



IL TOSCANO RISTORANTE

PEMBROKE PINES

STARTERS

CALAMARI FRITTI

FRIED CALAMARI AND ZUCCHINI
SERVED WITH A SIDE OF
MARINARA SAUCE

EGGPLANT ROLLATINI

SLICES OF EGGPLANT ROLLED IN
RICOTTA CHEESE, THEN TOPPED WITH
FRESH MOZZARELLA AND TOMATO SAUCE

BAKED CLAMS OREGANATA

BAKED CLAMS TOPPED WITH SEASONED
HOMEMADE BREADCRUMBS,
FRESH GARLIC AND PARSLEY

MOZZARELLA TOSCANA

HOME MADE MOZZARELLA WRAPPED IN
PAPER THIN SLICED PROSCIUTTO TOPPED
WITH ROASTED PEPPERS AND FRESH TOMATOES

STEAMED MUSSELS OR CLAMS

FRESH MUSSELS OR CLAMS STEAMED AND TOPPED
WITH A DELICATE TOMATO SAUCE WITH A HINT OF
WINE AND GARLIC OR A WHITE WINE SAUCE

TUNA TARTARE

SUSHI GRADE TUNA WITH CAPERS,
SERVED WITH A SOY SAUCE TOPPED CREAM FRESH
AND SUCCULENT CAVIAR

MOZZARELLA CAPRESE

FRESH HOMEMADE MOZZARELLA, SLICED TOMATOES, BASIL AND LIGHT OLIVE OIL

ESCARGOT

ESCARGOT WITH MUSHROOM SERVED IN
A PERNOT SAUCE WITH FRESH PARSLEY

MEATBALLS

MEATBALLS COVERED IN A FRESH
TOMATO SAUCE WITH A SIDE OF
FRESH RICOTTA

CEVICHE

HOUSEMADE CEVICHE MADE
WITH WHITE FILET,
ONION AND CILANTRO

ZUPPA

ZUPPA DI LENTICCHIE

LENTIL SOUP WITH CELERY, CARROTS AND ONION

ZUPPA DI FAGIOLI

TUSCAN WHITE BEAN SOUP WITH PASTA AND TOUCH OF
FRESH TOMATO

BROCCOLI E ZUCCHINI

FRESH CHOPPED BROCCOLI AND ZUCCHINI, ANGEL HAIR PASTA,
GARLIC IN A DELICATE BROTH WITH A TOUCH OF TOMATO

SOUP OF THE DAY

DON'T FORGET TO ASK YOUR SERVER ABOUT THE SOUP
OF THE DAY

VEAL

LOMBATA GIANNI

A CRISP, GOLDEN BREADCRUMBS COATED TENDER VEAL
CHOP POUNDED SERVED WITH A GARDEN SALAD AND
FRESH TOMATO

VEAL SCALOPPINE PICATTA

SAUTEED VEAL CUTLETS SERVED WITH PEPPERS, LEMON
JUICE, CAPERS AND PARSLEY

VEAL SCALOPPINE MARSALA

LIGHTLY COATED VEAL CUTLETS BRAISED WITH
FLAVORABLE MARSALA WINE AND MUSHROOMS

RISOTTO

RISOTTO FRUTTI DI MARE

ITALIAN RICE WITH SHRIMP, SCALLOPS, MUSSELS, CLAMS
AND SAFRON

RISOTTO CON FUNGHI

ITALIAN RICE WITH PORCINI MUSHROOMS

INSALATE

WEDGE SALAD

ICEBURG LETTUCE WITH CRISPY BACON BITES SERVED IN A
HOMEMADE CREAMY BLUE CHEESE DRESSING

CAESAR SALAD

CLASSIC ROMAINE SALAD TOSSED WITH OUR CAESAR
DRESSING, HOMEMADE CROUTONS AND PARMIGIANO
CHEESE

KALE SALAD

KALE SALAD, WITH CRISPY WALNUTS, BUTTERNUT SQUASH,
SERVED IN A DEJON MUSTARD SAUCE

INSALATA ALLA VALENTINA

MIXED GREENS, WITH BAKED BEETS, PISTACCIOS AND GOAT
CHEESE

GREEK SALAD

ICEBURG LETTUCE WITH TOMATOES, OLIVES, RED ONIONS,
GREEN PEPPERS WITH FETTA CHEESE

ADD CHICKEN OR SHRIMP TO ANY SALAD

FOR AN ADDITIONAL FEE

VEGETARIAN OPTIONS

VEGGIE CAKES

SLICED ZUCCHINI, EGGPLANT, AND YELLOW SQUASH BAKED

VEGETARIAN SALAD

MIXED GREENS WITH ZUCCHINI, BUTTERNUT SQUASH, AND
EGGPLANT SERVED WITH A FRESH TOMATO DRESSING

EGGPLANT PARMIGIANA

LIGHTLY BREADED EGGPLANT, PAN FRIED TOPPED WITH
HOMEMADE MARINARA AND MELTED MOZZARELLA



SPICY



VEGETARIAN

WE HOPE THAT YOU ARE ENJOYING YOURSELF HERE AT IL TOSCANO
BE SURE TO ASK ANY OF OUR STAFF ABOUT OUR EVENT HALL
AVAILABLE FOR EVENTS, SPECIAL DINNERS, OR ANY OTHER CELEBRATIONS
FOLLOW US ON OUR SOCIAL MEDIA TO KEEP UP WITH IL TOSCANO

 IL TOSCANO RISTORANTE ITALIANO PEMBROKE PINES

 @ILTOSCANO20170

 ILTOSCANORISTORANTE

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