

# Toscana

ToscanaWilmington.com

Restaurant Week 2025  
Dinner Menu 3 courses \$55

## First Course

Arancini

Risotto balls filled with braised beef and taleggio cheese

Steamed Mussels

Shallots, leeks, white wine butter sauce with toasted sourdough

Caprese

Fresh mozzarella with Coverdale heirloom tomatoes, pesto and sea salt flakes

Crispy Brussels Sprouts

Dijon sauce and toasted hazelnut crumb topping

## Secondi

Ravioli di Mare

Hand-rolled pasta filled with seafood (shrimp, crab, lobster) in sun-dried pepper and cream sauce

Pollo alla Milanese

Thinly pounded chicken thighs, panko crusted and pan-fried, topped with arugula and shaved parmesan cheese with fettuccine alla panna

Pan-roasted Pork Tenderloin

fried fingerling salad, grilled asparagus, white wine pan sauce

Gnocchi alla Zucca

Pumpkin gnocchi with porcini and roasted Maitake mushrooms with sage butter and toasted pine nuts, topped with shaved grana padano

## Dolci

Pear crumble

Salted caramel gelato

Tiramisu

Bourbon Crème Brûlée