$75  PER  PERSON

ANTIPASTI

served for the table

SPRING VEGETABLE VIGNAROLA
english peas, fava beans, roasted artichoke, vegetable broth

CRISPY SUNCHOKES
confit jerusalem artichoke, new potatoes, tuscan kale pesto

PASTA

served for the table

CARBONARA
lumache, pancetta, pecorino, cauliflower

ENTRÉES

select two for the table

NETTLE RISOTTO
whipped ricotta, black pepper, grana padano

HALIBUT ALL’AMATRICANA
farro, tomato, calabrian chili, basil

PORK CANNELLONI
tomato-braised berkshire pork crepes, parmesan cream

TUSCAN FRIED CHICKEN
chicory salad with lemon-anchovy dressing

FLANNERY BEEF PORTERHOUSE
entrée supplement (serves 2) $95
mushrooms, herb butter, red wine beef jus

1OZ. KALUGA CAVIAR $120
potato skins and burrata

1OZ. GOLDEN OSETRA CAVIAR $155
potato skins and burrata

SHRIMP COCKTAIL (4 PIECES) $29
anchovy cocktail sauce

HALF DOZEN OYSTERS $21
sambuca mignonette, anchovy cocktail sauce

DOZEN OYSTERS $42
sambuca mignonette, anchovy cocktail sauce

HALIBUT CRUDO $19
blood orange, fennel

HOUSEMADE FOCACCIA $7
garlic, parmesan, herb oil
add Marinated Burrata $4 | add Whipped Nduja $5

TOSCA MEATBALLS (5 PIECES) $17
spicy tomato sauce, basil, parmesan

"SPAGHETTI" AND MEATBALLS $25
spicy tomato sauce, basil, parmesan

CHICORY SALAD $16
lemon-anchovy dressing

BAKED OYSTERS FLORENTINE $24
breadcrumbs, pancetta, spinach, asiago

SQUID INK CHITARRA $24
uni butter, herb breadcrumbs

CHOCOLATE SILK $10
whipped sabayon

OLIVE OIL CAKE $10
blood orange compote

SEASONAL GELATO $10
from Lush

An additional 10% will be added to the bill to contribute to employee healthcare and the substantial costs of the city & DPH mandated COVID operating guidelines.

The consumption of raw or undercooked meats eggs, seafood or shellfish may increase your risk of food borne illness.
COCKTAILS

THAT'S AMORE
gin, blackberry, lavender, lime, sparkling 15

APEROL SPRITZ
aperol, prosecco, orange 13

TOSCA NEGRONI
beefeater, campari, carpano antica, lo-fi gentian amaro 15

THE HUSTLER
rye, sweet vermouth, amaro lazzaroni, orange 15

NORTH BEACH SPRITZ
organic vodka, prosecco, nonino apertivo, pomegranate, lemon 15

ITALIAN NIGHTCAP
amaro nonino, pomegrante, ginger, lemon, served hot 15

HOUSE CAPPUCCINO
bourbon, congnac, chocolate, steamed milk 16

SPARKLING WINES
Drusian Spumante Rosé, ‘Rosé Mari’, Veneto, Italy NV 14 62
Nicolas Feuillatte, Réserve Exclusive, Brut Champagne, France NV 19 95

Rosé WINES
Graci, Etna Rosato, Sicily, Italy 2019 15 67

WHITE WINES
Cantina Valle Isarco, Pinot Grigio, Alto Adige 2018 16 72
Flora Springs, Sauvignon Blanc, Napa Valley 2018 14 62
Vigneti del Vulture ‘Pipoli’, Greco-Fiano, Tuscany, Italy 2019 13 58
Saxon Brown, Chardonnay, Durell Vineyard, Sonoma Coast 2013 22 98

RED WINES
Blue Ox, Carbonic Carignan, California 2019 15 67
Kutch, Pinot Noir, Sonoma County 2019 16 72
Cascina Val del Prete, Nebbiolo d’Alba, Piedmont, Italy 2015 17 78
Banfi, Rosso di Montalcino, Tuscany, Italy 2017 13 58
Daou, Cabernet Sauvignon, Paso Robles, California 2018 20 94

BY THE BOTTLE
Rochioli, Chardonnay, Russian River, Sonoma County 2018 135
Paolo Cali, ‘Il Violino’, Nero d’Avola, Sicily, Italy 2018 56
COS, ‘Nero di Lupo’, Nero d’Avola, Vittoria, Sicily, Italy 2018 64
Kistler, Pinot Noir, Sonoma Coast 2017 150
Gulfi, Sanlorenzo, Nero d’Avola, Chiaramonte, Sicily, Italy 2013 118
Giacomo Fenocchio, Nebbiolo, Langhe, Piedmont, Italy 2018 80
Caprili, Brunello di Montalcino, Riserva, Tuscany, Italy 2008 274
Mt.Veeder, Cabernet Sauvignon, Napa Valley 2016 88
The Mascot, Cabernet Sauvignon, Napa Valley 2014 285