

APPETIZERS TO SHARE

Olives Mediterané (v vgo gfo) 4.00

Panzanella Rustica (v vgo gfo) Toasted slices of bread, oregano, spicy tomato sauce **5.50**

Bread & Butter (v vgo gfo) 3.50

Halloumi Fritti (v gfo) spicy tomato chutney **8.00**

Italian Charcuterie Platter 2-3 pers - Fine Italian Dry Meats and Salami, toast, pickle **14.00**

Vegetarian Platter (v vgo gfo) 2-3 pers - Artichoke, marinated vegetables, sun dried tomatoes, toast, olives **13.00**

COLD STARTERS

Terrina di Fegato

Chicken liver pâté served with cranberry sauce, toast

8.50

Coppa di Gamberetti Aurora (gfo)

Bay prawn cocktail with marie rose and lemon, toast

9.50

Tricolore (v gfo)

Fresh tomatoes, fresh mozzarella cheese, avocado, basil, extra virgin olive oil

10.00

Avocado and Atlantic Prawns (gfo)

Lettuce, marie rose, smoked paprika and fresh lemon

11.50

Gamberoni Saltati (gfo)

Sautéed peeled king prawns, garlic, chilli flakes, butter and toast

13.00

Caponatina di Melanzane (v vgo gfo)

Sautéed aubergines in tomato served warm with toast

11.00

HOT STARTERS

Calamari Fritti

Deep fried squid rings served with tartar sauce, smoked paprika, lemon

10.00

Arancini Siciliani (v)

Deep fried rice balls filled with mozzarella, chillies, mushrooms on tomato chutney bed

10.00

Sardines (gfo)

Grilled with garlic, parsley, olive oil, fresh lemon

8.50

Mozzarella Fritti (v)

Deep fried mozzarella balls, lemon, spicy tomato sauce

10.00

Funghi Tosca (v vgo gfo)

Pan-fried mushrooms in olive oil, garlic, herbs, lemon juice, turmeric

8.50

Cozze alla Marinara (gfo)

Fresh Mussels in onion, cream, parsley, white wine, toast

13.50

HOUSE SOUPS

Ribollita (v vgo) 7.50

Vegetable soup served with grilled bread

Polpa di Pomodoro (v vgo gfo) 6.50

Crushed plum tomatoes, black pepper, basil and baked croutons

OVEN BAKED BREADS (v vgo gfo)

Pane Aglio

Ciabatta bread garlic butter

3.50

Focaccia Classic

Pizza base, mozzarella, garlic butter

8.00

Pane aglio e mozzarella

Ciabatta bread with garlic butter and melted mozzarella

4.50

Focaccia Genovese

Pizza base, green pesto, mozzarella, basil

9.50

Tighelle al Forno

Dough Balls with oregano garlic butter dip

5.00

Bruschetta

Toasted Ciabatta topped with garlic, basil, chopped tomatoes & olives

4.50

Gfo pizza base £2 extra surcharge

SIDE ORDERS & SALADS (v vgo gfo) 4.00

- Skin on Chips with Garlic Mayonnaise
- Pan Fried Mediterranean Vegetables & Potatoes
- Green Salad
- Sautéed garlic spinach

- Fried Potatoes, Garlic & Chilli
- Rocket & Parmesan Salad
- Mixed Salad
- Deep fried onion rings, smoked paprika

MAIN SALADS (gfo)

Classic Caesar 16.00

Grilled Chicken, cos lettuce, parmesan shavings, caesar sauce, croutons

Gamberoni e Avocado 18.00

Grilled peeled prawn skewers with avocado, cucumber, tomatoes, red onions, crisp leaves, Italian dressing

Spigola Mediterraneo (gfo) 18.50

Grilled Seabass fillet, Feta cheese, mixed leaves, Italian dressing

Insalata alla Emilliana 14.00

Parma ham, tomatoes, mozzarella cheese, anchovies, olives, mixed leaves, ciabatta toast and salad dressing

PASTA (vgo, gfo)

Fusilli alla Cacciatora

Chicken, onion, bell peppers, garlic, sun dried tomatoes, chillies, herbs, dash of cream, tomato sauce

13.00

Linguine Carciofi e Funghi alla Forestiere (v)

Mixed forest mushrooms, artichokes, olives, extra virgin olive oil, garlic, Italian truffle oil

15.00

Fusilli al Controfiletto 'sgn dish'

Chopped fillet steak, red onions, crushed chilli flakes, brandy, demi-glace, cream

18.00

Linguine ai Frutti di Mare

Mixed seafood, tomato sauce, olive oil, garlic, white wine

15.50

Fusilli Arrabiata (v)

Tomato sauce, fresh garlic, chilli flakes, fresh basil

11.00

Linguine con Gamberi e Timo

Sautéed peeled king prawns, chillie flakes, thyme, fresh lime, extra virgin olive oil

16.50

Fusilli alla Toscana

Chicken, pancetta, mushrooms, spring onions, butter, white wine, cream

14.00

Linguine Bolognese

Traditional minced beef recipe

12.50

FRESH RAVIOLI PASTA (Spinach & Ricotta) (v)

Noci e Mele Walnuts, apple slices, celery, parmesan, red wine, cream sauce 14.00

Gran Successo St' Marzano tomato, fresh basil, red onion, tomato, cream 14.00

Al Pesto Trapanese Green basil sauce, pine nuts, cream, courgettes 14.00

Dolcelatte e Noci Cream, dolce latte cheese, butter, walnut, parmesan, parsley 14.00

Funghetto Mushrooms, cream, garlic, butter, white wine 14.00

POTATO GNOCCHI (v)

Sorrentina 13.50

Tomato sauce, cream, broccoli florets, basil and mozzarella

Primavera 13.00

Chopped tomatoes, smoked cheese, roast mild peppers, chilli flakes, butter, cream

Formaggio 12.50

Cream, parmesan, dolcelatte, butter, parsley and cream

RISOTTO RICE (gfo)

Alla Marinara 18.50

Mixed seafood, butter, white wine, garlic, dash of tomato and parsley

Verdure di Stagione (v vgo) 15.50

Pan-seared, grilled and marinated vegetables, butter, herbs, white wine and parmesan shavings

Pollo e Spinachi 16.50

Chicken, spinach, butter, cream, red onion, garlic, chilli flakes, white wine, parsley

FISH DISHES (gfo)

(served with rice)

Salmone Imperiale 21.50

Flame grilled fillet of Salmon with Atlantic prawns, spring onions, brandy and cream sauce

Filetti di Spigola al Basilico 23.50

Pan fried fillets of Seabass with Datterino yellow tomatoes, onions, olives, chillies, garlic, basil, olive

Monk Fish alla Pescatora 27.50

Oven Baked with Seafood, Mussels, garlic, chilli flakes, olives, dash of tomato sauce, white wine

Monk Fish alla Cartoccio 'sgn dish' 26.00

Pan fried with cream tarragon, brandy, turmeric and chilli flakes

FLAME GRILLED STEAKS (gfo)

Served with chips, grilled tomato and oven baked garlic

BEEF FILLET 27.50 | **BEEF FILLET on hot stone 30.00** | **T-BONE 33.00**

MIXED GRILL 35.00

(2 Lamb cutlets, Beef fillet medallion, Chicken fillet, 2 Beef sausages)

Choice of Sauces

Peppenero - Creamy Dolcelatte - Garlic butter & rosemary

TOSCA CLASSICS

Dishes with * are served with pan-seared potatoes and mediterranean vegetables

Medaglioni di Filetto (gfo) *

Grilled slices of fillet steak cooked in onions, brandy, demi-glace, mushrooms, butter, cream and green peppercorn sauce

28.00

Vitello Limone e Salvia *

Veal Escalopes pan fried with lemon juice butter and sage

21.50

Vitello Milanese

Deep fried Veal Escalopes in breadcrumbs, served with Linguine pomodoro and basil

19.50

Lamb Cutlets (gfo) (served with rice or chips)

Grilled with mint sauce dip

25.00

Pollo alla Fritti

Deep fried chicken breast fillets in breadcrumbs served with fusilli crema

18.50

Saltimbocca alla Romana *

Veal Escalopes pan fried and topped with parma ham, mozzarella cheese, butter, sage, white wine

23.00

FLAME GRILLED CHICKEN BREAST (gfo)

Served with pan-seared vegetables and potatoes

TOSCANA 18.00

Oives, chillies, sun-dried tomatoes, red onion, sage, and olive oil

FUNGHETTO 18.50

Mushrooms, butter, garlic, cream, white wine, parsley

ALLA AGRODOLCE 19.50

Honey, Dijon mustard, butter, cream, herbs

RIGAMONTE 20.50

Topped with Parma ham, melted mozzarella, herbs, butter, white wine sauce

MARINATED FLAME GRILLED SKEWERS (gfo)

(Served with salad leaves garnish and rice)

CHICKEN 20.50

In tangy yoghurt, lemon, garlic, spices

LAMB 21.50

In garlic, cumin, olive oil, smoked paprika

OVEN BAKED DISHES

Lasagna Al Forno

Traditional home-made minced beef lasagne topped with tomato, béchamel and cheese sauce

13.50

Cannelloni DI Carne

Tube pasta filled with minced beef and pork, topped with bolognese, bechamel and cheese sauce

13.50

Cannelloni Ricotta e Spinaci (v)

Tube pasta filled with spinach and ricotta cheese topped with tomato, béchamel and cheese sauce

13.50

Melanzana Parmigiana (v)

Baked aubergines with tomato sauce, béchamel, mozzarella cheese and basil

13.50

Service charge not added - Gratuity at your own will

STONE OVEN PIZZA (vgo, gfo)

(Gfo pizza base £2 extra surcharge)

****Pizza of the day** 15.00**

Margherita (v) 11.00

Tomato sauce, mozzarella, fresh basil

Tosca (v) 14.00

Tomato sauce, mozzarella, marinated grilled vegetables in Tuscan style, olive oil and oregano

La Fiorentina (v) 14.00

Tomato sauce, mozzarella, spinach, olives, fresh egg, parmesan shavings and olive oil

Alla Fiamma 14.00

Tomato sauce, mozzarella, Italian pepperoni, mushrooms, jalapenos and oregano

Campagnola 15.50

Tomato sauce, mozzarella, ham, Italian pepperoni, salami Napoli, oregano

Capricciosa (v) 15.50

Tomato sauce, mozzarella, artichoke hearts, forest mixed mushrooms, garlic, black olives

Di Mare 16.50

Tomato sauce, mozzarella, seafood, garlic, olives & oregano

Tre Colori (v) 14.50

Tomato sauce, Sautéed broccoli florets, mozzarella cheese, sun-blushed tomatoes, basil

Pollo Piccante 14.50

Tomato sauce, mozzarella, chicken, marinated mild peppers, caramelised onions & jalapeño

Salsiccia e Fiarelli 15.50

Mozzarella, grilled cut beef sausages, caramelised onions, sautéed broccoli florets, parmesan shavings & basil

CALZONE - FOLDED PIZZA

Classic

Mozzarella, ham, mushrooms, pepperoni, salami Napoli, tomato sauce

15.50

Mezzaluna con Filetto

Pan fried diced fillet steak, onions, jalapeño, mozzarella, garlic tomato sauce

17.50

v- vegetarian | vgo - vegan option | gfo - gluten free option

ALLERGENS

CELERY, CEREALS GLUTEN, CRUSTACEANS, EGGS, FISH, MILK, MUSTARD, NUTS, PEANUTS, SESAME SEEDS, SOYA, SULPHUR DIOXIDE

In addition to the dish ingredient specific allergen information provided Tosca handles all 14 allergen prescribed in Health and Hygiene legislation. Whilst we have implemented and maintain safety practices and take all reasonable precautions to prevent cross contamination, we cannot guarantee that our dishes will not contain traces of the allergies above. Please inform our staff if you have any dietary requirements.

Thank you for cooperation

Service charge not added - Gratuity at your own will