



A la Carte

Pizza

Salads & Anti Pasti

Vegetarian ₹265

Non Vegetarian ₹295

Toscana's Caesar salad

Crisp romaine lettuce, homemade garlic croutons, super aged Parmesan, our special Caesar dressing with seasoned herbed oil

Citrus and Feta salad

Mixed greens, oranges, grape fruit, bell peppers, cucumber, Roma tomatoes, shaved apple, marinated olives, feta cheese with house dressing

Aged Goat cheese salad

Rucola with mixed greens, roasted artichoke, hearts of palm, wine poached figs, roasted beet, cherry tomatoes and toasted almonds with house special dressing topped with ripened goat cheese

Add any one of your favorite toppings to the salad, as you like

- Alaskan smoked salmon
- Poached and marinated shrimps
- Basil pesto grilled chicken
- Fine aged Parma ham

Bruschetta

Classic & Mediterranean

- Fresh ripe tomatoes, basil and garlic
- Hummus with extra virgin olive oil on toasted Tuscan bread

Choose your favorite freshly rolled

Buffalo Mozzarella

- La Caprese classic - Buffalo Mozzarella, marinated ripe tomatoes, fresh basil pesto and figs
- Raisin Crumb fried Mozzarella with zucchini fritters, baby greens and red pepper coulis

Hummus

popular Mediterranean spread made with chick peas mash, tahini, olive oil, lemon juice, garlic served with home made pita bread and toast

Crostini al salmone

Alaskan smoked salmon, red onions, capers, dill on homemade bread with mixed bean salad

Tuna e Fagioli

mixed salad of house cooked Tuna chunks, haricot beans, onions, boiled potatoes, tomatoes, soft boiled eggs tossed in house special vinaigrette

Chicken Ascolane

breaded green olives with chicken, savory cheese fried to crisp golden brown with mixed greens and pickled vegetables

Pepite di pollo croccanti

crispy homemade chicken nuggets the Italian way served with potato fingers, cocktail dip, mixed greens

Petto di pollo tonnato

slices of poached chicken coated with creamy tuna sauce and served with mixed green & bean salad

Duck confit salad

Garden greens, wine soaked grapes and figs, minted fresh orange, confit tomatoes, beans with house special vinaigrette

Pesto rubbed Carpaccio

Beef tenderloin, rocket leaves, extra virgin olive oil, shavings of Parmesan cheese, Dijon mustard and balsamic drizzle

₹295

Stone baked to perfection

Pizza Traditional thin crust (classic OR whole wheat base) Fresh dough, hand stretched to order, topped with our house tomato sauce and Mozzarella

Margherita

the classic with tomato sauce, fresh mozzarella and basil

₹485

Rustica

Bocconcinni, onions, spinach, Sun dried tomatoes, black olives

₹485

Verdure

fresh mozzarella, bell peppers, onions, zucchini, spinach, artichokes, olives

₹485

Siciliana

Bocconcinni, eggplant, bell peppers, black olives, grana padana

₹485

Bleu cheese

white pizza with bleu cheese, fresh mozzarella, caramelized onions, jalapenos, grilled mushrooms with young romaine

₹485

Quattro Stagioni

olives, artichokes, mushrooms, broccoli, balsamic glazed figs

₹485

Salmon Pesto

smoked salmon, fresh mozzarella, basil pesto, capers

₹565

Gamberoni

pesto marinated prawns, olives, cherry tomatoes, rocket leaves

₹565

Napoletana

Bocconcinni, olives, anchovies, onions, oregano, basil

₹565

Tonno E Cipolla

tuna, onions, capers, olives

₹565

Toscana

smoked mozzarella, pesto chicken chunks, hard boiled eggs, bell peppers, onions

₹525

Pollo e Funghi spinach

pesto chicken chunks, mushrooms, spinach

₹525

Capricciosa

mushrooms, bell peppers, chicken, smoked ham, olives, pepperoni

₹565

Pepperoni

fresh mozzarella, sliced pork pepperoni

₹585

Parma ham

fresh mozzarella, Parma ham, rucola

₹585

Prosciutto e funghi

fresh mozzarella, smoked ham, button mushrooms

₹565

Option - 1

Choice of one plate from each section – per person

Three Course Meal : ₹595

Two Course Meal : ₹565

Available on all weekdays
(Except public holidays)
Govt. taxes as applicable
A minimum Service Charges
of 10% is Customary

Option - 2

A la Carte

Soups

₹195

Chunky Minestrone

tomato & root vegetables broth, pasta and Parmesan cheese

Soup of the day

please ask your steward to explain the soup of the day



Pastas

Vegetarian Pastas, Risotto and Tortilla

₹415

Penne Pomodoro

house tomato sauce, olives, basil and extra virgin olive oil

Spaghetti Aglio olio e peperoncino

extra virgin olive oil, garlic, chilly, sun dried tomatoes, black olives, fresh basil and parsley

All time favorite Penne Arrabiata

garlic, fresh chili, parsley, tomato sauce

- Add house grilled rustic vegetables along with your pasta

Fusilli Ai Funghi Spinach

creamy sauce of onions, mushrooms, young spinach, lots of parmesan

Farfalle Ai Formaggi

three cheese sauce (bleu, mozzarella and parmesan) with sun dried tomatoes, olives and rocket leaves

Rigatoni Alla Siciliana

roasted egg plants, onion, olives, basil, roasted bell peppers in oregano flavored tomato sauce

Conchiglie Pesto Genovese

basil pesto with a light touch of cream, Parmesan and olives

Lasagna verdure

layered pasta with seasonal vegetables, béchamel, Pomodoro and mozzarella cheese

Homemade Spinach and ricotta ravioli

tossed in choice of our house basil Pomodoro or chive cream sauce

Homemade pumpkin and ricotta ravioli

with rich sage butter - walnut sauce and toasted amaratti biscuits

Tortilla di patate e cipolle

soft potato egg and onion tortilla served with salad and Parmesan

Risotto Minestrone

mixed vegetables, red pumpkin in light tomato sauce with parmesan shavings & amaretti biscuits

Risotto ai funghi spinach

mixed mushrooms, young spinach, onions in light creamy sauce

Seafood

₹465

Pan seared house spiced Norwegian salmon

with Creamy Spinach and grilled vegetables

Gamberoni

grilled king prawns skewer with creamy spinach, mixed greens and tomato salsa

Fish Alla Milanese

Pan fried herb - breaded Vietnamese Basa with mixed greens, garlic tossed vegetables, tomato coulis

Chef's fish of the day

with lemon butter sauce and grilled vegetables

Favourite Spaghetti alla pescatora

Prawns, squid, vongole, mussels and Basa tossed in wine flavored light tomato sauce

Linguine Maria - E - Monte

pasta with wild mushrooms, zucchini, sea prawns, tossed in tomato cream sauce

Fusilli tonno e olive

tuna flakes, olive tapenade, onions, capers, basil and a touch of tomato sauce

Spaghetti sea food

Aglio olio e peperoncino - mixed sea food with touch of white wine and lemon

Poultry

₹465

Chicken de Toscano

sage infused chicken breast stuffed with spinach, ricotta served with basil potato mash and grilled vegetables

Pollo alla diavola

grilled chicken breast, herbs and pepper sauce, basil potato mash and grilled vegetables

Traditional chicken parmeggiana

with spaghetti Pomodoro & buttered vegetables

All time favorite penne Arrabiata with chicken

garlic, chili, parsley and tomato sauce

Linguine chicken aglio e olio peperoncino

with grilled chicken cubes, garlic, chili, olives, sundried tomatoes, haricotvert beans in olive oil sauce

Tagliatelle Toscano

sage flavored grilled chicken chunks, fresh spinach, roasted bell peppers in tomato cream sauce

House special chicken lasagna

layers of pasta with chicken, pomodoro, mozzarella and béchamel

Risotto pollo

grilled chicken, spinach, borlotti beans, parsley, touch of saffron cream and parmesan

Meat

₹465

Lamb Chops -

Arrosto di agnello farcito

apricot, feta, mint stuffed pistachio crusted lamb chops served with creamy polenta, buttered vegetables & mint pesto

Grilled pepper steak-Filetto al pepe

with potato mash, caramelized onions and grilled vegetables

Medium roasted rosemary marinated fillet mignon

with potato mash, caramelized onions and grilled vegetables

Grilled Italian sausages

Salsiccia griglia con polenta - with a touch of Pommery, stewed bell peppers, onions in tomato sauce served with creamy polenta, mixed greens

Spaghetti Bolognese

All time favorite beef ragout with tomatoes, grated Parmesan

Spaghetti Aglio olio e peperoncino

With crispy bacon, smoked ham and mushrooms

Penne alla Calabrese

tomato sauce, Italian sausage, spicy \ pepperoni, bell peppers in oregano flavored tomato sauce

Dolci-Dessert

195

Chocolate Kahlua mousse

in almond tuile and crème anglaise, our most popular of all desserts

Toscano all time favourite

Mascarpone Tiramisu

with crème anglaise coco and coffee ice cream

Warm chocolate coffee fudge cake

with vanilla ice cream and chocolate sauce

Chocolate éclair

with house made ganache and ice cream

Vanilla cheese cake

with strawberry coulis and vanilla ice cream

Cappuccino Crème Brulee

served with pistachio biscotti and caramelized sugar

Pavlova ai frutti di Toscano

meringue with seasonal fruits, yoghurt and vanilla ice cream

Warm apple crumble

with cinnamon, raisins served with vanilla ice cream

Mango fruit eggless Panna cotta

served with mint fruit salad, orange and vanilla ice cream

Seasonal freshly churned fresh fruit sorbet

with brandy snap and diced fresh fruit



UB City : 080 - 41738800
Whitefield : 080 - 25939224
Orion Mall : 080 - 22682055
Jayanagar : 080 - 41558423

At Toscano we stand behind our food as well as service. A minimum service charge of 10% is customary and appropriate. Govt. taxes as applicable.

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