



to start

Cesare salad	8
Classic preparation with a garlicky vinaigrette	
...add grilled shrimp	+7
House greens	7
Organic Greens with tomatoes and roasted shallot vinaigrette	
Grilled avocado	10
Sautéed garlic, roasted tomato "pico", grilled ciabatta	
*Carpaccio di manzo	15
Thinly sliced beef tenderloin, raw onion, Reggiano, capers, avocado, lemon and truffle oil	
Calamari Fritti	13
Flash fried, chili flake oil, spicy aioli	
Kitchen Salad	15
Large salad of local greens, grilled vegetables, chicken, tomato, olives, mozzarella, egg, prosciutto, crispy onions, with roasted shallot dressing	
Polpo	15
Grilled octopus tossed with lemon vinaigrette over cous cous	



entrées

Garlic scampi	26
Sautéed Gulf shrimp with garlic, shallots, mushrooms, white wine, sun-dried tomatoes and butter served over lighter-than-air polenta	
Pollo alla Padella	25
Chicken breast pounded and rolled with sage and fontina wrapped in prosciutto served over mushroom risotto	
*Salmone	26
Crispy skin pan roasted over sautéed zucchini, and quinoa with leek butter, spikes of tomato marmelata	
*Grilled Thick Pork Chop	29
Caramelized shallots, Kennett mushrooms, roasted garlic-truffle mashed, haystack onions	
Pan Seared Scallops	32
Lobster risotto, pancetta/shallot white wine pan-sauce	
"Braised all day" Short Rib	32
Saged braising liqueur brussels sprouts, truffle mashed, haystack onions	



Easter Specials

Roasted Pork Loin	26
Shiitake and marsala demi-glace, truffled mashed potatoes	
Pan-Roasted Halibut	32
With baby bok choy, lemon and asparagus risotto with lemon and herb butter	
Filet Mignon	34
Tenderloin grilled with caramelized onion, tomato confit, pave potatoes and asparagus	
Smoked Ham	26
With truffled mac and cheese and roasted Brussels	



pasta

Tortellini	17
Fresh pasta rolled with mortadella ham and ricotta in a sun-dried tomato and cream sauce	
Capellini al Pomodoro	15
Imported angel hair pasta tossed in light pomodoro	
...add shrimp	+7
Ravioli alla Brasata	22
Braised beef short rib and ricotta filled pasta with mushroom and red wine demi-glace	
Fettuccine Bolognese	17
Semolina pasta with our slow cooked beef ragout	
Gnocchi della Nonna "hand turned"	22
Kennett mushrooms, grilled chicken julienned prosciutto goat cheese, parmesan breadcrumbs	
Fettuccine Cavolo fiore	19
Sautéed cauliflower, zucchini, fresh tomato, roasted garlic and olive oil topped with grated Reggiano	
Ravioli Melanzane	19
filled with grilled eggplant & ricotta tossed in olive oil, with spinach, fresh tomato, garlic and Reggiano	
Kennett Mushroom Risotto	21
Carnaroli risotto, mascarpone, porcini broth, roasted exotic mushrooms, herbs, truffle oil	

Wines by the Glass

Prosecco, Bele Casel \$9.5	Chardonnay, Talley Estate 2017, Arroyo Grande \$12
Cuvee Rose, Bisol Jeio, Veneto \$10	Pinot Noir, Kris 2017, Sicily \$9.5
Pinot Grigio, Corte Fresca 2018, Lazio \$8.5	Chianti, Coltibuono 2018, Tuscany \$8.5
Fume Blanc, Ferrari Carano 2019, Sonoma \$9.5	Cabernet Sauvignon, Tribute 2017, Napa Valley \$9.5
Vernaccia, Fontaleoni 2019, Tuscany \$8.5	Tuscan Red Blend, Monrosso 2017, Tuscany \$9
Verdicchio, "Le Gemme" 2019, Brunori \$8.5	Barbera D'Asti, Araldica 2016, Piemonte \$9
Clos Julien, Chardonnay 2019, Arroyo Grande \$9	

Seasonal Craft Cocktails \$10

Fall Sangria- Kris Pinot Noir combined with seasonal juices and Goslings ginger beer
Harvest Spritz- Bele Casel Prosecco, apple cider, & a splash of fresh lemon juice
Bees in a Barrel- A twist on a classic Bee's Knees using our local favorite Bluecoat Barrel Reserve Gin
Poison Apple- Bulleit Bourbon Whiskey, cranberry juice, apple cider and a touch of magic
Rum Apple Toddy- Hot apple cider & Mount Gay rum seasoned and garnished with whole cloves

Toscana Specialty Cocktails \$12

Toscana Martini- your choice of vodka or gin with fresh stuffed blue cheese olives
Toscana Manhattan, up or on the rocks garnished with a Luxardo cherry
Espresso Martini- Fresh brewed espresso with Absolut Vanilla, Kahlua and Frangelico
Classic Negroni- Bluecoat gin, Campari Italian Liqueur and sweet vermouth

Drafts

Terrapin Up-Hi IPA (5.9%) \$6	Dogfish Head Campfire Amplifier Stout (6.5%) \$6
Peroni Lager, Italy (5.1%) \$6	Misphillion River Not Today Satan IPA (7.3%) \$7
Dogfish Head Slightly Mighty IPA (4%) \$6	Truly Mixed Berry Hard Seltzer (5%) \$6

Bottles & Cans

Allagash White (5.1%) \$7	Miller Lite (4.2%) \$4
Allagash Saison (6.1%) \$7	Neshaminy Creek County Line IPA (6.6%) \$7
Amstel Lite (5%) \$5	RAR Groove City Hefeweizen (5.4%) \$6
Blue Moon (5.4%) \$5.5	RAR Nanticoke Nectar IPA (7.4%) \$6
Buckler (NA) \$4.5	Sierra Nevada Pale Ale (5.6%) \$5.5
Coors Light (4.2%) \$4	Sierra Nevada Hazy Li'l Thing (6.7%) \$6
Dogfish 60 min (6%) \$5.5	Sol (4.5%) \$5
Dogfish Head Seaquench Session (4.9%) \$5.5	Two Roads Lil' Heaven Session IPA (4.8%) \$5.5
Dos Equis (4.2%) \$5	Victory Golden Monkey (9.5%) \$7
Founders Green Zebra (4.6%) \$5	Victory Prima Pils (5.3%) \$5.5
Heineken (5%) \$5	Yuengling (4.4%)

