



SCADDABUSH
ITALIAN KITCHEN & BAR®

Located in central Italy, Tuscany is renowned for its Renaissance art, rustic architecture, and agricultural abundance. It is home to the Leaning Tower of Pisa and its capital Florence, where Michelangelo's iconic "David" resides. Beyond its artistic heritage, Tuscany's resourceful and innovative spirit is responsible for its humble, yet flavourful cuisine, with staple dishes and ingredients including Florentine steak, creamy pasta, ricotta, pistachios, lemons, and cherries.

With rich produce including grapes, Tuscany produces some of Italy's finest red wines including Chianti, a medium-bodied wine with earthy notes of cherry, made from Tuscany's very own Sangiovese grape. The Negroni and Galliano are timeless Tuscan creations, born from the region's ingenuity. Count Negroni's twist on the Americano gave us the classic cocktail, while Galliano, with its sweet vanilla and herbal spices, adds depth to drinks, showcasing Tuscany's innovation.

OAK TEST TUSCANY-LTO_1124

WE'RE TESTING OUR NEW FEATURE MENU

a taste of
TUSCANY

WE'D LOVE TO HEAR YOUR FEEDBACK



Inspired by Italy's diverse regions, join us in celebrating the rustic charm of Tuscany's unique cocktails, wine, and authentic ingredients with our inspired menu.

FEATURED TUSCAN BEVERAGES



WINE - - - - -

CHIANTI CLASSICO, Sesta Il Palei, Tuscany, Italy

100% Sangiovese | 14% ABV

5 oz 19.45 8 oz 29.65 10 oz 36.15 750 mL 90.00

Full-bodied with deep red berry flavours and balanced tannins that are refined. This wine has floral aromas with notes of violets, red berries and some leather nuances. A classic wine that pairs perfectly with pizza, tomato based pastas, salami, and prosciutto dishes.

COCKTAILS - - - - -

CHERRY NEGRONI 2.5oz 14.95

Barrel-aged Negroni, Maraschino liqueur, Amarena cherry

TUSCAN WALLBANGER 2oz 14.25

Galliano, Polar Ice, orange juice, simple syrup, Amarena cherry



*Must be legal drinking age. Please enjoy responsibly. Some beverages may contain allergens. Please ask your server.

STARTERS - - - - -

SPINACH & RICOTTA DUMPLINGS 14.99
Spinach and ricotta gnudi (malfatti), Sunday sauce, Parmesan, fresh basil

BAKED MOZZARELLA & SALUMI BOARD 27.97
Fennel salami, mortadella, prosciutto wrapped mozzarella, arrabbiata tomato sauce, lemon whipped ricotta, marinated olives, focaccia

SALAD - - - - -

TUSCAN CHOPPED SALAD 21.70
Fennel salami, chickpeas, fresh mozzarella, artichokes, red onions, cucumber, grape tomatoes, fennel, black kale, romaine, lemon honey vinaigrette, focaccia croutons

PIZZA - - - - -

PISTACHIO & MORTADELLA 24.69
Mortadella, Pecorino Alfredo sauce, pistachio pesto, mozzarella, lemon whipped ricotta, pistachios

PASTA - - - - -

CHICKEN & LEMON RICOTTA PAPPARDELLE 25.97
Marinated chicken, Pecorino Alfredo sauce, roasted garlic, black kale, artichoke, lemon whipped ricotta

MAINS - - - - -

TUSCAN RIB EYE FOR TWO 75.99
18oz bone-in cowboy ribeye, salsa verde, pesto cream gnocchi, garlic broccolini
Serves two | limited quantities available

DESSERT - - - - -

LEMON RICOTTA CAKE 12.97
Mascarpone cream, Amarena cherries, pistachios

*We recognize that health and safety are important concerns for our guests. If you have an allergy, sensitivity or require a gluten free option, please let your server know. We do not assume responsibility for a particular sensitivity or allergy to any food provided at our restaurants. We cannot control or eliminate the possibility or risk of cross-contamination in our kitchens or products supplied to us by our suppliers. If you have any questions or concerns, please speak to the Manager. Prices subject to change. Taxes not included.