

Tusca Cafe

SPECIALTIES TO GO

HOUSE FAVORITES

HOUSE-MADE MINI FOCACCIA LOAF

mini loaf of delicious bread

\$10

CHICORY SALAD

served with lemon-anchovy dressing

\$14

BROCCOLI DI CICCIO

garlic, lemon

\$12

ROASTED FINGERLING POTATOES

crispy sage, green onions, saba

\$10

TOSCA MEATBALLS

5 meatballs, spicy tomato sauce

\$17

MARINATED OLIVES

citrus and rosemary marinated mixed olives

\$10

CAVIAR

1oz KALUGA

served with potato chips and burrata

\$120

1oz GOLDEN OSETRA

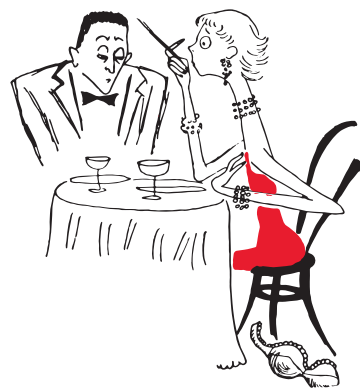
served with potato chips and burrata

\$155

500 GRAMS GOLDEN OSETRA

served with blinis and bellwether crème fraîche

\$1,500



OYSTERS & SHRIMP

SHRIMP COCKTAIL

4 large shrimp, poached and chilled, served with lemon-anchovy cocktail sauce

\$29

OYSTERS BY THE DOZEN

served with sambuca mignonette and anchovy cocktail sauce

\$45

COOK AT HOME

1LB FRESH CHITTARA PASTA

house-made (serves 3-4)

\$14

12oz GAROFALO GLUTEN-FREE DRIED PASTA

made from corn, rice & quinoa

\$12

16oz HOUSE-MADE TOMATO SAUCE

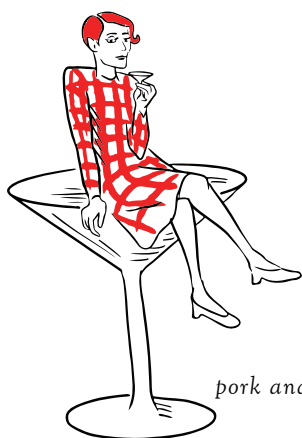
fresh tomato sauce

\$11

ITALIAN WEDDING SOUP

pork and beef meatballs, chicories, fregola pasta, parmesan, organic chicken broth

16oz (serves two) \$16 | 32oz (serves four) \$24



SIGNATURE COCKTAILS AT HOME

750ML

THE FAMOUS HOUSE CAPPUCCINO

bourbon, cognac, chocolate, milk

\$95

NORTH BEACH SPRITZ

grey goose, prosecco, amaro nonino, pomegranate, lemon

\$85

TOSCA NEGRONI

beefeater gin, lo-fi sweet vermouth, campari, orange

\$85

THE HUSTLER

rye, sweet vermouth, amaro lazzaroni, orange

\$95

WINE FLIGHTS TO CALIFORNIA & ITALY

CALIFORNIA

SPARKLING: J Vineyards Cuvée Brut, Russian River NV

WHITE: Kistler, 'Les Noisetiers' Chardonnay, Sonoma 2017

RED: Mt. Veeder, Cabernet Sauvignon, Napa Valley 2016

\$155

ITALY

SPARKLING: Emmanuelle Scammacca, 'Murgo' Brut Rosé, Mt Etna, Sicily, 2017

WHITE: Pinot Grigio, Cantina Valle Isarco, Alto Adige 2018

RED: Banfi, Rosso di Montalcino, Tuscany, Italy 2017

\$125

