

TOSCANA DIVINO

IN MIAMI

BEERS

HAPPY HOUR 6-8pm | 3

Peroni | Menabrea | Moretti la Rossa
Heineken | Amstel light | Corona

HAPPY WINES 6-8pm | 5

PROSECCO | Ca Bolani

PINOT GRIGIO | Lagerder, Trentino Italy

SAUVIGNON BLANC | Ca 'Bolani, Friuli Italy

CHIANTI | Porto Rubino, Castello di Altomena, Italy

MALBEC | Las Ormigas, Argentina

WELL DRINKS AND COCKTAILS

HAPPY HOUR 6-8pm | 7

LECHE DE TIGRE

Kappa pisco infused thyme, leche de tigre, moscato wine, hum liquor perfume

WILD MOJITO

Big apple Bacardi, Basil, rosemary, Mint, fresh squeezed Lime, Prosecco, bouquet garni

ARIGATO SAYONARA

Sake, Bertina Elderflower, Soho, Lychee cube

OLD UNCLE ANTHONY

Herradura Silver, parsley, radish, Thai chili, fresh squeezed Lime

WALLPAPER

Avua cachaca, passion fruit puree, house made vanilla syrup, tabasco, pink peppercorn

APERITIVI AL PROSECCO

HAPPY HOUR 6-8pm | 6

SPRITZ

Aperol, club soda, prosecco, orange slice

BORTI

Prosecco, Pompelmo Pellegrino, absinthe perfume

PARADISO

Oxley gin, Limoncelo, fresh pressed watermelon water, Prosecco

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CICCHETTI | Bar Bites

HAPPY HOUR 6-8pm ALL \$ 8

BRUSCHETTA

Confit Tuna, Capers, Red Onion
Cherry Tomato, Radish

Heirloom Tomato, Basil, Olive Oil Malden Salt

Truffle Ricotta, Honey, Pepper

Crushed Chick Peas, Roasted Garlic
Olive Oil, Roasted Red Pepper

SALMONE MARINATO

24h Marinated Salmon, Citrus, Butter Milk, Focaccia
Crumb, Crisp Prosciutto, Arugula

CRISPY PORCHETTA

Pork Belly, Red Onion, Radish, Lemon
Parmigiano, Micro Herbs

BEEF CARPACCIO INVOLTINI

Arugula, Raw Marinated Mushrooms, Parmigiano
Truffle Soy, Focaccia Crumb

PROSCIUTTO E MELONE

Olive Oil, Malden Salt

CRUDO DI CORVINA

Corvina, Calabrese Peppers, Citrus Olive Oil

FRITTO MISTO

Mixed Seafood, Shellfish, Zucchini, Potato Crisps
Lemon Calabrese Aioli

GNOCCHETTI ALLA ROMANA

Semolina Gnocchi, Taleggio Fonduta, Balsamic
Kale, Pancetta

BURRATA CAPRESE

Burrata, Heirloom Tomatoes, Arugula, Balsamic, Basil

POLPETTE ALLA TOSCANA

Beef Meatballs Braised in Tomato
Seasoned Ricotta, Flat Bread

SALUMERIA BOARD

HAPPY HOUR 6-8PM | 15

Prosciutto di Parma | Salame

Finocchiona | Mozzarella di Bufala

TOSCANA DIVINO

IN
MIAMI

Toscana Divino features both the most contemporary and traditional Tuscan and Italian cuisine.

Serving lovingly prepared Florence-style cooking, the menu draws its inspiration from classic dishes, found throughout Tuscany, and features fresh seasonal ingredients from local markets or directly imported from Italy.

On May 2015 we introduced the "Cicchetti" A traditional Italian tapas originated in Venice. The concept is to share. Cicchetti are prepared so people can share more than one with friends before choosing their entrée.

At lunchtime, besides our seasonal a la carte menu, we introduced "L'Originale: lunch Italiano", a 3-course course menu that changes weekly starting at only \$23.

Sunday a la carte Brunch
with unlimited Mimosas for \$20.

Happy Hour every day 6-8 pm with
Complimentary Bites from the Kitchen

DJ outdoors Patio
Thursday-Friday- Saturday
Light Lounge Music
6-8pm

