



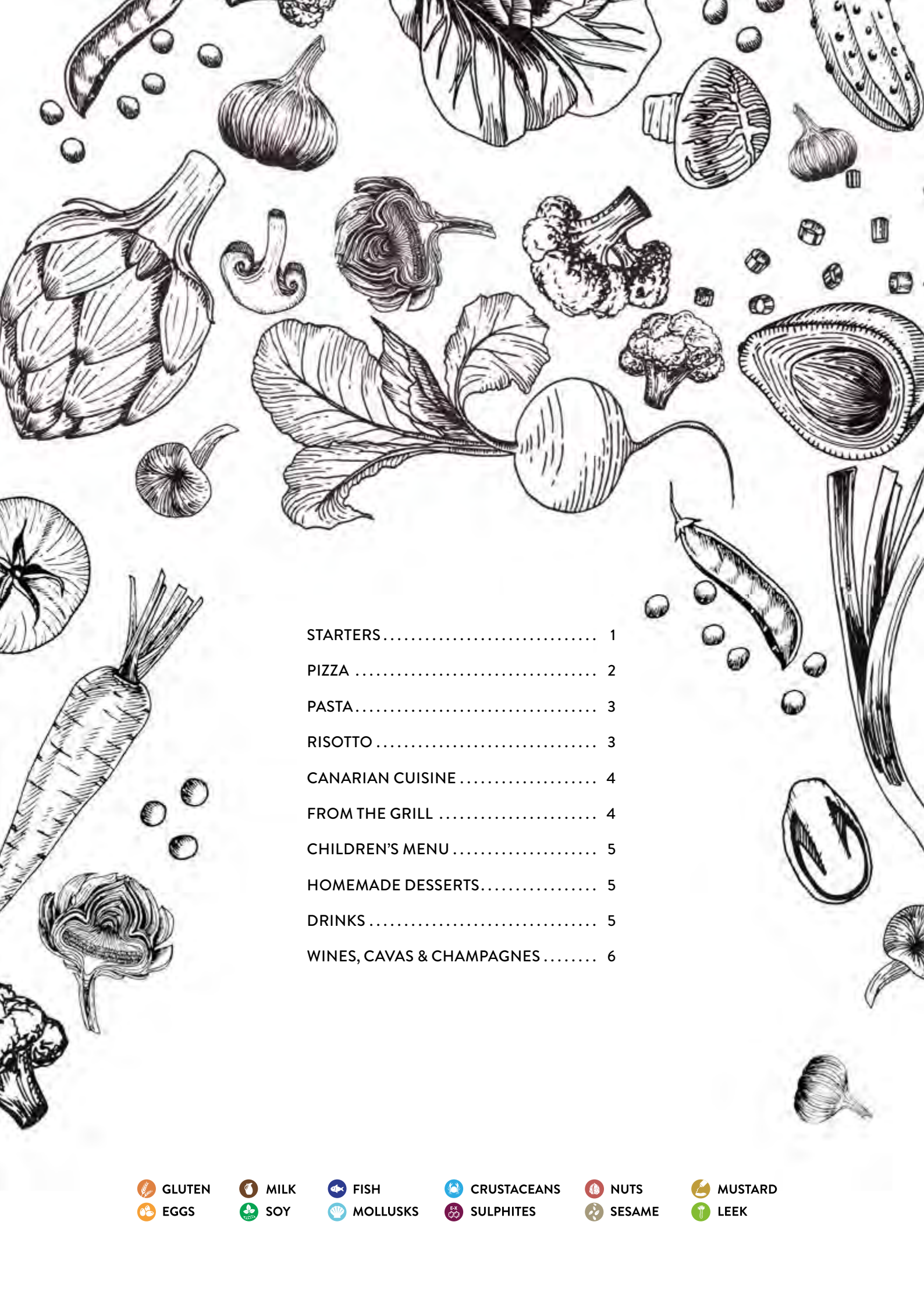
HOME DELIVERY



WWW.RESTAURANTELATOSCA.ES

buon appetito

— ENJOY YOUR MEAL —



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WINES, CAVAS & CHAMPAGNES 6

-  GLUTEN
-  EGGS
-  MILK
-  SOY
-  FISH
-  MOLLUSKS
-  CRUSTACEANS
-  SULPHITES
-  NUTS
-  SESAME
-  MUSTARD
-  LEEK

STARTERS

GARLIC BREAD 	3,95€
TOMATO & MOZZARELLA BRUSCHETTA  	4,95€
ROSMARY FOCACCIA 	5,95€
FOCACCIA   <i>WITH FRESH TOMATO, MOZZARELLA AND ROCKET.</i>	9,95€
FRIED FOCACCIA   <i>WITH BOLETUS, SCAMORZA AND TRUFFLE OIL.</i>	10,95€
MINISTRONE SOUP <i>WITH SEASON VEGETABLE.</i>	9,95€
CAPRESE SALAD     <i>BUFFALO MOZZARELLA WITH FRESH TOMATO, BLACK OLIVES, PESTO & LETTUCES BOUQUET.</i>	10,95€
CAESAR SALAD    <i>GRILLED CHICKEN STRIPS, CROUTONS, PARMESAN & A LIGHT ANCHOVY MAYONNAISE.</i>	12,95€
LA TOSCA SALAD   <i>LETTUCES MEZCLUM, SUN DRIED TOMATO, PARMESAN, NUTS, CRISPY BACON & GORGONZOLA DRESSING.</i>	11,95€
ASSORTMENT OF ITALIAN SAUSAGES	14,95€
MUSSELS MARINARA  <i>WITH A WHITE WINE, TOMATO AND PARSLEY SAUCE.</i>	14,95€
GARLIC PRAWNS  <i>SAUTEED WITH GARLIC AND A TOUCH OF SPICE.</i>	15,95€
MARINATED SALMON CARPACCIO 	14,95€
BEEF CARPACCIO WITH ROCKET & GRANA PADANO 	15,95€
BEEF CARPACCIO WITH FOIE <i>WITH MUSHROOMS, CELERY AND TRUFFLE OIL.</i>	16,95€
VITELLO TONNATO     <i>VEAL SERVED WITH A TUNA SAUCE, CAPER & ANCHOVY DRESSING.</i>	12,95€
PARMIGIANA LA TOSCA  <i>ROASTED AUBERGINE SLICES WITH NAPOLITANA SAUCE AND OVEN BAKED WITH FRESH MOZZARELLA.</i>	11,95€
IBERIAN ACORN SPANISH HAM (1/2 SERVING)	17,95€
IBERIAN ACORN SPANISH HAM (1 SERVING)	27,95€
ASSORTMENT OF CANARIAN CHEESES   <i>ARTISAN CHEESES FROM SOUTHERN TENERIFE.</i>	19,95€









































LE NOSTRE PIZZA

MARGARITA  	11,95€
<i>TOMATO, MOZZARELLA & BASIL.</i>	
PROSCIUTTO  	12,95€
<i>TOMATO, MOZZARELLA & HAM.</i>	
FOUR SEASONS  	13,50€
<i>TOMATO, MOZZARELLA, HAM, ARTICHOKE & BLACK OLIVES.</i>	
DIÁVOLA  	13,50€
<i>TOMATO, MOZZARELLA, SPICY CHORIZO SAUSAGE & ONION.</i>	
BARBACUE  	15,00€
<i>TOMATO, MOZZARELLA, CHICKEN, RED & GREEN PEPPER, ONION & BARBACUE SAUCE.</i>	
FOUR CHEESES  	13,50€
<i>TOMATO, MOZZARELLA, GORGONZOLA, PECORINO Y ROQUEFORT.</i>	
FISHERMAN    	15,95€
<i>TOMATO, MOZZARELLA, MUSSELS, PRAWNS & CLAMS.</i>	
TUNA   	14,50€
<i>TOMATO, MOZZARELLA, TUNA & ONION.</i>	
CALZONE  	15,95€
<i>TOMATO, MOZZARELLA, HAM & MUSHROOMS.</i>	
TARTUFO  	15,95€
<i>TOMATO, MOZZARELLA, WILD MUSHROOMS & TRUFFLE OIL.</i>	
HAWAI  	13,50€
<i>TOMATO, MOZZARELLA, HAM & TROPICAL PINEAPPLE.</i>	
BIANCA  	14,50€
<i>BUFFALO MOZZARELLA, WALNUTS & ROCKET.</i>	
LA TOSCA  	14,50€
<i>TOMATO, MOZZARELLA, BRESAOLA & ROCKET.</i>	
FAÑABÉ  	15,95€
<i>TOMATO, MOZZARELLA, SERRANO HAM & ROCKET.</i>	
TO TASTE	16,95€
CREATE YOU OWN PIZZA BY CHOOSING 5 INGREDIENTS	












INGREDIENTS:

TOMATO, MOZZARELLA, BASIL, BUFALO MOZZARELLA WALNUTS, ROCKET, HAM, ARTICHOKE, MUSHROOMS, PEPPER, BLACK OLIVES, SPICY CHORIZO SAUSAGE, ONION, MUSSELS, PRAWNS, CLAMS, TRUFFLE OIL, BRESAOLA, SPECK, SCAMORZA, SERRANO HAM, PINEAPPLE AND EGG.




PASTA

PENNE WITH FRESH TOMATO & BASIL  	11,95€
SPAGHETTI PUTANESCA     <i>ANCHOVIES, CAPERS, OLIVES & CHERRY TOMATOES.</i>	13,50€
SPAGHETTI CARBONARA     <i>BACON, ONION, CREAM & EGG.</i>	13,50€
SPAGUETTI VONGOLE     <i>CLAMS IN WHITE WINE.</i>	19,50€
SPAGHETTI BOLOGNESE    <i>THE CLASSIC RECIPE WITH VEAL RAGOUT AND NAPOLITANA TOMATO SAUCE.</i>	14,50€
VEGETABLE LASAGNA AL FORNO   <i>FRESH PASTA SHEETS, SEASONAL VEGETABLES, BECHAMEL SAUCE & MOZZARELLA.</i>	13,95€
MEAT LASAGNA AL FORNO     <i>FRESH PASTA SHEETS, MEAT RAGOUT, BECHAMEL SAUCE & MOZZARELLA.</i>	15,00€
GNOCCHI WITH GORGONZOLA & WALNUTS   	16,95€
SEAFOOD LINGUINI     <i>MUSSELS, PRAWNS, SQUID, CLAMS & SEAFOOD SAUCE.</i>	19,95€
PENNE ALL' ARRABIATA    <i>CHILLI PEPPER, WHITE WINE AND NAPOLITAN TOMATO SAUCE.</i>	11,95€
TAGLIATELLE WITH ORGANIC MUSHROOMS    <i>LOCAL ORGANIC MUSHROOMS AND BOLETUS CREAM SAUCE.</i>	19,95€
FOUR CHEESES RIGATONI   <i>WITH GORGONZOLA, PARMESANO, PECORINO & ROQUEFORT.</i>	15,95€
RIGATONI WITH PESTO & CHERRY TOMATOES  	13,50€









RISOTTO

WILD MUSHROOMS RISOTTO  	18,95€
ASPARAGUS RISOTTO  	15,95€
FOUR CHEESES RISOTTO   <i>WITH GORGONZOLA, PARMESANO, PECORINO & ROQUEFORT.</i>	15,95€
SEAFOOD RISOTTO      <i>WITH MUSSELS, PRAWNS, SQUID AND CLAMS.</i>	19,95€

CANARIAN CUISINE





WRINKLED POTATOES WITH RED AND GREEN MOJOS 	9,95€
GRILLED CHEESE WITH RED AND GREEN MOJOS    <i>ARTISAN CHEESES FROM SOUTHERN TENERIFE.</i>	13,95€
CANARY STYLE STEEMED OCTOPUS   	19,95€
<i>ACCOMPANIED WITH SMALL CANARIAN POTATOES AND RED AND GREEN MOJOS.</i>	

FROM THE GRILL

HALF GRILL CHICKEN ROASTED WITH AROMATIC HERBS 	15,95€
FILLET STEAK	26,95€
SIRLOIN STEAK TAGLIATA WITH PARMESAN SHEETS AND ROCKET 	23,95€
RIB EYE STEAK	19,95€
GOURMET HAMBURGER  	17,95€
CHICKEN ESCALOPE WITH FRIED POTATOES  	14,95€
HOMEMADE SAUCES  	3,50€
<i>GORGONZOLA, GREEN PEPPER, WILD MUSHROOM OR BARBECUE.</i>	





ALL OUR MEATS ARE SERVED ACCOMPANIED BY STEAKHOUSE CHIPS AND VEGETABLE SKEWER.

CHILDREN'S MENU

HAMBURGER & CHIPS 	11,95€
NUGGETS & CHIPS   	11,95€
SPAGHETTI BOLOGNESE    	11,95€

INCLUDES A SOFT DRINK OR BOTTLE OF WATER AND A SCOOP OF ICE CREAM.

HOMEMADE DESSERTS

CATALAN CREAM  	7,95€
RICE PUDDING 	7,95€
PANACOTTA WITH RED FRUITS  	7,95€

ALL OUR DESSERTS ARE HOMEMADE.

DRINKS

SOFT DRINKS (33CL)	3,00€
AQUARIUS (33CL)	3,00€
NESTEA	3,00€
STILL WATER (50CL)	3,00€
SPARKLING WATER (50CL)	3,00€
RED BULL	4,00€
CRUZ CAMPO BEER (33CL)	4,50€
HEINEKEN (33CL)	4,50€
CRUZ CAMPO GRAN RESERVA BEER (33CL)	5,00€
SOL BEER (33CL)	6,00€
HEINEKEN 0,0 (33CL)	4,00€
SHANDY BEER WITH LEMON (33CL)	4,00€
CRUZ CAMPO BEER - GLUTEN FREE (33CL)	4,00€

VINO TINTO

RED HOUSE WINE	21,50€
TIERRAS DE APONTE <i>D.O. ABONA - TENERIFE.</i>	22,95€
VIÑA NORTE <i>D.O. TACORONTE ACENTEJO - TENERIFE.</i>	23,95€
LA PLANTA <i>D.O. RIBERA DEL DUERO.</i>	23,95€
FINCA RESALSO <i>D.O. RIBERA DEL DUERO.</i>	26,50€
MARTÍNEZ LA CUESTA <i>D.O. RIOJA.</i>	26,50€
LUIS CAÑAS - CRIANZA <i>D.O. RIOJA.</i>	27,50€
CHIVITE LEGARDETA SYRAH <i>D.O.P. NAVARRA.</i>	28,95€
MUGA - CRIANZA <i>D.O. RIOJA.</i>	35,95€
PAGO FLORENTINO <i>D.O.P. VINO DEL PAGO.</i>	35,95€
MATARROMERA <i>D.O. RIBERA DEL DUERO.</i>	39,50€
EMILIO MORO <i>D.O. RIBERA DEL DUERO.</i>	39,95€
SAN ROMÁN <i>D.O. TORO.</i>	55,00€
HACIENDA MONASTERIO <i>D.O. RIBERA DEL DUERO.</i>	62,00€

VINO BLANCO

WHITE HOUSE WINE	21,50€
FLOR DE CHASNA <i>D.O. ABONA - TENERIFE.</i>	22,95€
SAN VALENTÍN <i>D.O. CATALUÑA PENEDÉS.</i>	21,50€
VIÑA SOL <i>D.O. CATALUÑA PENEDÉS.</i>	22,00€
LÁGRIMA BACCUS SI <i>D.O. PENEDÉS.</i>	23,95€
BERMEJO MALVASÍA <i>D.O. LANZAROTE</i>	29,95€
GRIFO MALVASÍA <i>D.O. LANZAROTE</i>	27,95€
ENATE 234 CHARDONNAY <i>D.O. SOMONTANO.</i>	26,95€
TESTAMENTO MALVASÍA <i>D.O. ABONA - TENERIFE.</i>	26,95€
CHIVITE LEGARDETA CHARDONNAY <i>D.O.P. NAVARRA.</i>	27,95€

VINO ITALIANO

CHIANTI VALIANO	23,95€
ACQUAGIUSTA BLANCO <i>D.O. TOSCANA VERMENTINA.</i>	25,00€
ACQUAGIUSTA ROSADO <i>D.O. TOSCANA VERMENTINA.</i>	25,00€
ACQUAGIUSTA TINTO <i>D.O. TOSCANA VERMENTINA.</i>	25,00€
DIRUPO PROSECCO	26,00€

VINO ROSADO

ROSÉ HOUSE WINE	21,50€
MATEUS ROSÉ <i>D.O. PORTUGAL.</i>	21,50€
FLOR DE CHASNA <i>D.O. ABONA - TENERIFE.</i>	22,95€
LÁGRIMAS BACCUS ROSE & CLEAR <i>D.O. PENEDÉS.</i>	23,95€
CHIVITE LAS FINCAS <i>V. T. 3 RIBERAS. NAVARRA.</i>	27,95€

CAVA Y CHAMPAGNE

MONT MARÇAL BRUT CAVA	27,95€
DEEP SEA CAVA	29,95€
G.H. MUMM CORDON ROUGE - CHAMPAGNE	84,95€
MOËT & CHANDON BRUT IMPÉRIAL	89,95€
MOËT & CHANDON ROSÉ IMPÉRIAL	94,95€



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