

# TOSKA FALL MENU

## STARTER

### CHARRED EGG PLANT WITH TAHINI

Smoked roasted eggplant topped with creamy tahini, olive oil and fresh herbs.

### MEDITERRANEAN DIP BOARD

Hummus, Ajvar & Tzatziki with warm pita bread.  
A Mediterranean favorite

11

15

## SOUP

### BUTTERNUT SQUASH BISQUE

Creamy, velvety soup with roasted butternut squash, a hint of spice and a touch of sweetness.

8

## MAIN DISHES

### THE AUTUMN HAVREST PIZZA

Prosciutto, Mozzarella cheese & Pumpkin sauce

19

### GRILLED LAMB CHOPS

Herb - marinated Lamb chops with garlic mashed potatoes in an orange glaze. Bold & Savory

27

## DESSERT

### CABRENET POUCH PEAR

Pear infused with Cabernet and brown sugar on a mascarpone. Elegant and Aromatic.

9

## FALL COCKTAILS

### MAPLE BOURBON SMASH

Bourbon, Maple, Citrus and herbs- Smooth, smoky and fall ready

13

### BUZZED BANANA ESPRESSO MARTINI

Velvety banana, Espresso & Vodka- Rich, creamy & bold

15

### PUMPKIN SPICE COMRADE

Pumpkin spice, Vodka & Coffee liqueur - Cozy & indulgent

15

