

BAR
TOSCANA

STUZZICHINI

SMALL BITES

RUCOLA E PUNTARELLE

arugula salad with puntarelle, marinated mushrooms, parmigiano reggiano and balsamic vinegar. half 9 full 15

ZUPPA DI CARCIOFI

creamless baby artichoke soup with parmigiano crisps. half 8 full 15

STUZZICHINO TOSCANO

"deconstructed pizza" burrata, tomato jam, and crispy pepperoni with italian bread toast. 13

POLENTINE

baked polenta croutons with gorgonzola fondue and shaved black truffle. 11

ARAGOSTA CARASAU

lobster with tomato, ginger and basil, served with onion purée and sardinian music paper. 15

CRUDO DEL GIORNO

seared ahi tuna with capers, pesto, green peppers and tomato confit. 13

CARPACCIO DI PIEMONTESE

piemontese beef fillet carpaccio with marinated artichokes, pecorino and black truffle. 14

VITELLO TONNATO

thinly sliced roasted veal with a caper sauce, topped with red peppers and homemade chips. 13

RAPINI GRIGLIATI

grilled rapini with pistachio, extra virgin olive oil, nicoise sea salt and lemon zest. 10

BRUSCHETTA AL TARASSACO

bruschetta with roasted tomato, sauteed dandelion and shaved ricotta salata. 9

LASAGNETTA AI FUNGHI

lasagnetta slider with wild mushrooms, white meat ragout and fontina cheese. half 13 full 24

PROSCIUTTO DI PARMA

sliced prosciutto served with fennel pinzimonio and vanilla infused vinegarets. 12

SELEZIONE DI SALAMI

italian salami with giardiniera and mustards. 12

FORMAGGI

italian cheeses with homemade jams. 12

TIGELLA

freshly baked italian panini from emila-romagna

- prosciutto, burrata and basil.
- grilled zucchini and brie cheese.
- heirloom tomato, pesto and shaved parmigiano.
- mortadella and buffalo mozzarella.
- prosciutto cotto, fontina and mushrooms.
- nutella 11

QUALCOSA DI DOLCE

SOMETHING SWEET

SEMIFREDDO ALLA NOCCIOLA

"half-cold delight" of hazelnut and caramel gelato mousse. 9

TIRAMISU' BAR TOSCANA

"carry me up" two layers of homemade cake, soaked in a decaf espresso syrup, mascarpone mousse and chocolate shavings. 9

SFOGLIATINA DI MELE

tartlet made with glazed apples served with tahitian vanilla sauce. 9

FRUTTI DI BOSCO E CIOCCOLATO

chocolate fondue tart with fresh berries 9

STELLINE

a delicious assortment of home made italian cookies. 6

CAFFÈ

CAFFÈ AMERICANO 4

CAPPUCCINO 6

ESPRESSO 5

TEA 5

SOFT DRINK 5

MINERAL WATER 4

SPARKLING WATER 4

BAR TOSCANA IS A SMALL BAR, BUT IT WILL PROVIDE YOU WITH A BIG EXPERIENCE. OUR STAFF IS EXTREMELY KNOWLEDGEABLE AND PROFESSIONAL, SO IF YOUR CHOICE IS NOT LISTED, PLEASE DO NOT HESITATE TO ASK. RELAX AND ENJOY... IL BUON BERE!

APERITIVI

SPARKLING CONCOCTIONS

NEGRONI SBAGLIATO

this gin-less alternative to the negroni, developed in the early 1970s, at the bar basso in milan, is an aromatic bitter-sweet, sparkling conundrum of campari, m&r sweet vermouth and prosecco. served with orange and dry olive rim. 14

APEROL SPRITZ

enjoy italy's #1 aperitif made with aperol, prosecco and club soda. we add our signature touch of st. germain elderflower liqueur. 13

BELLINI

this italian masterpiece, created in 1948 by giuseppe cipriani at harry's bar in venezia, is a velvety smooth combination of white peach puree and prosecco. 13

GARIBALDI

delightful, fresh combination of prosecco and fresh orange juice laced together with campari. 13

RUBINO

antioxidant rich pomegranate properties meet the fruity aromas and crisp taste of nino franco prosecco, combined with the rich complexity of grand marnier. 13

PUCCINI

a zesty, citrus ménage a trois of prosecco, fresh tangerine juice and a touch of mandarine napoléon liqueur. 13

INTRIGANTI & AROMATICI

INTRIGUING & AROMATIC

BRENTWOOD'S GARDEN

russian standard vodka, fresh lime and cucumber enhanced with a touch of bitter truth celery bitters and cynar. served with tomato powder on the rim. 15

SPEZIATO

our vibrant and savory blend of barsol primero pisco, aperol, fresh red bell pepper and basil, laced together with fresh lemon juice. 15

SORRISO (signature of Francesco Lafranconi)

a harmonious and ethereal combination of plymouth gin, absolut pear vodka, oloroso-style sherry and luxardo cherry brandy. enriched with aromatic bitters and citrus peel. 15

PEPE MARTINI

our signature dirty martini is crafted with a gentle muddle of jalapeno olives with your choice of premium vodka or gin, enriched with a whiff of m&r dry vermouth. 15

MY ITALIAN SAZERAC

spicy and rich, this profusion of herbal character from rye one straight rye whiskey, amaro nonino, fee brothers peach bitters with a whiff of absinthe is served over "the globe." 17

TOSCARITA

this tangy fusion of chinaco blanco tequila, villa massa orancello, fresh lime, and agave nectar is topped with grand marnier-blood orange foam and sicilian orange peel sea salt. 16

SORRENTO

a cool and uplifting fusion of partida blanco tequila, villa massa limoncello, fresh mint and cucumber laced together with fresh lime juice and agave nectar. 15

PEARBELLINI

an intriguing vibrant seduction of grey goose le poire, st. germain elderflower liqueur and fresh pears laced together with fresh lime juice and aromatic bitters. 15

ROMAGNA

a wealth of spice and mellowness achieved by blending cruzan light rum, fresh basil and blackberries laced together with balsamic vinegar reduction. 15

CINQUE TERRE

a flavorful combination of hendrick's gin, strawberries, mint and basil bonded together with fresh lime and agave nectar. 15

DOPO CENA

AFTER SUPPER

ESPRESSO REPUBLIC

an exquisite combination of luxardo amaretto, amaro averna and espresso shaken to perfection and poured over vanilla ice cream. now...that's amore! 15

MONTE BIANCO

our own version of italy's best kept secret: the sgroppino. lemon sorbet and a touch of lemon juice masterfully blended with kettle one citron, prosecco and st. germain elderflower liqueur, topped with a pinch of ground coffee. 15

SAN MARCO

after the first sip, your palate will be engaged in a game of seduction from the silky texture and rich flavors of bulleit bourbon , marolo chamomile, and mouth-watering nocello toshi and zucca rhubarb liqueurs. 15

COSTA SMERALDA

a fresh, assertive and sophisticated mix of nonino ué, green chartreuse, luxardo maraschino and fresh lemon. 15

SPIRIT ON THE GLOBE

at bar toscana, we care to promote the finest sipping spirits while retaining their integrity of flavors. thus we suggest you enjoy your favorite spirit poured over our signature ice sphere. MP

BAR TOSCANA

www.bartoscana.com

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