

TABLE #:

Please have only one person from your group place the order at the counter.
This reduces gathering as well as ensuring your selected table stays reserved for your party.

Now providing bi-polar ionization technology throughout our entire facility...
neutralizing Covid-19 by more than 99.9%!

Welcome to



We are going above and beyond to keep our staff and customers healthy!

Please join us by doing the following:

- Please use hand sanitizer before and after you place your order and upon leaving
- We encourage credit card use instead of cash

Cafe Toscana Food Order Instructions:

1. Select a table (inside or out)
2. Write your table's # above (**please notify us if you change tables**)
3. Note items you'd like to order & quantity(ies)
4. One person from party places order at the counter & pays
5. Your food will be delivered to your table
6. If you need anything at all, just let our Cafe staff know



Mark selections beside items & note quantity if more than 1 & place order at the Cafe counter. Please, only 1 or 2 members from your party at the order counter.

*We don't serve fast food, we serve hot, fresh food as fast as we can!
Cafe Toscana only offers counter service, not table service. After your food is delivered to your table, if you need anything at all, just let our staff behind the counter know.*

— APPETIZERS —

— ESCAROLE & BEAN SOUP

A house specialty of fine chopped escarole and hand shaved prosciutto with white beans

CUP: 5.50 BOWL: 7.25
PAIR WITH CHARDONNAY

— WARM BRIE

Warmed Brie with a raspberry coulis reduction served with toasted baguette slices

16.95
PAIR WITH VINO ROSSO

— CHEESY GARLIC BREAD

Grilled baguette topped with fresh garlic and a blend of five imported Italian cheeses

7.50
PAIR WITH SEMI-SWEET RIESLING

— CHEESE BOARD

Assorted locally produced cheese. Served with premium crackers, grapes, and Mediterranean olives

16.95
PAIR WITH VINO ROSSO

— SALADS —

— TUSCAN SALAD

Mixed Greens tossed with cherry tomatoes, artichoke hearts, red onion, cucumbers, roasted red peppers, finished with Romano cheese and our homemade white balsamic vinaigrette*

13.95
ADD GRILLED CHICKEN4.95
PAIR WITH VINO BIANCO

— VENTOSA SALAD

Mixed Greens tossed with cherry tomatoes, artichoke hearts, red onion, cucumbers, roasted red peppers finished with bleu cheese crumbles, and our homemade white balsamic vinaigrette*

14.45
ADD GRILLED CHICKEN4.95
PAIR WITH PINOT GRIS OR TOCAI FRIULANO

— SIDE SALAD

Mixed Greens tossed with cherry tomatoes, artichoke hearts, red onion, cucumbers, roasted red peppers, finished with Romano cheese and our homemade white balsamic vinaigrette*

7.95
PAIR WITH SEMI-DRY RIESLING

*Available Dressings: Ranch, Caesar, Raspberry Vinaigrette, & Homemade White Balsamic Vinaigrette

— SANDWICHES —

ALL SANDWICHES SERVED WITH CHIPS AND A DILL PICKLE. GLUTEN-FREE OPTIONS AVAILABLE +\$1

— TURKEY PANINO

Fresh cut turkey breast, fire roasted tomato aioli, fresh basil, caraway seeds and provolone cheese

14.95
PAIR WITH LEMBERGER

— VENTOSA DELUXE PANINO

Prosciutto, salami, capicola, roasted red peppers, and a blend of five imported Italian cheese, all drizzled with our homemade white balsamic vinaigrette

15.95
PAIR WITH CABERNET SAUVIGNON

— FRENCH DIP SANDWICH

House shaved slow cooked sirloin, sautéed onions, provolone cheese, and served with au'jus. Horseradish mayonnaise available on request.

18.45
PAIR WITH VINO ROSSO

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WRAPS

ALL WRAPS ARE SERVED WITH CHIPS AND A DILL PICKLE

GRILLED CHICKEN WRAP

Grilled marinated chicken breast, fresh greens, roasted tomato aioli, cucumbers, artichoke hearts, roasted red peppers, tomatoes, red onion, drizzled with a blood orange glaze, on a white garlic wrap

16.95

PAIR WITH PINOT GRIS OR TOCAI FRIULANO

VEGGIE WRAP

Fresh greens, roasted tomato aioli, cucumbers, artichoke hearts, roasted red peppers, red onion, tomatoes, a blend of five imported Italian cheeses, drizzled with a blood orange glaze on a white garlic wrap

13.95

PAIR WITH SEMI-DRY RIESLING

GRILLED CHICKEN CAESAR WRAP

A grilled marinated chicken breast, fresh greens five imported Italian cheeses, and Caesar dressing, on a white garlic wrap

16.95

PAIR WITH LEMBERGER

ARTISAN PIZZA

GLUTEN-FREE OPTIONS AVAILABLE +\$1

TOSCANA

Homemade marinara, five Italian cheese blend and fresh cut basil

14.95

PAIR WITH VINO ROSSO

CLASSICO

Homemade marinara, five Italian cheeses, red onion, roasted red peppers and pepperoni

16.45

PAIR WITH LEMBERGER

GENOVESE

House made pesto, red onion, roasted red peppers, homemade fresh mozzarella and roasted grape tomatoes

16.45

PAIR WITH DRY RIESLING

GARLIC

Escarole sautéed in extra virgin olive oil, garlic, and marsala wine. Five Italian cheese blend, prosciutto, salami and capicola

17.45

PAIR WITH TOCAI FRIULANO

DELUXE

Homemade marinara, five Italian cheese blend, Prosciutto Di Parma, salami and capicola

17.45

PAIR WITH CABERNET SAUVIGNON

SEVERE FOOD ALLERGY? PLEASE LET YOUR SERVER KNOW!

GLUTEN-FREE OPTIONS AVAILABLE (ADD \$1/ITEM)

18% SERVICE CHARGE WILL BE ADDED TO BILL FOR PARTIES OF 15+

GET A FREE GLASS OF WINE!

Leave us a review, print it out, and bring it in to redeem your free glass. Good or bad, we want to hear from you!

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@VentosaVineyard



BEVERAGES

DRIER ↑ SWEETER ↓	White Wine	Glass	QTY	Bottle	QTY
	2019 Dry Riesling: crisp, acidic, apricot & Meyer lemon	\$9		\$23.45	
	2019 Pinot Gris: dry, crisp, refreshing	\$8		\$14.45	
	2020 Silver Chardonnay: caramel, vanilla, peach	\$9		\$26.95	
	2019 Oak-Aged Chardonnay: smooth, lime & nutty oak	\$9		\$28.95	
	2018 Tocai Friulano: rain and citrus peel	\$8		\$15.95	
	2019 Semi-Dry Riesling: bright citrus, kiwi & pineapple	\$9		\$23.45	
Vino Bianco: bright & fruity	\$8		\$15.95		
LIGHTER BODY ↑ FULLER ↓	Rose & Red Wine	Glass	QTY	Bottle	QTY
	2017 Pinot Noir: fuller-bodied, cherry, clove	\$11		\$34.95	
	2018 Pinot Noir: strawberries & creaminess	\$12		\$37.95	
	Vino Rosso: medium, versatile	\$9		\$20.95	
	2018 Merlot: dark cherry, plum, & watermelon	\$12		\$38.95	
	Saggio XII: dark fruit, smooth	\$13		\$43.45	
	2017 Lemberger: smoky, spicy	\$10		\$29.95	
	2018 Cabernet Franc: dark cherry, plum & rhubarb	\$11		\$31.95	
	2017 Sangiovese: mulled spice, ripened cherry & clove	\$12		\$39.95	
	2017 Cabernet Sauvignon: blackberry, rhubarb & plum	\$12		\$38.95	
Bottled Beer			Bottle	QTY	
Labatt Blue			\$6.75		
Yuengling			\$6.75		
Sam Adams (Seasonal)			\$7.50		
Michelob Ultra			\$6.75		
Labatt Blue Non-alcoholic			\$6.75		
Mixed Drinks			Price	QTY	
Well Drinks			\$7		
Top Shelf			\$10		
Specialty Drink			\$12		
Additional Beverages			Price	QTY	
Fountain Soda			\$3.50		
Hot Tea			\$3.50		
Hot Cocoa			\$3.50		
Coffee (regular or decaf)			\$3.50		
Bottled Water			\$3.50		
Sparkling Flavored Water			\$4		