

Café La Tosca Cucina Italiana

777 Laurel Ave. San Carlos

Hours: Lunch Mon. - Sat. 11:30am - 2:30pm

Dinner Mon. - Sat. 4:30pm - 10:00pm & Sunday 4:00pm - 9:00pm

Lunch

ANTIPASTI

1. **Bruschetta al Pomodoro** Crostini topped with roma tomatoes, basil & garlic.....6.95
 3. **Calamari Fritti** Fresh East Coast squid served with cocktail sauce.....8.95
 5. **Carpaccio di Manzo** Fresh thinly sliced beef filet8.95
 112. **Caprese** Sliced tomato and mozzarella cheese with a fresh basil.....8.95

INSALATE & ZUPPA

10. **Insalata di Spinaci** Baby spinach, avocado, roasted peppers & mushrooms....14.95
 11. **Insalata Fantasia** Wild field greens with grilled chicken, oranges, walnuts, fresh basil and blue cheese in a balsamic vinaigrette.....10.95
 12. **Caesar Mediterranean** Caesar salad topped with baby shrimp13.95
 13. **Caesar con Pollo** Caesar salad topped with grilled chicken10.95
 14. **Insalata Capricciosa** Romaine lettuce with artichoke hearts, pancetta, blue cheese and tomatoes in a lemon vinaigrette11.95
 15. **Verde Mista** Mixed green salad with your choice of dressing.....5.95
 16. **Zuppa del Giorno** Fresh homemade soup prepared dail5.95
 113. **Small Caesar** with a homade dressing to accompany an entree.....6.50

PRIMI PIATTI

21. **Giovanna** Angel hair, tomatoes, mushrooms & chicken in a garlic pesto sauce.. 12.95
 22. **Gnocchi al Pesto** Potato dumplings in a pesto cream sauce13.95
 23. **Penne Pomodoro & Melanzane** In a tomato & basil sauce, grilled eggplant...12.95
 24. **Capellini D'Angelo** Angel hair, basil, roma tomatoes and garlic10.95
 25. **Rigatoni Salsiccia** In a spicy bell pepper, onion & tomato sauce with sausage...14.95
 26. **Fettuccine Villana** Pasta ribbon with veal, artichokes, peas, and sundried tomatoes in a white wine sauce19.95
 27. **Capellini Carciofi** Angel hair pasta with artichoke hearts, sundried tomatoes, and calamata olives sauteed in extra virgin olive oil14.95
 28. **Tortellini Michelangelo** Stuffed with chicken & veal in creamy Alfredo sauce..14.95
 29. **Ravioli con Salsa Gorgonzola** Ricotta filled in a gorgonzola & mushroom sauce. 14.95
 30. **Fettuccine all'Adriatica** Pasta ribbons in a creamy garlic, sundried tomato, and wine sauce with rock shrimp and bay scallops18.95

PANINI

37. **Pollo al Pesto** Grilled chicken breast with mozzarella, on toasted focaccia10.95
 38. **Panino di Manzo** Sliced New York steak, mushrooms and fontina focaccia...14.95
 39. **Panino Mediterraneo** Sauteed mushrooms, sliced tomatoes and fresh avocado topped with mozzarella cheese on toasted focaccia bread.....10.95
 114. **Panino Prociutto** Prociutto with melted mozzarella, tomato and mayo on a focaccia bread, with salad.....10.95
 115. **Stinger Sandwich** Italian sausage, marinara sauce, mozzarella, on a focaccia, salad12.95

SECONDI PIATTI

44. **Vitello ai Capperi** Veal scallopini with capers in a lemon & white wine sauce...16.95
 45. **Vitello Marsala** Veal scallopini & mushrooms in a Marsala wine sauce17.95
 46. **Vitello Capricciosa** Veal scallopini sauteed with mushrooms, tomatoes and peas in a shallot white wine sauce17.95
 47. **Salsiccia Polenta** Grilled Italian sausage, polenta, sauteed onions & bell peppers. 14.95
 48. **Pollo Conca D'oro** Chicken breast in a Marsala wine sauce topped with grilled eggplant and mozzarella cheese in a marsala wine sauce.....16.95
 49. **Pollo Parmigiana** Chicken parmigiana served over linguini15.95
 50. **Pollo Toscana** Sauteed chicken breast with mushrooms, tomatoes, and green onions topped with mozzarella cheese in a white wine sauce.....15.95
 51. **Pollo Carciofi** Chicken breast in white wine sauce with artichoke & herbs15.95
 52. **Gamberi Provinciali** Tiger prawns sauteed with mushrooms, tomatoes and garlic in a sherry wine sauce18.95
 55. **Pollo Zencirci** Sauteed chicken breast topped with fresh spinach and mozzarella cheese with a cream, white wine and lemon sauce.....15.95
 53. **Calamari Fritti** Fresh calamari squid served with cocktail & pesto sauces.....14.95
 54. **Pesce del Giorno** Fresh fish prepared daily. Ask for today's special.....A.Q.

Dinner

ANTIPASTI

60. **Carpaccio di Manzo** Thinly sliced beef filet marinated with olive oil and lemon, topped with capers, mustard and grated parmesan.....9.50
 61. **Bruschetta al Pomodoro** Crostini topped with roma tomatoes, basil & garlic...6.95
 62. **Antipasto Misto La Tosca per Uno** Fresh tomato, mozzarella, calamata olives, prosciutto, salami, grilled vegetables & calamari fritti w/ cocktail & pesto sauces...9.95
 63. **Calamari Fritti** Fresh calamari squid served with cocktail & pesto sauces.....9.95
 65. **Vongole e Cozze** Clams & mussels steamed and served in chardonnay, diced tomatoes, minced garlic and fresh basil13.95
 66. **Scampi** Tiger prawns sauteed & served in a lemon, butter & garlic sauce13.95

INSALATE & ZUPPA

71. **Gamberetti Primavera** Spring mix lettuce with baby shrimp in special dressing . 7.50
 72. **Insalata Cesar** Romaine with Caesar dressing.....7.50
 73. **Insalata Greca** Fresh baby spinach with calamata olives, feta cheese, fresh basil, fresh tomatoes in a balsamic vinaigrette7.95
 74. **Insalata Caprese** Tomato, fresh mozzarella and fresh basil in vinaigrette8.95
 75. **Verde Mista** Mixed green salad with your choice of dressing6.50
 76. **Zuppa del Giorno** Fresh homemade soup prepared daily5.95

PRIMI PIATTI

82. **Gnocchi alla Piemontese** Potato dumplings in a tomato sage sauce14.95
 83. **Penne al Contadino** Tube pasta with olive oil, garlic, chicken, mushrooms, sundried tomatoes, broccoli and marinara sauce15.95
 84. **Penne con Pomodoro e Melanzane** In a tomato and basil sauce w/ grilled eggplant. 12.50
 85. **Capellini D'Angelo al Pomodoro** Angel hair pasta with basil, tomatoes & garlic . 12.95
 86. **Rigatoni con Salsiccia** Tube pasta in a spicy bell pepper, onion and tomato sauce with slices of grilled sausage14.95
 88. **Linguine con Vongole o Cozze** With clams or mussels in a white or red sauce...15.95
 70. **Spaghetti Bolognese** Pasta in meat sauce13.50
 78. **Cannelloni Romana** Pasta crepe stuffed with fresh ground veal, spinach and ricotta cheese topped with melted mozzarella and marinara sauce.....16.95
 71A. **Fettuccine Alfredo** Pasta in a creamy sauce14.95
 72A. **Linguine al Pesto** Pasta with pesto sauce14.95
 73A. **Tortellini alla Michelangelo** Pasta stuffed with veal in a creamy sauce with pancetta and peas.....15.95
 74A. **Ravioli al Cardinale** Pasta stuffed with ricotta cheese in a pink sauce13.95
 75A. **Fettuccine All'Adriatica** In a creamy garlic, sundried tomato and wine sauce with rock shrimp and scallops18.95
 76A. **Risotto al Porcini** Risotto with porcini mushrooms, brown sauce & cream ..18.95
 77. **Linguini ai Gamberi e Pomodoro** Prawns sauteed with sundried tomatoes, basil and pine nuts with linguini and topped with baby spinach.....18.95
 113. **Ravioli con Gorgonzola** Pasta stuffed with ricotta cheese served in gorgonzola cheese sauce with sliced mushrooms14.50

SECONDI PIATTI

Served with garnish and vegetables

93. **Vitello di Saltimbocca** Veal scallopini topped with prosciutto and sage in a Marsala demi glace sauce.....22.50
 95. **Vitello Trifolatta** Veal scallopini sauteed with mushrooms in a white wine sauce with a touch of cream22.50
 96. **Vitello con Gamberoni** Veal scallopini with prawns in a butter lemon sauce...24.95
 116. **Vitello con Piccata** Veal Scallopini topped with capers and served in a white wine and lemon19.95
 97. **Bistecca di Manzo all'Pepe** Broiled New York steak with red wine and black pepper sauce22.95
 98. **Gamberi alla Mediterranea** Tiger prawns sauteed in garlic, olive oil, olives, fresh tomatoes, mushrooms, green onion, feta cheese and wine.....22.95
 99. **Calamari Fritti** Fresh calamari squid fried and served with cocktail sauce.....16.95
 100. **Melanzane di Parma** Grilled eggplant with marinara sauce & mozzarella....15.95
 101. **Pollo ai Carciofi** Chicken breast in a white wine sauce with artichoke hearts and fresh herbs.....17.95
 102. **Pollo conca D'oro** Chicken breast in a Marsala wine sauce topped with eggplant and mozzarella cheese17.95
 103. **Peto di Pollo Ripiane** Chicken breast stuffed with spinach and gorgonzola cheese in a Marsala wine sauce.....18.95
 104. **Peto di Pollo al Merendero** Chicken breast sauteed with sundried tomatoes and basil in a white wine sauce.....17.95
 105. **Gamberi alla Vesuvio** Tiger prawns sauteed in garlic, fresh tomato, bell pepper, mushroom, wine and lemon22.95
 106. **Pesce del Giorno** Ask for daily selection of fresh fishA.Q.

Desserts & Brunch Available. Please ask your WOW operator

All sales become final when waiter leaves your premises, please check your order carefully.

SERVICE AREA
 SAN MATEO, FOSTER CITY, REDWOOD SHORES, BELMONT,
 SAN CARLOS, REDWOOD CITY, ATHERTON, WOODSIDE,
 MENLO PARK, PALO ALTO

All credit card orders, please show your credit card and valid I.D. upon delivery.