

Tusca Cafe

SERVING NORTH BEACH SINCE 1919



Private Events

Back Room



TOSCA

SERVING NORTH BEACH SINCE 1919

Served family style, five courses

\$175

TO BEGIN

CAVIAR BITES

waffles, creme fraiche & chive

Served with Lanson Champagne

ANTIPASTI E INSALATA

HOUSE-MADE FOCACCIA

pesto & ricotta

CHICORY SALAD

endive, radicchio, lemon anchovy vinaigrette

PRIMI

LUMACHE ALLA VODKA

tomato, pecorino, calabrian chili cream sauce

SECONDI

select two for the table - all sides included

PAN SEARED KING SALMON

basil, mint & lemon

CHICKEN PARMESAN

buffalo mozzarella, marinara sauce, basil

PORK SALTIMBOCCA

prosciutto di parma, garlic, sage 14oz C.A.B

GRILLED WAGYU RIBEYE

crispy potatoes, rosemary & garlic

CONTORNI

Sauteed Spinach, lemon, garlic, chili flake

Grilled broccolini, shaved parmesan

Eggplant parmesan

DESSERT

OLIVE OIL CAKE

cherry compote, whipped cream

Chef lounge





The Bar

TOSCA

SERVING NORTH BEACH SINCE 1919

Served family stlye, three courses
\$95

PRIMI E INSALATA

CHICORY SALAD

endive, radicchio, lemon anchovy viniagrette

LUMACHE ALLA VODKA

tomato, pecorino, calabrian chili cream sauce

SECONDI

select two for the table-all sides included

PAN SEARED KING SALMON

basil, mint & lemon

CHICKEN PARMESAN

buffalo mozzarella, marinara sauce, basil

PORK SALTIMBOCCA

prosciutto di parma, garlic, sage 14oz C.A.B

GRILLED WAGYU RIBEYE

crispy potatoes, rosemary & garlic
(+ \$10 per person)

CONTORNI

Sauteed Spinach, lemon, garlic, chili flake

Grilled broccolini, shaved parmesan

DOLCE

OLIVE OIL CAKE

cherry compote, whipped cream

TOSCA

SERVING NORTH BEACH SINCE 1919

Served family stlye, four courses
\$125

ANTIPASTI E INSALATA

HOUSE-MADE FOCACCIA

pesto & ricotta

MARINATED OLIVES

citrus, rosemary, celery

CHICORY SALAD

endive, radicchio, lemon anchovy viniagrette

PRIMI

PESTO TAGLIATELLE

basil, pinenuts, parmesan

LUMACHE ALLA VODKA

tomato, pecorino, calabrian chili cream sauce

SECONDI

select two for the table-all sides included

PAN SEARED KING SALMON

basil, mint & lemon

CHICKEN PARMESAN

buffalo mozzarella, marinara sauce, basil

PORK SALTIMBOCCA

prosciutto di parma, garlic, sage 14oz C.A.B

GRILLED WAGYU RIBEYE

crispy potatoes, rosemary & garlic

CONTORNI

Sauteed Spinach, lemon, garlic, chili flake

Grilled broccolini, shaved parmesan

Eggplant parmesan

DOLCE

OLIVE OIL CAKE

cherry compote, whipped cream

TOSCA

SERVING NORTH BEACH SINCE 1919

CAVIAR & SHELLFISH

CAVIAR BITES

Waffle, Creme Fraiche, Chives

SHRIMP COCKTAIL

OYSTERS ON THE HALFSHELL

Champagne Mignonette & Cocktail Sauce

+\$35 per person

RECEPTION MENU SELECTIONS

PASSED BITES

Select Two or Three

CAVIAR BITES *waffle, creme fraiche, chive* \$11

MUSHROOM TOAST *balsamic & garlic aioli* \$8

DEVILLED EGG *spicy 'njuda* \$6

ARANCINI *ricotta, grana padano* \$6

TOSCA MEATBALLS *spicy tomato sauce* \$5

HEAVIER PASSED APPETIZERS

Select One or Two

TRUFFLED CHEESE PANINI *gruyere, pecorino* \$11

VEGE SKEWERS *cherry tomato, peppers, Zucchini and Bocconcini* \$9

ITALIAN MEAT PANINI *prosciutto, mortadella, pear mostarda* \$12

LEO'S LOBSTER ROLL *celery, chive, sea salt, mayonnaise* \$16

STATIONED PLATTERS

Minimum order 8 people

ANTIPASTI *prosciutto, mortadella, salami, olives, crostini* \$15pp

VEGETABLE CRUDITE *seasonal vegetables, caesar aioli* \$8pp

CHEESE PLATE *selection of italian cheeses, mostarda, flatbread* \$15pp

BREAD BOARD *selection of fresh baked breads, pesto, whipped ricotta* \$10pp

FRUIT PLATE *melon, berries, pineapple, mint, evo, local honey* \$8pp

DESSERT

MINI CONES *chocolate dipped vanilla ice cream, sugar cone* \$6pp

COOKIE & TRUFFLE PLATE *selection of housemade truffles & cookie bites* \$10pp

CANNOLI *classic and pistacio mini cannoli* \$10pp



Pricing & Capacity

Back Room

SEATED: 30

RECEPTION: 50

\$1800-\$3800

food & beverage minimum

The Bar

RECEPTION: 50

\$500-\$2000

happy hour & late night

Chefs Lounge

SEATED: 10

RECEPTION: 14

\$175 per person

Restaurant Buyout

SEATED: 95

RECEPTION: 150

food & beverage minimum

depends on date & event details

**Pricing is subject to increases for holidays & conferences*

For time sensitive requests or questions about events

please text your name & event date to

ANNA WEINBERG: 917-346-2574