

ANTIPASTI FREDDI

LA BURRATA

Burrata cheese served with locally sourced tomatoes, basil pesto, 6-year old aged balsamic, arugula, toasted pine nut

BRESAOLA

Cured beef bresaola, parmigiano shaved, roasted beetroots, arugula, Walnuts

CAPRESE SALAD

Fresh buffalo mozzarella slice with vine ripened roma tomatoes, fresh basil leaves, pesto, rocket salad and aged balsamic

INSALATA DI CESARE

Caesar salad, poached cage free egg, garlic crouton, parmesan cheese, cameron highland romaine lettuce

Add On

Grilled King Prawn (5 pieces)

Chicken Breast

ANTIPASTI CALDI

BRUSCHETTA ROMANA

Toasted sour bread, choice of toppings:

Basil base, buffalo mozzarella, tomatoes, balsamic

COZZE ALLA TARANTINA

Black mussel with choice of :

Arrabbiata

or

Garlic Chili Sauce Served with Grill Crusted Country Bread

UOVA, FUNGHI, CAPESANTE E TARTUFO

Kataifi nests, soft-boiled egg, creamy mushroom & scallop ragout top with truffle shave

Fritto Misto

Sicilian Favorite! Deep Fried Battered Seafood Served with Spicy Tomato Dip

ZUPPE

ZUPPA DI PESCE

Crustacean bisque garlic chili serve with tiger prawn, crab meat, squid, Australian scallop, black mussel, fresh basil and garlic bread

CREMA AI FUNGHI DI BOSCO

Wild mushrooms cream, grilled rustic bread with truffle oil & sautéed mushroom

MINISTRA DI ZUCCA

Cream of pumpkin, fresh herbs, green oil & parmesan breadstick

RM

68

52

56

46

22

16

38

58

62

48

48

42

38

SECONDI DI PESCE

MERLUZZO CON CAPONATA

Pan seared Alaska codfish serve with eggplant caponata, artichoke sauce top with black caviar

MEDAGLIONE DI SALMONE

Pan seared Norwegian salmon served with roasted bell pepper sauce, roma tomato salsa, shave fennel and orange segment

BRANZINO IN CROSTA

Salt-crusted whole seabass serve with lemon cream butter and side dish of the day

SECONDI DI CARNE

CHOICE OF SAUCE AU JUS , BLACK PEPPER , RED WINE PINK PEPPER CORN, LEMON THYME , BEARNAISE

POLLO PRIMAVERILE AL TARTUFO ARROSTO

Roasted truffle spring chicken with truffle mash potato and fresh salad

CARRÉ D'AGNELLO

Selected Australian lamb rack grilled to perfection and accompanied with vegetable, roasted potato serve with au jus

OSSOBUCO ALLA MILANESE

Slow cook ossobuco with saffron risotto and gremolata

STINCO DI AGNELLO BRASATO

Slow braised australian lamb shank, served with cream of polenta, garden vegetables, italian gremolata and lamb jus

BISTECCA ALLA FIORENTINA

Grilled grain-fed t-bone steak serve with garden vegetable, roasted potato and mixed salad (every 100 grams)

GRILLED AUSTRALIAN GRASS FED BEEF RIB EYE

Thick cut of rib eye steak serve with garden vegetable, roasted potato and au jus

STRIPLOIN DI MANZO WAGYU AUSTRALIANO MB 6-7

Air flown Australian's home grown wagyu breed serve with garden vegetable, roasted potato and au jus

CONTORNI

WILTED GREEN

Baby french bean/asparagus

ASPARAGI

Grilled asparagus

PUREA DI PATATE

Potato garlic puree

FUNGHI SALTATI IN PADELLA CON AU JUS

Sauteed mushroom with au jus

PIZZA

MARGHERITA

Tomato, Mozzarella Cheese, Oregano, Fresh Basil

TOSCA

Tomato sauce, mozzarella cheese, buffalo mozzarella, beef bresaola, arugula & shaved parmesan

GAMBERI

Tomato sauce, mozzarella cheese, prawns, tomatoes, caramelised onions, feta cheese

QUATTRO FORMAGGI

Tomato sauce, mozzarella cheese, cheddar, buffalo mozzarella, gorgonzola and parmesan cheese

FANTASIA DI MARE

Tomato sauce, mozzarella cheese, octopus, prawns, fish, squid, mussel, italian parsley and capers

CALZONE

Tomato sauce, mozzarella cheese, spinach, turkey ham, mushroom, parmesan cheese

RM

188

98

78

72

168

98

98

35

156

236

18

18

18

18

18

48

58

68

62

68

58



Scan to stay updated with our latest promos



PASTA

CHOICE OF PASTA FUSILLI / PENNE/ LINGUINE /SPAGHETTI

PASTA AL NERO DI SEPPIA CON AGLIO OLIO E GAMBERI

Tosca's signature squid ink pasta, aglio olio, live prawns, Italian parsley & fresh chili padi

CARBONARA

Traditional carbonara prepared with a modern twist, egg cooked at 64 °c, parmesan cheese, smoked duck breast, black pepper and a dash of cream

RAVIOLONI

Chef Jeffery signature mix mushroom ragu stuffed served with flavors' ricotta cheese, cream sundry tomato sauce & shaved truffle

CAPELLINI D'ANGELO ALLA MARINARESCA

Arrabbiata in spicy tomato sauce, cherry tomato, olive, fresh herbs, tiger prawn, scallop and clam, crab meat

RIGATONI AL RAGU

Rigatoni pasta, beef bolognese, oregano, shave of parmigiano reggiano cheese, extra virgin olive oil

RISOTTO AI FUNGHI

Arborio Rice Cooked with Sautéed Mixed Mushroom, Truffles, Parmesan Cheese, & Truffle Oil

RISOTTO ALLA PESCATORA

Tosca's signature risotto with tiger prawn, scallop, crab meat, shellfish in light tomato spicy sauce

LASAGNA CON VERDURE

Lasagna 3 layered sauce, béchamel, tomato coulis, mozzarella cheese, parmigiano reggiano cheese zucchini grilled, portobello and grilled eggplant

DOLCI

CLASSIC TIRAMISU

Authentic Italian Tiramisu' Created by Our Chef with Berries Compote

TORTA ALLE PERE

Pear tart wild berries, vanilla ice cream and lime sauce

PANNA COTTA ALLA VANIGLIA

Vanilla panna cotta, fresh strawberries, berry compote, amaretti crumble

AFFOGATO

Espresso pour over vanilla gelato , crumble & biscotti

TOSCA GELATO BY THE SCOOP

Serve with berries stew, amaretto crumble and chocolate shaving (per scoop)

Choice of: Vanilla. Chocolate. Mango. Raspberry

LA NOSTRA SELEZIONE DI FORMAGGI

3 types of available cheese served with condiment, (feta, edam, brie, camembert, gorgonzola, emmentaler)

All prices quoted in Ringgit Malaysia are inclusive 10% service charge and 6% service tax.