

# Il Caviale

*We have a selection of the finest caviars from around the world  
Served with blinis, crème fraîche & accompaniments*

KAVIARI BAERI ROYAL SEVRUGA \$225/oz  
A species of Sturgeon from Russia,  
A fine and fresh flavor, woody hints and ionized dried fruits

KAVIARI PRESTIGE OSETRA \$275/oz  
Farmed Russian Sturgeon with a unique taste of halenuts

KAVIARI KRISTAL GOLDEN OSETRA \$375  
Plump, briny and buttery, nice pop and clean finish



## Il Mare

*Our seafood selection is flown in overnight daily. We use small local fisheries in Brittany, France, as well as Greece and Italy*

### Seafood Platters

*All seafood platters are served on ice with the following condiments:  
Russian Sauce, Cocktail Sauce, Frozen Mignonette, Garlic-Lemon Butter, Honey Mustard*

#### **One-Tier (Recommended for 2) \$150**

6 Oysters 2 U3 Shrimp 1 Maine Lobster Tail

#### **Two-Tier (Recommended for 2-4) \$210**

6 Oysters 2 U3 Shrimp 4 Alaskan Crab Legs, Halved 1 Maine Lobster Tail

#### **Three-Tier (Recommended for 4-6) \$360**

12 Oysters 4 U3 Shrimp 6 Alaskan Crab Legs, Halved 2 Maine Lobster Tails



*Create your own seafood platter with our selection of fresh seafood*

U3 Shrimp	\$35ea	Oysters	\$5ea
Alaskan King Crab Leg	\$20ea	Maine Lobster Tails	\$50ea

### Platters "Alla Plancia"

*Delicacies from the grill, drizzled with lemon and olive oil*

Octopus	\$25	Maine Lobster Tail	\$50ea
U3 Shrimp	\$35ea	Blue Lobster Tail	\$200ea



*We use a premium, custom made, olive oil made by Fernando Pensato in the Italian Riviera as well as a twelve year old Aceto Balsamico*

## Insalate Dalla Casa



House Caprese with Buffalo Mozzarella \$25

Lobster Salad with Lemon Couscous \$30

Baby Arugula with Tomatoes, Truffle Vinaigrette \$15

Baby Spinach with Rainbow Beets, Pears, Caramelized Pecans \$16

“Tosca Salad” with Scallops, Truffle, Foie Gras \$40

## Verdure



*Prime whole vegetables, served chilled with a light truffle vinaigrette & olive oil*

Whole Artichoke \$17

Mix of Wild Mushroom Casserole \$17

Heirloom Tomatoes \$18



## Il Crudo



Toro with Spices & Rosemary \$70      Lobster, Orange Blossom Perfume \$40

Scallop with Mango, Avocado, Lime \$30      Hamachi Lemon-Tomato Pepperoncini \$35

Chopped Kobe Beef, Caviar \$150

Inquire with our Maître D' about our one-of-a-kind Aceto Balsamico di Modena  
Aged 100 Years  
\$200 per 1/4oz





# La Salumeria


*Create your own board or enjoy the following selections à la carte*

Recla Speck, 5oz From Val Venosta Valley	\$15	Lomo, 5oz Fermin Iberico	\$40	Heirloom Tomatoes	\$18
Prosciutto Pio Tosini, 5oz Black Label Twenty Four Months	\$30	Fresh Burrata	\$40	Whole Artichoke	\$17
Pata Negra De Bellota, 5oz 100% Pure Acorn fed Thirty-six months	\$125	Buffalo Mozzarella	\$25	House Giardiniera	\$15

## Pasta & Risotto



Toro & Baby Arugula Salad atop Farro Linguine, in Garlic-Lime Reduction	\$40
Spaghetti with Roasted, Puréed and Fried Baby Artichokes	\$30
Maltagliati with Wild Mushrooms, Asparagus, White Wine and Tarragon	\$35
Fettuccine with Mascarpone Cheese, Tossed Tableside in a Parmesan Wheel with Fresh White Alba Truffle	\$120
Nonna Seafood Lasagna, Layered with Baby Spinach Leaves & Parmesan Cheese	\$45
Champagne Parmesan Risotto, Served Table Side Add White Alba Truffle	\$30 \$120
Spaghetti Alle Vongole	\$40

 *All Pasta and Risotti are available with our White Alba Truffle \$30/g* 



# Il Pesce

*We have a unique fish selection from the Mediterranean and beyond that is flown in overnight daily  
Our fish are served whole and filleted tableside, then drizzled with olive oil, lemon & fresh herbs*

Wild Mediterranean Branzino (approx 1.5lbs) \$50

Mediterranean Dorade (approx 2lbs) \$130

Dover Sole Meuniere (approx 1.5lbs) \$95

Turbot For Two (approx 3.5lbs) \$160

Blue Lobster (upon availability) \$250

*Our fish come with choice of the following homemade sauces*

Sauce Vierge

Basil Vinaigrette

Spicy Tomato Capers Concasse

Crustacean Jus

Dolce Forte

Champagne

Lemon Butter

## Del Mare

(Seasonal Market): Scallop/Champagne Sauce \$60

Tosca Paella, Saffron, Premium Shellfish, Chorizo For 2 \$130

## Dalla Terra

Bone-in Tenderloin, 12oz.

Served whole on a rustic wood board with choice of exotic salts \$60

Kobe Ribeye (Grade 5, Marbling 12 from Kobe, Japan) \$45/oz (4oz min)

Prime Ribeye 36oz for 2 \$160

Traditional Lamb Couscous \$60

Four Story Hill Farm, Milk Fed Veal Chop \$100

*Our meat selections come with choice of the following homemade sauces*

Bearnaise Sauce

Black Peppercorn Sauce

Bordelaise

Grand Mère Sauce

## Sides

Grilled Asparagus \$16

Steamed Whole Artichoke \$17

House Arugula Salad with Tomatoes and Truffle Vinaigrette \$12

Mixed Wild Mushroom Casserole \$17

Baby Carrot Haricot Vert \$15

Lemon Cilantro Couscous \$12

Creamy Yukon Gold Mash Potatoes \$15

Truffle Mac and Cheese \$20

# I Dolci

## Dolci Classici

Tosca Tiramisù di Verona \$15

Profiteroles

Artisan Vanilla Ice Cream-filled Pâte à Choux, Warm Dark Chocolate Sauce \$15

Zabaione

Served Warm with Berries, Amaretti & Soft Whipped Cream \$15

Hazelnut Dacquoise

Crispy Praline Layer, Caramel Crèmeux, Paradis \$20

## Dolci Speciali

Chocolate Mousse

Crafted with Valrhona Vintage Gran Couva Chocolate, Crunchy Pearls \$25

Baba Au Rhum served with soft whipped cream

Atlantico Private Cask Rum \$25

Black Tot British Naval Royal Rum \$150

“Omelette à la Norvégienne” for Two \$40

Layers of Almond Genoise, Artisan Vanilla Ice Cream, Orange, Meringue,

Grand Marnier

Flambée tableside

Fresh Super Jumbo Strawberries \$25

Choice of Sauce

Milk Chocolate  
Dark Chocolate  
Dulce De Leche

Homemade Nutella  
Vanilla Crème Anglaise  
Strawberry