Warm Duck Leg Confit <i>Mixed greens, pickled red onion, almond slivers, dried cherries, VT goat cheese, maple balsamic vinaigrette</i> | 27 |
| (gf) | Curried Shrimp & Scallops <i>Mixed greens, pickled red onion, VT Creamery goat cheese, cherry tomato, pepitas, dried apricot, herb vinaigrette</i> | 27 |

Protein Add

Chicken 7 Shrimp 10 Salmon 12 Scallops 13 Duck Confit 15 Beef Tenderloin 22

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Sandwiches & Wraps

**Served w/ French fries or dressed greens & pickle spear
Substitute a side Caesar or sweet potato fries \$4*

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| Crab Cake Sandwich | 22 |
| <i>Dressed arugula, tomato, pickled red onion, lemon-caper aioli, buttery croissant bun</i> | |
| Cajun Seared Salmon Sandwich | 22 |
| <i>Saffron aioli, lettuce, tomato, onion, buttery croissant bun</i> | |
| Classic Burger | 18 |
| <i>8oz chuck brisket & short rib blend, lettuce, tomato, onion, brioche bun</i> | |
| <i>Add On: Cheddar, Provolone, Gorgonzola \$2 Bacon or Bacon Jam \$3 Sautéed Mushrooms \$2</i> | |
| Gorgonzola Burger | 20 |
| <i>Pickled red onion, gorgonzola, fresh arugula, roasted garlic mayo, brioche bun</i> | |
| Maple Bacon Cheeseburger | 22 |
| <i>Maple-bourbon dry rub, bacon jam, cheddar, bacon, tobacco onions, lettuce, tomato, brioche bun</i> | |
| Tosceno Italian Sausage, Peppers & Onions | 19 |
| <i>House pomodoro, parmesan & provolone cheese, brioche bun</i> | |
| Corned Beef Reuben | 19 |
| <i>House corned beef, sauerkraut, thousand island dressing, swiss cheese, marble rye</i> | |
| Grilled Chicken Sandwich | 18 |
| <i>Cheddar cheese, lettuce, tomato, onion, creamy dill dressing, brioche bun</i> | |
| (v) Falafel Vegetable Wrap | 18 |
| <i>Kale, arugula, feta, cucumber, kalamata olives, pickled red onion & spicy lemon-caper vinaigrette</i> | |
| Chicken Caesar Wrap | 21 |
| <i>Grilled chicken, romaine, shaved romano, house caesar dressing</i> | |

Mains

**Served à la carte*

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| Chicken Piccata | 22 |
| <i>Artichoke hearts, capers, sun-dried tomatoes, white wine, lemon, butter, linguine</i> | |
| (v) Wild Mushroom Ravioli | 21 |
| <i>Mushroom medley, roasted garlic, wilted spinach, chopped walnuts, gorgonzola cream</i> | |
| (v) Cavatappi Primavera | 21 |
| <i>Zucchini, squash, broccoli, red onion, mushroom, red bell pepper, fresh herb tomato broth</i> | |
| Orecchiette Bolognese | 23 |
| <i>A rich ragu of house ground angus beef, pork, veal, bacon, mire poix, red wine, pomodoro,</i> | |
| Shrimp & Scallops Fra Diavolo | 25 |
| <i>Plum tomato, garlic, basil, diced red onion, spicy crushed red pepper flake, marinara, linguine</i> | |

(v) - vegetarian (gf) - gluten free

**Parties of 6 and more may have a 20% server gratuity included on the bill*

**Please inform your server of any food related allergies*

***Lunch items, portions, and pricing are only available during lunch hours**