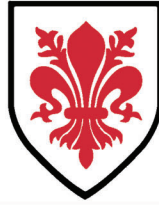


**TOSCANA**



**ITALIAN KITCHEN**

# DESSERT & DRINKS MENU



2703 N. Kings Highway | Myrtle Beach, SC 29577 | 843.712.2699



# Desserts



**\$8.95**

Homemade Tiramisu

Limoncello Cake

Cannoli

Chocolate Cake

Rainbow Sprinkle Cake

Dulce De Leche Layered Cake



# TOSCANA



Italian Kitchen

## HAPPY HOUR

In Bar Area Only

### COCKTAILS 8

*Margarita*  
*Cosmopolitan*  
*Aperol Spritz*  
*Limoncello*

*Old Fashioned*  
*Manhattan*  
*Espresso Martini*  
*Orangecello*

### HOUSE WINE 6

**RED:** Merlot, Cabernet Sauvignon, Pinot Noir, Chianti  
**WHITE:** White Zinfandel, Pinot Grigio, Moscato, Riesling

### HOUSE LIQUOR 5.5

*Vodka, Rum, Tequila, Scotch, Whiskey*

### DOMESTIC BEER 4

*Budweiser, Bud Light, Miller Lite, Coors Light, Michelob  
Ultra, Yuengling*

### IMPORTED BEER 4.5

*Peroni, Stella, Heineken, Corona*





# WINES BY THE GLASS

## SPARKLING

- Prosecco – Zonin** (Veneto, Italy) ..... \$10  
*Fresh and lively with notes of green apple and white flowers.*
- Prosecco Rosé – Maschio** (Veneto, Italy) ..... \$10  
*Light and refreshing rosé with hints of strawberry and delicate floral notes.*

## WHITE

- Pinot Grigio – Cavit** (Valdadige, Italy) ..... \$9  
*Bright and refreshing with flavors of green apple, citrus, and pear.*
- Riesling – Cavit** (Pavia, Italy) ..... \$9  
*Aromatic and smooth with notes of peach, apricot, and pear flavors.*
- Moscato – Cavit** (Pavia, Italy) ..... \$9  
*Sweet and fragrant with hints of orange blossom, peach, and honey.*
- Chardonnay – Cavit** (Trevenezie, Italy) ..... \$9  
*Soft and balanced with flavors of ripe apple, vanilla, and a touch of oak.*
- White Zinfandel – Canyon Road** (California) ..... \$8  
*Light and fruity with flavors of strawberry and ripe melon.*

## RED

- Chianti - Bolla** (Tuscany, Italy) ..... 10
- Pinot Noir – Cavit** (Pavia, Italy) ..... \$9  
*Smooth and elegant with notes of cherry, plum, and subtle spice.*
- Merlot – Cavit** (Trentino, Italy) ..... \$9  
*Medium-bodied with flavors of blackberry, cherry, and plum.*
- Cabernet Sauvignon – Cavit** (Trevenezie, Italy) ..... \$9  
*Full-bodied with notes of blackcurrant, dark cherry, and oak.*

## HOUSE SPECIAL

- Sangria – Madria** (Spain) ..... \$8  
*A refreshing blend of red wine, berries, citrus, and a hint of spice.*

# White Wines by the Bottle

**Moscato – Caposaldo (Pavia, Italy)** .....\$35  
*Lightly sweet and refreshing with notes of peach, honey,  
and orange blossom.*

## Guest Favorite \*

**Pinot Grigio – Santa Margherita (Valdadige, Italy)** .....\$57  
*Bright and crisp with flavors of green apple, citrus, and pear.  
Perfect with seafood, salads, and pasta.*

## Staff Pick \*

**Sauvignon Blanc – Stoneleigh (Marlborough, New Zealand)** .....\$35  
*Zesty and aromatic with grapefruit, lime, and tropical fruit.  
Great with shellfish and grilled veggies.*

**\* Chardonnay – William Hill (North Coast, California)** .....\$36  
*Smooth and balanced with ripe apple, vanilla, and a touch of oak.*

**\* Premium Selection – Chardonnay – Cakebread (Napa, California)** .....\$87  
*Elegant and full-bodied with golden apple, baked pear, toasted oak,  
and a rich finish.*

PLEASE DRINK RESPONSIBLY 3865310



# Red Wines by the Bottle

**Pinot Noir – Mark West (California)** .....\$32  
*Smooth and approachable with flavors of ripe cherry, raspberry, and soft spice.*

**Pinot Noir – Inscription (Willamette Valley, Oregon)** .....\$48  
*Elegant and refined with notes of red berries, cranberry, and subtle earthiness.*

**Pinot Noir – Louis Jadot (Burgundy, France)** .....\$58  
*Classic Burgundian style with bright cherry, plum, and gentle oak.*

**Merlot – Bonterra (California)** .....\$36  
*Rich and flavorful with blackberry, plum, and hints of cocoa.*

**Malbec – Alta Vista Estate (Mendoza, Argentina)** .....\$39  
*Bold and velvety with flavors of dark plum, blackberry, and soft spice.*

## CABERNET SAUVIGNON

**J. Lohr “Seven Oaks” Cabernet Sauvignon (California)** .....\$35  
*Structured and flavorful with blackcurrant, cherry, and toasted oak.*

**Black Stallion Cabernet Sauvignon (North Coast, California)** .....\$62  
*Rich and elegant with blackberry, cassis, and a touch of vanilla and oak.*

**Silver Oak Cabernet Sauvignon (Alexander Valley, California)** .....\$175  
*A legendary Napa-style Cabernet with lush dark fruit, notes of cedar and vanilla, and a long luxurious finish.*

PLEASE DRINK RESPONSIBLY 3865310



# Italian Red Wines by the Bottle

## TUSCAN CLASSICS

- Chianti – Bolla (Tuscany, Italy)** .....\$39  
*Bright cherry with cherry flavors and light spice.*
- Chianti Classico – Rocca delle Macie (Tuscany, Italy)** .....\$45  
*Elegant and balanced with notes of dark cherry, herbs, and oak.*
- Chianti Riserva – Santa Margherita (Tuscany, Italy)** .....\$70  
*Richer and more structured with layers of black cherry, vanilla, and subtle spice from oak aging.*

## PREMIUM ITALIAN REDS

- Super-Tuscan – Brancaia Rosso (Tuscany, Italy)** .....\$55  
*Modern Tuscan blend with ripe berries, plum, and soft tannins.*
- Super-Tuscan – San Guido “Le Difese” (Tuscany, Italy)** .....\$99  
*Elegant blend of Cabernet Sauvignon and Sangiovese with blackberry, spice, and silky texture.*
- Barbera – Batasiolo “Sovrana” (Piedmont, Italy)** .....\$39  
*Vibrant acidity with juicy blackberry and plum flavors.*

## COLLECTOR WINES

- Brunello di Montalcino – Argiano (Tuscany, Italy)** .....\$198  
*Powerful and complex with flavors of dark fruit, leather, and tobacco.*
- Amarone – Zonin (Veneto, Italy)** .....\$120  
*Powerful and velvety with concentrated dried-fruit flavors, chocolate, and spice.*
- Amarone Riserva – Masi Costasera (Veneto, Italy)** ..... \$190  
*Luxurious red with notes of cherries, cocoa, and rich complexity.*
- Barolo – Fontanafredda (Piedmont, Italy)** .....\$150  
*Powerful and elegant with cherry, truffle, and earthy complexity; known as the “King of Italian Wines.”*

PLEASE DRINK RESPONSIBLY 3865310



TOSCANA



Italian Kitchen

---

◆ ————— COCKTAIL ————— ◆

***Classic Old Fashioned 12***

*Blended whiskey, with muddled cherry and orange, sugar and a dash of bitters served in a rocks glass*

***Italian Grand Margarita 12***

*Blanco tequila, Amaretto, lime juice, orange juice, and sour with a Grand Marnier float.  
Served in a salt rimmed margarita glass*

***Bourbon Mule 12***

*Orange bourbon whiskey and ginger beer served in a copper mule mug with an orange slice*

***Negroni 12***

*Gin, Campari, and sweet vermouth. Served on the rocks with an orange slice*

***Bloody Mary 12***

*Vodka and bloody Mary mix with spices served in a pint glass and garnished with olives*

***Limoncello 9***

*Italian lemon liqueur served chilled in a shot glass*

***Orangecello 9***

*Italian orange liqueur served chilled in a shot glass*

TOSCANA



Italian Kitchen

---

## MARTINI

---

### *Italian Sunrise 12*

*Vodka and lemonchelo topped with Aperol. Served with an orange slice*

### *Italian Lemon Drop 12*

*Vodka and lemoncello. Served with a sugar rim and a lemon slice*

### *Cosmopolitan 10*

*Vodka, triple sec, lime juice and cranberry. Serve with a lime*

### *Espresso 12*

*Vodka, coffee liqueur and Irish cream. served with a sugar rim and three coffee beans for health, wealth and happiness, an old Italian tradition*

### *Sugar Cookie 12*

*Vanilla vodka, amaretto and Irish cream. Served with a sugar rim*

### *Watermelon Martini 10*

*Watermelon vodka, Lemon juice and simple syrup.*

### *Aperol Spritz 12*

*Aperol and prosecco with a splash of club soda. Served in a wine glass over ice with an orange slice*