

Toscano

BISTRO

Starters

(gf)	Creamy Potato Garlic Soup	10
(v)	Bruschetta <i>Red Hen crostini, hothouse tomato, garlic, diced red onion, fresh basil, balsamic reduction, EVOO</i>	13
	Fried Calamari <i>Banana peppers, house pomodoro sauce, lemon garlic aioli</i>	17
(v)	Crispy Artichoke Hearts <i>Lemon garlic aioli, dressed arugula</i>	14
(gf)	PEI Mussels <i>Garlic, hothouse tomato, basil, white wine, butter</i>	17
(gf)	Beef Carpaccio <i>Pickled red onion, EVOO, baby arugula, truffle salt, cracked black pepper, shaved romano</i>	15
(gf)	Seared Sea Scallops <i>Butternut squash puree, guanciale, crispy leeks, rainbow microgreens</i>	19
	Toscano Crab Cakes <i>Premium lump crab, saffron aioli, baby arugula, marinated cucumber ribbons</i>	20

Salads

(v)	Caesar <i>Romaine lettuce, house caesar dressing, Red Hen croutons, shaved romano</i> <i>Add anchovy \$2</i>	16
(v)(gf)	House Mixed Greens <i>Mixed greens, cherry tomato, cucumber, red onion, carrot,</i> <i>Choice of herb vinaigrette or creamy dill dressing</i>	15
(v)(gf)	Harvest Kale & Quinoa <i>Baby kale, quinoa, roasted butternut squash, dried cranberries, pumpkin seeds,</i> <i>VT Creamery goat cheese, dried apricot, red onion, maple balsamic vinaigrette</i>	17
(v)(gf)	Greek <i>Shaved romaine lettuce, cherry tomato, red onion, kalamata olives, banana peppers</i> <i>feta, cucumber, spicy lemon-caper vinaigrette</i>	16
	Curried Shrimp & Scallops <i>Mixed greens, pickled red onion, VT Creamery goat cheese, cherry tomato,</i> <i>Almond slivers, dried apricot, herb vinaigrette</i>	25

Protein Add-Ons

Chicken 7 Shrimp 10 Salmon 12

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

Sandwiches & Wraps

**Served w/ French fries or side dressed greens & pickle spear
Substitute a side Caesar or sweet potato fries \$4*

Tosceno Crab Cake Sandwich	21
<i>Dressed Arugula, tomato, pickled red onion, lemon-garlic aioli, buttery croissant bun</i>	
Cajun Seared Salmon Sandwich	22
<i>Saffron aioli, lettuce, tomato, onion, rosemary focaccia roll</i>	
Classic Burger	18
<i>8oz chuck brisket & short rib blend, lettuce, Hothouse tomato, onion, brioche bun</i>	
Add On: Cheddar or Gorgonzola \$3 Bacon \$4 Sautéed Mushrooms \$2	
Gorgonzola Burger	20
<i>Pickled red onion, fresh arugula, roasted garlic mayo, brioche bun</i>	
Maple Bacon Burger	22
<i>Maple-bourbon dry rub, bacon jam, North Country smokehouse bacon, brioche bun</i>	
Grilled Chicken Sandwich	18
<i>Cheddar cheese, lettuce, tomato, onion, creamy dill dressing, rosemary focaccia roll</i>	
(v) Falafel Vegetable Wrap	18
<i>Baby kale, arugula, roasted red pepper coulis, feta, cucumber, pickled red onion & spicy lemon caper vinaigrette</i>	
Chicken Caesar Wrap	21
<i>Grilled chicken, romaine, shaved romano, house caesar dressing</i>	

Mains

Chicken Piccata	22
<i>Artichoke hearts, capers, sun-dried tomatoes, white wine, linguine</i>	
(v) Wild Mushroom Ravioli	21
<i>Mushroom medley, roasted garlic, wilted spinach, chopped walnuts, gorgonzola cream</i>	
(v) Cavatappi Mediterranean	21
<i>Sun-dried tomatoes, garlic, red onion, artichoke hearts, kalamata olives, basil, white wine</i>	
Pasta Bolognese	23
<i>A rich ragu of ground beef, pork & veal, Burgundy wine, pomodoro, splash of cream, cavatappi</i>	
Shrimp & Scallops Fra Diavolo	25
<i>Hothouse tomatoes, garlic, basil, diced red onion, crushed red pepper flake, marinara, linguine</i>	

(v) - vegetarian (gf) - gluten free

**Parties of 6 and more may have a 20% server gratuity included on the bill*

**Please inform your server of any food related allergies*

***Lunch items, portions, and pricing are only available during lunch hours**