



TOSCANA MIA

TRATTORIA ITALIANA

ANTIPASTI

- Grigliata di verdure (120 g)** \$155
Grilled veggies seasoned with olive oil and garlic.
- Prosciutto e melone (50g)**..... \$160
Slices of Parma ham and cataloupe perjeile with homemade garlic bread.
- Antipasto toscano (2 pax) (180 gr)**..... \$275
Fine selection of cold meats and italian cheeses.
- Carpaccio di bresaola (80 gr)**..... \$165
Slices of dried meat served with urugula, parmesan cheese and cherry tomatoes.
- Carpaccio del pescatore (80 gr)**..... \$160
Slices of fish served with arugula, cherry tomatoes, olives, cappers and red onions.
- Melanzane alla parmigiana (120 gr)**..... \$160
Baked eggplant with mozzarella, parmesan cheese, basil and fresh tomatoe sauce.
- Cozzamara (200 gr)**..... \$135
Mussets with white wine sauce, garlic, parsley and black pepper.
- La Bruschetta classica (60 gr)**..... \$130
4 slices of homemade bread with tomaoes, garlic, parmesan cheese, basil and fresh extra virgen olive oil.

INSALATE (85GR)

- Arezzo**..... \$133
Arugula, spinach, pear, gorgonzola cheese and nuts.
- Forte dei Marmi**..... \$144
Shripms, argula, avocado, cherry, tomatoes and red onion.
- Caprese**..... \$155
Fresh tomatoes, mozzarela cheese and basil.
- Montecatini Alto** \$125
Mix of green lettuce, jitomate and parmesan.
- Versilia**..... \$145
Chicken marinated with pesto, lettuce, feta cheese and croutons with parmesan.
- Giulio Cesare**..... \$135
Lettuce chery tomatoes and homemade garlic croutons.
Extra chicken \$30 / extra shrimps \$40

LE MINESTRE (450 ML.)

- Zuppa della nonna**..... \$140
White beans and chickpeas soup.
- Minestrone** \$140
Veggie soup.
- Zuppa del mare**..... \$170
Seafood soup.

LE PASTE (150GR)

Tu opción: Hecho en casa
Spaghetti, Ravioli, Fettuccini, Gnocchi, Pappardelle y Tortellini

Gluten free:
Penne y Fusilli

- Frutti di mare**..... \$250
Rosé sauce and seafood.
- Pienza**..... \$245
Chicken, marsala sauce and cream.
- Antonella** \$215
Tomato sauce, olives, mushrooms, spinach, arugula and bell peppers.
- Carducci**..... \$225
Mushrooms, gorgonzola cheese, pecans and cream.
- Firenze**..... \$225
Cream, white wine, green peas, read pnion, mushrooms, garlic and homemade pancetta.
- Monsummano**..... \$225
Tomato sauce, homemade italian sausage and mushrooms.
- Bolognesa**..... \$215
Original meat sauce.
- Martina** \$195
Tomato sauce, red onions, basil and hot peppers.
- Matriciana**..... \$225
Tomato sauce, red onion and homemade panceta.
- Montalcino**..... \$250
Shrimps , gorgonzola cheese and cream.
- Puttanesca**..... \$215
Tomato sauce, anchovies, cappers, red onion and black olies.
- Pesto e camarones**..... \$250
Homemadepesto and shrimps.
- Donna**..... \$250
Rose sauce, shrimps and zucchini.

IL SECONDI DEL PESCIVENDOLO (250GR)

- Fritto misto**..... \$305
Fried shrimps and calamari with veggies.
- Tonno Joary**..... \$305
Grilled Tuna served with veggies.
- Pesce alla livornese**..... \$325
Catch of the day with black olvies, capers, red onions, tomato sauce and basil.
- Il Gamberi con patate**..... \$325
Grilled shrimps served with baked potatoes.

IL SECONDI DEL MACELLAIO (250GR)

- Petto di pollo alla parmigiana**..... \$290
Chicken breast with tomato sauce, mozzarella and basil.
- Salsiccia alla griglia con insalata e pomodori**..... \$270
Grilled italian sausage served with slices of tomatoes and green salad.
- Scaloppina Marsala**..... \$325
Beef fillet with marsela sauce and grilled veggies.
- Salsiccia alla TOSCANA MIA**..... \$325
Italian sausage, olives, bell peppers and tomato sauce.
- Tagliata Montecarlo**..... \$325
Grilled beef fillet served with mushroom sauce and baked potatoes.
- Tagliata Sienese**..... \$325
Grilled beef fillet served over fresh arugula, slices of parmesan cheese on top and baked potatoes.

PIZZAS (250GR)

Sourdough Pizzas

Pina	\$215
Tomato sauce, mozzarella, shrimps, gorgonzola cheese and spinach.	
Fungosa	\$235
Tomato sauce, mozzarella, grilled mushrooms, truffle oil and fresh garlic.	
Napo	\$230
Tomato sauce, mozzarella, bresaola, arugula, cherry tomatoes and parmesan cheese.	
Del grullo	\$220
Tomato sauce, mozzarella, mushrooms, homemade Italian sausage, artichokes and black olives.	
Cianchi	\$230
Tomato sauce, mozzarella, artichokes and parma ham.	
Andria	\$220
Tomato sauce and seafood.	
4Stagioni	\$210
Tomato sauce, mozzarella, hams, black olives, capers and artichokes.	
Margherita	\$190
Tomato sauce, mozzarella, and basil.	
Porca Miseria	\$210
Tomato sauce, 4 cheeses, homemade Italian sausage and red onions.	
IL Calzone	\$230
Salsa de tomate, mozzarella, jamón, alcachofas y aceitunas negras.	
Pinocchio	\$205
Tomato sauce, mozzarella, ham and pepperoni.	
Diavolicchio	\$195
Tomato sauce, mozzarella and hot homemade pepperoni.	
Campagnola	\$210
Tomato sauce, mozzarella and grilled veggies.	
Tonnosa	\$230
Tomato sauce, mozzarella, tuna carpaccio, red onions, olives and capers, topped with fresh arugula.	
Roberta	\$180
Tomato sauce, garlic, anchovies and oregano.	
Biancanieve	\$215
Mozzarella cheese, mushrooms and parma ham.	

IL DOLCI

Tiramisú	\$140
Traditional Italian dessert.	
Flan	\$140
Homemade flan served with artisanal gelato.	
Strudel	\$140
Fruit strudell served with vanilla gelato.	
Homemade gelato	\$140
Please ask your waiter for today's flavors.	
Affogato	\$140
Homemade gelato with and espresso shot.	
Nutella pizza	\$160
Pizza bread with nutella and banana.	

NO STRAWS, PLEASE!

APERITIVI & COCKTAILS (180GR)

Cuba Libre	\$135
Gin Tonic	\$135
Margarita (limón o fresa)	\$135
Daiquiri (limón o fresa)	\$135
Martini	\$135
Apple Martini	\$135
Negroni	\$145
Spritz	\$145
Cosmopolitan	\$135
Mojito	\$135
Whisky & Soda	\$145
Sangría (roja o blanca)	\$135
Clericot	\$135

ACQUA

Nestlé 600 ml	\$28
Garci Crespo 600 ml	\$28
St. Pellegrino 500 ml	\$75

LE BIRRE (355 ML)

Pacífico	\$38
Corona	\$38
Modelo Especial	\$38
Vittoria	\$38
Corona Light	\$38
Negra Modelo	\$38
Cerveza Artesanal	\$85

LE BIBITÉ (355 ML)

Schweppes	\$28
Coca Cola	\$28
Coca Light	\$28
Fanta	\$28
Fresca	\$28
Sprite	\$28
Manzanita	\$28
Limonada	\$32
Naranjada	\$32
Té frío	\$32

CAFFÉ & DIGESTIVI

Americano (150ml)	\$30
Espresso (35ml)	\$38
Capuccino	\$45
Café Latte (150ml)	\$35
Corretto (35ml)	\$75
Grappa (40ml)	\$145
Sambuca (40ml)	\$145
Digestivos varios (40ml)	\$145


TIPS NOT INCLUDED

WE TAKE VISA & MASTERCARD

#TOSCANANAMIABUCERIAS

#tuttiatavola #VeryItalianPeople

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