

## STARTERS

### MEDITERRANEAN MEZE 18

Sujuk (Albanian sausage), feforona (hot peppers), ajvar (roasted red pepper dip) feta cheese, Albanian olives medley. S

### WOOD FIRED WINGS 17

Dry rub, Choice of Two Sauces

### SMOKY MAPLE SPROUTS 10

Crispy fried Brussels sprouts, toasted walnuts, crispy bacon, and a chili-infused maple drizzle.

### CALAMARI 13

Breaded and fried squid rings, served with red sauce and grilled lemon. 8 oz.

### BACON WRAPPED SHRIMP 16

Six pieces of shrimp wrapped in bacon, drizzled with maple balsamic glaze.

### BACON WRAPPED ASPARAGUS 12

Smoked Bacon, Asparagus, Black Pepper with Balsamic glazed.

### FLAMA BURRATA 14

Fire roasted tomatoes with burrata, balsamic glaze, fresh basil, and house-made focaccia for dipping.

### LARGE PRETZEL 16

Warm, soft pretzel with a touch of salt. Served with House Beer Cheese. V

### MEDITERRANEAN HUMMUS 12

Humus, Tomato, Whole Olives, Cucumber, Artichokes, Pickled Red Onions, Feta Cheese. V

### SHORT RIB POUTINE 16

Hand-cut fries served with cheese curds, caramelized onions and demi-glace.

### BANG BANG SHRIMP 16

Shrimp Tempura, Slaw mix, Sriracha aioli.

### TRUFFLE FRIES 11

Truffle Oil House Fries with Shredded Parmesan and Fresh Tarragon.

### BUFFALO CAULIFLOWER WINGS 14

Crispy cauliflower florets in spicy buffalo sauce with ranch dipping sauce.

### BANG BANG SHRIMP TACOS 14

Crispy shrimp in bang bang sauce, topped with slaw and sriracha aioli.

## SALADS

### CAESAR 11

Romaine, Croutons, Parmesan Cheese, Caesar Dressing

### CUCUMBER 12

#### CAPRESE

Tomato, Cucumber, Basil, Fresh Mozzarella with Balsamic Glaze

### BURRATA FRESCA 17

Burrata, arugula, roasted tomatoes with balsamic vinaigrette.

### GARDEN SALAD 11

Spring Mix, Cucumber, Tomato, Onion, Shredded Carrots with Balsamic Vinaigrette

### TOSKA HARVEST SALAD 15

Spring Mix, Goat Cheese, Cranberries, Walnuts, Pumpkin Seeds, Golden Raisins, Cherry Tomatoes with Strawberry Vinaigrette

GLUTEN FREE CRUST AVAILABLE +3

**THE CLASSIC 13**

San Marzano tomato, fresh mozzarella, basil, extra virgin oil

**THE MOTHERLAND 21**

Sujuk (Albanian sausage), San Marzano tomato, Saputo gold mozzarella, caramelized onion, fig balsamic glaze.

**MEAT LOVERS 20**

Bacon, Sujuk (Albanian Sausage), Pepperoni

**HOT RONI 15**

San Marzano tomatoes, Cup n Char pepperoni, Saputo Gold mozzarella, long hot peppers, hot honey. S

**THE VEG 17**

San Marzano tomatoes, Saputo gold mozzarella, mushrooms, cherry tomatoes, asparagus, caramelised onions, fresh basil, extra virgin olive oil, and fig balsamic glaze. V

**PESTO PIZZA 17**

Topped with basil pesto, fresh mozzarella, and garlic.

**THE SHROOM 17**

House white sauce, Saputo gold mozzarella, wild mushrooms, caramelized onions, tarragon, and truffle oil.

**PROSCIUTTO E FUNGHI 19**

Thinly sliced prosciutto and mushrooms on melted cheese with tomato sauce.

**KOREAN BBQ 18**

Korean BBQ with cheddar, smoked gouda, short rib, caramelized onion, cilantro, and chili crisp.

**VEGAN PIE 19**

Red sauce, vegan mozzarella, mushrooms, long hot peppers, caramelized onions, and EVO drizzle.

*\*Ask about our PIZZA OF THE MONTH*

**MEDITERRANEAN PIE BOATS**

*Wood Fired Tiropitas*

**Spinach & Feta Harbor 13**

Spinach, feta, egg

**Mediterranean Trio 13**

Feta, artichoke, kalamata olive.

**Mozzarella di Toscana 12**

Mozzarella, bruschetta.

**Sujuk & Mozzarella Frittata 17**

Sujuk, mozzarella, egg

**EXTRAS**

**PROTEINS: +3|**

Pepperoni, Sujuk, Prosciutto, Grilled Chicken, Fried Chicken, Bacon

**TOPPINGS: +1.50|**

Caramelized Onions, Long Hot Peppers, Wild Mushrooms, Asparagus, Arugula, Cherry Tomatoes

**CHEESES: +1|**

Shredded Mozz, Fresh Mozz, Vegan Mozz, Gouda Cheddar Blend

**FINISHERS: +1|**

Basil, Tarragon, Cilantro, Balsamic Glaze, Truffle Oil

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

## HANDHELDS

### SERVED WITH FRIES

#### CLASSIC WAGYU 19

##### BURGER

Wagyu Beef, Cheese, Lettuce,  
Tomato, Onions

#### TOSKA BURGER 20

Wagyu Beef, Bacon, Lettuce,  
Tomato, Onion, Comeback  
Sauce

#### MORNIN' BURGER 20

Wagyu Beef, Scrambled Eggs,  
Caramelized Onions, Bacon,  
Comeback Sauce

#### BEYOND BURGER 16

Beyond Meat, Lettuce, Tomato,  
Onion. V

#### HOT HONEY CHICKEN 17

##### SANDWICH

12 hour brine, butter pickle, house  
slaw, hot honey, Brioche Bun

#### 5 PC. QEBAPA 17

Grilled spiced minced meat  
served with Onions, Ajvar.  
served with Flat Bread

#### CHICKEN BACON 16

##### RANCH

Grilled chicken, Lettuce,  
Tomato, Crispy Bacon, and  
creamy ranch dressing

#### BLACKEND CHICKEN 16

##### CAESAR

Cucumber, Tomato, Onion,  
Parmesan Cheese, Caesar Dressing  
served on a Brioche Bun

#### GRILLED CHICKEN 14

##### SANDWICH

Lettuce, Tomato, Onion & Honey  
Mustard

## PASTA

#### ALFREDO 15

Creamy, rich Alfredo sauce over  
tender pasta

SHRIMP 25.99  
CHICKEN 24.99  
STEAK 25.99

#### EGGPLANT PARM 17

Breaded fried eggplant, red sauce,  
mozzarella served over Fettuccine

#### CHICKEN PARM 22

Breaded chicken breast topped with  
marinara sauce and melted cheese.  
served over Fettuccine

#### SHRIMP CARBONARA 25

Fettuccine pasta with a rich  
mushroom cream sauce,  
succulent shrimp, crispy bacon,  
and sautéed red onion.

#### TORTELLINI ALA PESTO 21

Ricotta tortellini with pesto and  
roasted cherry tomatoes.

#### SEAFOOD DIAVOLO 27

Fettuccine pasta served with a  
seafood blend, accompanied  
by a diavolo sauce.

#### CHICKEN MARSALA 23

Fettuccine pasta, Grilled  
Chicken, mushrooms, marsala.

## ENTREES

#### MIXED GRILL (2 PEOPLE) 38

Grilled Sujuk, Chicken, Qebaba,  
and Steak with Roasted Potatoes,  
Cherry Tomatoes, Bell Peppers,  
Onions, and Warm Bread

#### STEAK FRITES 27

8oz Angus Flat Iron Steak  
Topped with House Chimi  
Chimichurri, House Cut Fries

#### HARVEST SALMON 25

Lemon herb compound butter,  
asparagus, roasted potatoes.



### SIDES

<b>HAND - CUT FRIES</b>	<b>5</b>
<b>SWEET POTATO FRIES</b>	<b>6</b>
<b>ASPARAGUS</b>	<b>6</b>
<b>ROASTED POTATOES</b>	<b>6</b>

### DESSERTS

<b>PANNA COTTA STRAWBERRY COULIS</b>	<b>8</b>
<b>TOSKA PANNA COTTA</b>	<b>8</b>
<b>TIRAMISU</b>	<b>9</b>
<b>TÖSKA CHEESECAKE</b>	<b>9</b>
<b>SEASONAL DESSERT</b>	<b>9</b>

### KIDS MENU

<b>CHEESE PIZZA</b> Plain Cheese Pizza with a Kids Drink	<b>9</b>
<b>CHICKEN TENDERS</b> 3 Chicken Tenders, Fries & Kids Drink	<b>9</b>
<b>KIDS ALFREDO</b> Creamy Alfredo sauce mixed with Tender Pasta	<b>9</b>

### BEVERAGES

<b>COKE</b>
<b>CHERRY COKE</b>
<b>LEMON-LIME</b>
<b>LEMONADE</b>
<b>ICED TEA (UNSWEETENED)</b>
<b>CRANBERRY JUICE</b>
<b>APPLE JUICE</b>
<b>STILL WATER</b>
<b>SPARKLING WATER</b>

GF- Gluten Free V- Vegetarian S- Spicy

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## HAPPY HOUR MENU 4PM - 6PM

### STARTERS

MONDAY- FRIDAY

### SALADS

**BUFFALO 8**

#### CAULIFLOWER WINGS

Crispy cauliflower florets coated in spicy buffalo sauce served with a cooling side of ranch dipping sauce. S

**BONELESS WINGS 8**

With a choice of 2 Sauces

**TOSKA NACHOS 10**

Pulled short rib, House Whiz, Pickled Onions, Tortilla Chips, Hot peppers, Sriracha Ketchup

*Add: Grilled Chicken or Steak 5*

**MEDITERRANEAN 8**

#### HUMMUS

Hummus, Tomato, Whole Olives, Cucumber, Artichokes, Pickled Red Onions, Feta Cheese. V

**TRUFFLE FRIES 6**

House Fries, Truffle Oil, Shredded Parmesan Cheese & a sprinkle of fresh Tarragon. V

### WOOD FIRED PIZZA

**THE CLASSIC 8**

San Marzano tomato, fresh mozzarella, basil, and extra virgin olive oil.

**THE SHROOM 9**

House white sauce, Saputo gold mozzarella, wild mushroom blend, caramelized onions, tarragon, truffle oil.

**HOT RONI 9**

San Marzano tomato, cup 'n char pepperoni, mozzarella, long hot peppers, hot honey. S

**CAESAR SALAD 8**

Romaine, Croutons, Parmesan Cheese, Caesar Dressing.

**CUCUMBER CAPRESE SALAD 9**

Tomatoes, Cucumbers, Basil, Fresh Mozzarella with Balsamic Glaze

*ADD: CHICKEN 5 | STEAK 6 | SHRIMP 5*

### HANDHELDS

**CLASSIC 9**

#### CHEESEBURGER SLIDERS

Three mini burgers with melted American cheese, pickles, and a touch of house sauce on soft buns.

**HOT CHICKEN SLIDERS 10**

Three mini Spicy fried chicken, pickles, and sriracha aioli on mini brioche buns. S

**BANG BANG SHRIMP TACOS 10**

Crispy shrimp in bang bang sauce, topped with slaw and sriracha aioli.

**VEGGIE TACOS 8**

Roasted mushrooms, pickled onions and fresh cilantro lime crema

GF- Gluten Free V- Vegetarian S- Spicy



## HAPPY HOUR MENU 4PM - 6PM

### HOUSE BEER

MONDAY- FRIDAY

### CRAFTED COCKTAILS

**TOSKA HAZY IPA** 4  
ABV: 6.3%

**TOSKA LIGHT LAGER** 4  
ABV: 4.5%

**THREE BROTHERS IPA** 4  
ABV: 7%

**THE ALBANIAN** 4  
ABV: 5%

**FLIGHT OF BEER (4)** 10

*ASK SERVER/BARTENDER  
FOR NEW BEER ON TAP*

**TÖSKARITA** 10

PA Tequila, lime, lemon,  
orange juice, simple syrup,  
agave.

**TÖSKA OLD  
FASHIONED** 10

PA Bourbon, house beer  
syrup, bitters.

**STRAWBERRY  
LEMONADE** 10

PA Vodka, lemon juice,  
simple syrup, strawberry  
puree, fresh basil.

## WINE

9

*ALL HOUSE WINE RED - WHITE - SPARKLING ROSE*

## SCAN QR TO SEE OUR FULL MENU

FOOD MENU



DRINK MENU



**WINE**



**RED**

**Casseto Bardolino**

Made with a traditional blend of Corvina and Rondinella grapes, this very light-bodied red is vinified to be easy-drinking and enjoyable

Price: 12 / 36

**Mazza Cab Franc**

This Cabernet Franc is intensely aromatic with aromas of cherry and plum. The palate is filled with spice, almond and smoke flavors.

Price: 13/ 38

**Mazza Merlot**

The Merlot reflects its growing conditions, offering deep, rich fruit flavors and a solid structure.

Price: 13 / 38

**Mazza Carmine**

A dry cross between Cabernet Sauvignon and Carignan, which exhibits rich color and texture and robust fruit flavors with some nuanced spice.

Price: 12 / 36

**Tilli Montepulciano D'Abruzzo**

Montepulciano (80%) Aglianico (20%) - Elegant structure with mild tannins; notes of ripe fruits, jam, and spice.

Price: 14 / 40

**WHITE**

**Mazza Traminette**

Traminette is a semi-dry wine with a muscat-spice character bursting with floral notes.

Price: 11 / 34

**Tilli Concetto Pecorino**

100% Pecorino - A dry and refreshing white wine; gorgeous aroma and notes of peaches and tropical fruits.

Price: 12 / 36

**Mazza Chardonnay**

Displays aromas of peaches, green apples, butterscotch and a touch of oak. On the palate, this wine is soft and supple

Price: 12 / 36

**ROSÉ & SPARKLING**

**Luberon Rose**

Dry, crisp rosato from the Corvina grape.

Price: 11 / 34

**Cassara Angela's Rose (Sparkling)**

A dry, refreshing sparkling rosé made from Corvina grapes in the Prosecco region.

Price: 12/ 36

**CRAFTED COCKTAILS**

**VODKA:**

**STRAWBERRY BASIL LEMONADE**

Lemon Juice, Simple Syrup, Strawberry Pure, Fresh Basil

13

**DIRTY SMOKED MARTINI**

Dry vermouth, olive brine, and olive garnish.

17

**TÖSKA COSMO**

Cranberry, Triple Sec, Simple Syrup, Lime

15

**LEMON DROP MARTINI**

Lemon Juice, Triple sec

15

**CHOCOLATE MARTINI**

Cocoa Bitters, Chocolate Sauce, Topped with Whipped Cream & Chocolate Drizzle

15

**TEQUILA:**

**TIJUANA MULE**

Ginger Beer, Agave, Lime Juice topped with Fresh Mint

12

**STRAWBERRY LIME MARGARITA**

Fresh Lime, Strawberry Purée, Triple Sec, Agave

12

**BEE KNEES**

Fresh Lemon, Honey

13

**GIN:**

**BRAMBLE**

Blackberry Liqueur, Simple Syrup, Lemon Juice

12

**STRAWBERRY GIN FIZZ**

Lemon, Simple Syrup, Fresh Strawberries, Seltzer, Mint Leaf

12

**BOURBON:**

**OLD FASHIONED**

House Beer Syrup, Bitters, Orange Peels

17

**MANHATTAN**

Bitters, Sweet Vermouth

13

**KENTUCKY MULE**

Ginger Beer, Agave, Lime Wheel

14

**FEATURED COCKTAILS:**

**Schuyllkill Spritz**

Vodka, Rum, Gin, Peach Liqueur, Tequila, Triple Sec, Lemon, Simple Syrup

17

**TÖSKA SANGRIA**

Rosé, Bourbon, Orange Liqueur, Simple Syrup, Strawberries & Oranges

9



## CRAFT BEER

### HOUSE TAPS 7

#### TOSKA HAZY IPA

ABV: 6.3%

#### TOSKA IMPERIAL STOUT

ABV: 6.8%

#### THREE BROTHERS IPA

ABV: 7%

#### DISGRUNTLED MONK- BELGIAN SOUR

ABV: 6%

#### TOSKA LIGHT LAGER

ABV: 4.5%

#### TOSKA KETTLE SOURED

ABV: 3.6 Meyer Lemons Lager

#### ALBANIAN AMBER LAGER

ABV: 5%

#### TOSKA ITALIAN PILSNER

ABV: 4.5%

#### TOSKA OATS COFFEE STOUT

ABV: 5.1%

### GROWLERS

**NEW 32 OZ** 12

**REFILL 32 OZ** 10

**NEW 64 OZ** 24

**REFILL 64 OZ** 22

### HOUSE TAPS 7

#### TOSKA HEFEWEIZEN

Wheat Beer ABV : 5.5%.

#### TOSKA NAGOMI LAGER

ABV: 5.5%

#### SUNRISE AMBER 5.3

ABV: 5.8% Orange Ale

#### FLIGHT OF BEER ( 4 CHOICES )

15

#### WYNDRIDGE CYDERS 6

Original  
Citrus Haze  
Black Cherry  
Pineapple Mango

#### NON- ALCOHOLIC BEER 6

Best Day Brewing- Hazy IPA  
Best Day Brewing- West Coast IPA