



ROSTI

• TUSCAN KITCHEN •



BRENTWOOD

310.667.7796
11740 San Vicente Blvd.

CALABASAS

818.591.2211
23663 Calabasas Rd.

SANTA MONICA

310.393.3236
931 Montana Ave.

www.RostiTuscanKitchen.com

APPETIZERS

- V** **Caprese Salad Fresh** *Mozzarella, Tomato & and Fresh Basil Drizzled with Extra Virgin Olive Oil* • 17
- V** **Fire Roasted Artichoke** *Served with Grilled LemonBasil-Tarragon Dipping Sauce* • 18
- Tuna Tartare** *Three layers of chopped Ahi Tuna, California Avocado and Tomato Checca* • 19 / 25
- Crispy Calamari** *Served with homemade Marinara Sauce* • 17
- V** **Truffle & Garlic Fries** *Topped with Black Truffle Oil, Italian Herbs and Parmesan Cheese* • 13
- Meatballs** *(Beef or Turkey) Served in Marinara Sauce* • 13
- GF** **Grilled Italian Sausage** *Served in Marinara Sauce* • 12
- V** **Garlic Focaccia Sticks** *Served with Marinara Sauce* • 11
- V** **Mozzarella Sticks** *Served with Marinara Sauce* • 11
- V** **Bruschetta Mozzarella** *Toasted Garlic Ciabatta Crisps Topped with Melted Fresh Mozzarella Cheese & and Sun-Dried Tomatoes* • 17
- V** **Bruschetta Pomodoro** *Toasted Garlic Ciabatta Crisps served with Fresh Tomato Checca* • 14
- GF** **Steamed Mussels** *Served with Shallots, Garlic, white Wine and Black Mussels* • 15
- V** **Tuscan Vegetable Plate** *(Choose 3 from list) Grilled Asparagus, Grilled Eggplant, Zucchini, RoastedCauliflower, Sautéed Spinach, Steamed Broccoli, Mushrooms or Tomato Checca* • 23

SOUPS

(All soups are Vegetarian based, Dairy free & and Pork free)

- V** **Minestrone Soup**
GF *Hearty Italian Vegetable Soup*
• Cup 10 Bowl 13
- V** **Pasta Fagioli Soup**
Traditional White Bean & and Potato Soup
• Cup 10 Bowl 13
- V** **Seasonal Soups**
GF *Seasonal Soups* • Cup 10 Bowl 13
Butternut Squash Soup, Mushroom Soup, Broccoli Soup, Lentil Soup, Cauliflower Soup

(Please ask your server for soup in season)

CALZONES

- The Steak Bomb** *Grilled Steak, Roasted Peppers, Caramelized Onions & Smoked Mozzarella* • 25
- Chicken & Pepper** *Grilled Chicken with Roasted Bell Peppers and Ricotta Cheese* • 24
- Sausage & Spinach** *Italian Sausage and Spinach with Ricotta Cheese* • 23
- V** **Goat Cheese & Veggie** *with Sundried Tomatoes, Spinach, Pine Nuts & Goat Cheese* • 24

BUILD YOUR OWN CALZONE

• 18

See Pizza Menu for choice of Toppings

For parties of six or more, a 20% gratuity will be added automatically to your bill.

SALADS

Salad Additions: Black Truffle Oil +2, Veggie +2, Oven Roasted Turkey Breast or Grilled Chicken +6
Grilled Shrimp + 8, Grilled Chopped Steak + 8, Grilled Salmon, Ahi Tuna or Grilled Branzino + 9

Put your salad on top of a baked pizza crust + 3.00

- V Rosti House Salad** Mixed Field Greens, GF Tomatoes & our Balsamic Dressing • 14/17
- V Spinach, Pine Nuts, & Fresh Basil Salad** GF With Chopped Shallots, Cherry Tomatoes & our Homemade Honey Balsamic Dressing • 15/18
- V Arugula & Parmesan Salad** with Tomatoes GF & our Balsamic Dressing • 15/18
- V Arugula & Fig Salad** Arugula & Endive, GF Dried Figs, Toasted Hazelnuts, Caramelized Onions, Goat Cheese & Our Honey Balsamic Dressing • 21/24
- V Roasted Beet & Gorgonzola** Mixed GF Greens, Roasted Beets, Apples, Candied Pecans, Gorgonzola Crumbles & our Balsamic Vinaigrette • 20/23
- GF Seared Ahi Tuna Salad** Fresh Arugula, lightly seared Ahi Tuna, Grilled Asparagus, Caramelized Onions, Tomato Checca and our Lemon Herb Vinaigrette • 24/28
- GF Insalata di Pollo** Grilled Chicken Breast, Chopped Romaine, Cucumbers, Pine Nuts, Fresh Checca & our Homemade Balsamic Vinaigrette • 19/23
- GF Antipasti Salad** Shredded Romaine, Salami or Roasted Turkey Breast, Black Olives, Tomatoes, Cucumbers, Mozzarella, Fresh Basil, Garbanzo Beans & our Fresh Thyme Vinaigrette • 19/23
- GF Chopped Steak Salad** Shredded Romaine, Grilled Chopped Steak, Gorgonzola Crumbles, Cherry Tomatoes, Caramelized Onions & our Basil Herb Dressing • 21/24
- GF Tri-Colore Salad** Grilled Chicken Breast, Arugula, Endive, Radicchio, Artichoke Hearts, Sun-Dried Tomato, Kalamata Olives, Shaved Parmesan & our Anise Vinaigrette • 20/24
- V Tuscan Caesar Salad** Chopped Romaine, Shaved Parmesan, Pine Nuts, House-Made Croutons & our Signature Vegan Caesar Dressing • 20/24
- GF Turkey Chopped Light** Roasted Turkey Breast, Mixed Greens tossed with, Fresh Tomato, Checca and our Reduced Oil Balsamic Vinaigrette • 19/23
- GF Insalata Rustica** Arugula, Endive, Radicchio, Goat Cheese, Crisp Bacon, Pine Nuts, Cherry Tomatoes & Our Fresh Thyme Vinaigrette • 19/23
- GF Turkey Apple Pecan Salad** Fresh Arugula Tossed with Roasted Turkey Breast, Candied Pecans, Apples, Fresh Sage & our Homemade Balsamic Vinaigrette • 18/22
- GF Tuscan Cobb Salad** Chopped Romaine, Roasted Turkey Breast, Avocado, Tomatoes, Cucumbers, Bacon, Crumbled Egg, Gorgonzola & our Basil Herb Dressing • 20/24
- GF Shrimp & Avocado Salad** Shredded Romaine, Grilled Shrimps, Avocado, Tomatoes, Black Olives & our Homemade Lemon Herb Vinaigrette • 20/25
- V Grilled Vegetable Chopped Salad** Mixed GF Greens, Grilled Vegetables, Goat Cheese and our Homemade Lemon Herb Vinaigrette • 20/24
- GF Grilled Salmon Salad** Grilled Filet of Atlantic Salmon over Mixed Greens, Tomatoes, Cucumbers & Reduced Oil Balsamic Vinaigrette • 28
- GF Chicken Balsamic Salad** Grilled Chicken Breast with Fresh Spinach Tossed, Roasted Red Peppers, Black Olives, Tomatoes, Shaved Parmesan & our Honey Balsamic Dressing • 20/24
- GF Grilled Chicken & Pear Salad** Mixed Greens, Chopped Endive, Grilled Chicken, Fresh Bosc Pear rested in light balsamic vinegar, Gorgonzola Crumbles, Candied Pecans & Anise Vinaigrette Honey Balsamic Reduction • 20/24

PANINIS & SANDWICHES

All Sandwiches & Paninis are served with your choice of Side Salad, Rosemary Potatoes or French Fries, Garlic & Truffle Fries + \$2 - Add any Veggie to your Sandwich or Substitute your side with a veggie + \$2

*Choice of Foaccia • Ciabatta • Seven Grain Wheat
• Thin Gluten Free Bread + 5*

Half Pound Rosti Cheesebuger

½ lb Angus Beef Patty Topped with Provolone Cheese, Caramelized Onions, Tomato, Arugula & Basil Herb Aioli on Freshly Baked Ciabatta Roll • 22

Turkey, Apple & Arugula Sandwich

Roasted Turkey Breast, Caramelized Onions, Arugula, Apple Slices & Balsamic Drizzle • 20

Blackened Chicken Caesar Sandwich

Blackened Chicken Breast, Chopped Romaine, Shaved Parmesan, Tomatoes, Avocado and our Homemade Caesar Dressing • 22

Mateo Panini

Grilled Skinless Chicken Breast, Sun-Dried Tomatoes, Mozzarella Cheese, Fresh Basil and Balsamic Drizzle • 21

Meatball Parmesan Hoagie

Turkey or Beef Meatballs, Marinara sauce, Melted Provolone & Parmesan Cheese • 21

Turkey & Avocado Sandwich

Roasted Turkey Breast with Avocado, Arugula, Shaved Parmesan and Basil Herb Aioli • 22

Turkey Pesto Panini

Roasted Turkey Breast with Arugula, Shaved Parmesan Cheese, Tomatoes and Homemade Pesto Spread • 21

Italian BLTA Sandwich

Bacon, Arugula, Tomatoes, Avocado & Basil Herb Aioli • 21

Grilled Chicken Breast Sandwich

Mixed Greens, Tomatoes and Balsamic Drizzle • 20

Chicken Milanese Caprese Sandwich

Breaded Chicken Cutlet, Fresh Mozzarella, Arugula, Tomatoes & Handmade Pesto Spread • 22

BBQ Chicken Sandwich

Grilled Chicken Breast lathered In BBQ Sauce, Topped with Provolone Cheese, Lettuce, Tomato and Avocado • 21

Arugula & Goat Cheese Panini

Fresh Arugula, Goat Cheese, Cherry Tomatoes and Honey Balsamic Drizzlen • 21

Steak & Gorgonzola Sandwich

Grilled and Chopped Steak, Gorgonzola Crumbles, Arugula, Caramelized Onions, Tomatoes & Basil Herb Aioli • 23

Italian Po'Boy Sandwich

Mortadella, Calabrese Salami, Pepperoni, Fresh Mozzarella, Shredded Lettuce, Tomato, Basil Herb Aioli & Red Wine Vinaigrette • 21

Grilled Vegetable Sandwich

Grilled Zucchini, Eggplant, Tomato, Topped with Fresh Mozzarella Cheese and Balsamic Drizzle • 20

Pesto Caprese Panini

Fresh Mozzarella, Arugula, Tomatoes, & Handmade Pesto Spread • 19

(Most sandwiches can be made gluten free upon request)

 Vegetarian  Gluten Free

PIZZA

TOSCANO STYLE SPECIALTY PIZZA 12" MED • 23 16" LG • 27

WE SERVE GLUTEN FREE PIZZA CRUST +5 MED / +7 LG

- V Margherita Pizza**
Fresh Mozzarella, Tomato Sauce & Fresh Basil
- V Pesto Hazelnut Pie**
Pesto, Mozzarella Cheese, Cherry Tomatoes & Hazelnuts
- V Mushroom & Caramelized Onion**
Mushrooms, Caramelized Onions & Fresh Thyme
- V Veggie Pie**
Mushrooms, Onions, Garlic, Fresh Basil, Kalamata Olives, Fresh & Sun-Dried Tomatoes
- Prosciutto Pie**
Thinly Sliced Prosciutto, Fresh Arugula & Shaved Parmesan
- V Mushroom & Black Truffle Pie**
Mushrooms, Mozzarella Cheese and Black Truffle Oil
- V Rosti Pie**
Cherry Tomatoes, Smoked Mozzarella and Fresh Basil
- Pizza Alessandra**
Turkey Meatballs, Black Olives & Fresh Basil
- V Green Power Pizza**
Fresh Garlic, Spinach, Olive Oil & Fresh Arugula
- Bleecker Street Pie**
Sweet Italian Sausage, Pepperoni, Onions, Fresh Garlic & Ricotta Cheese
- Pizza Italiano**
Pepperoni, Italian Sausage, Mushrooms, Onion & Green Bell Peppers
- Smoked Sausage Pie**
Smoked Mozzarella, Sweet Italian Sausage & Caramelized Onions
- Eggplant Pie**
Diced Eggplant, Goat Cheese, Pine Nut, Sun-Dried Tomatoes & Fresh Basil
- The G C O P**
Goat Cheese, Caramelized Onions & Crisped Pancetta
- Southwest BBQ Chicken Pizza**
BBQ Sauce, Chicken Breast & Caramelized Onions Topped with Sliced Avocado
- Kahala-Hawaiian Pie**
Canadian bacon & Pineapple
- Bad Leroy Brown Pie**
Sausage, Meatballs, Pepperoni, Bacon & Garlic
- Spicy Italian Salami Pie**
Calabrese Salami, Black Olives & Chili Flakes

(All pizzas can be made gluten free upon request)

V Plain Cheese Pizza Tomato Sauce and Mozzarella Cheese

Build Your Own: 12" MED • 18 16" LG • 23

Toppings + 2

Arugula, Pepperoni, Italian Sausage, Onions, Black or Kalamata Olives, Smoked Mozzarella, Fresh Garlic, Tomatoes or Cherry Tomatoes, Hazelnuts, Fresh Basil, Bread Crumbs, Jalapeno Peppers, Mushrooms, Caramelized Onions, Bell Peppers, Roasted Peppers, Anchovies, Pineapple, Canadian Bacon.

+ 3

Sun-Dried Tomato, Bacon, Spicy Calabrese Salami, Goat Cheese, Pesto, Pine Nuts, Meatballs, Ricotta Cheese, Vegan Cheese, Provolone Cheese, Artichoke Hearts, Shaved Parmesan, Avocado.

Gluten Free Crust +5 MED / +7 LG

PASTA

Homemade Sauces are made Fresh to order:

Pomodoro, Marinara, Pesto, Pink Beef Ragu, All'Arrabbiata, Alfredo, Aglio E Olio

V Handmade Ravioli

Spinach & Ricotta or Mushroom & Truffle Served with your choice of Sauce (Seasonal Fillings also available) • 28

V Penne Pomodoro

Tomato Sauce with Parmesan & Basil • 20

V Penne All' Arrabbiata

Spicy Tomato Sauce with Garlic & Herbs • 22

Linguini in Spicy Pink Sauce

with Blackened Chicken • 29

Rigatoni with Sweet Sausage & Peppers

in Marinara Sauce • 24

V Fettuccini Alfredo

with Sun-Dried Tomatoes • 20

V Creamy Pesto & Bow Ties

Bow Tie Pasta in a Creamy Pesto Sauce • 21

Rigatoni with Beef Ragu

Rigatoni with Tuscan Style Beef Ragu • 26

Linguini Vongole

Fresh Clams in their shells with your Choice of White Wine or Tomato Sauce • 29

Spaghetti & Meatballs

choose Beef or Turkey meatballs • 27

Drunken Shrimp Linguini

Sautéed Shrimp Scampi on top of Linguini in Pink Vodka Sauce • 30

V Spaghetti Squash

GF *Spaghetti Squash Ribbons Served with All' Arrabbiata or Aglio E Olio • 23*

V Handmade Gnocchi

Made with your choice of Sauce • 26

V Penne Puttanesca

Capers, Olives, white wine & All' Arrabbiata Sauce • 23

V Capellini with Goat Cheese & Marinara

with Fresh Basil • 25

GF Seafood Risotto

Shrimps, Clams, Mussels & Calamari in Tomato Sauce or White Wine Sauce • 31

GF Risotto with Chicken & Broccoli

in Butter Cream Sauce • 26

GF Risotto Al Forno

Mozzarella Cheese, Blackened Chicken, Mushrooms & Sun-Dried Tomatoes • 27

Linguini di Mare

Shrimps, Clams, Mussels & Calamari in White Wine or Tomato Sauce • 31

Bowtie Pasta with Grilled Salmon

Cubed Salmon in Cream Sauce or Pomodoro Sauce • 31

Build Your Own Pasta

Add any Protein, Veggies, and Homemade Sauce Starting at • 20

Gluten Free Penne & Spaghetti Available +4, Spaghetti Squash +3.50

Black Truffle Oil +2, Veggie +2, Beef Ragu, Chicken Ragu or Pesto +2, Pink Sauce +2.50

Meat Balls or Italian Sausage +6, Grilled Chicken Breast +6 Grilled Shrimp or Grilled Chopped Steak +8, Grilled Salmon, Ahi Tuna or Grilled Branzino +9

(Most pasta dishes can be made gluten free upon request)

ENTREES

Specialty Entrees are served with your Choice of "two Side Dishes" or "House Salad"

Pollo Al Mattone Chicken

Rosti's Famous Brick-Pressed Chicken Marinated in Our Own Blend of Fresh Tuscan Herbs & Grilled under an Italian Mattone Brick. Served with your choice of two side dishes.

Quarter Chicken • 20

Half Chicken • 24

Whole Chicken • 31

(Surcharge for all white meat +2.50)

Petite Filet Tuscan Steak

8oz Filet Mignon Seasoned with Tuscan Herbs & Fire Roasted in our Wood-Fired Oven. Served with your choice of two side dishes. • 33

Grilled Branzino

with Cherry Tomato and Asparagus Sauce. Served with your choice of two side dishes. • 33

Fresh Grilled Salmon

Served with your choice of two side dishes.

Lightly Seasoned & Grilled • 30

Piccata Sauce • 32

Tuscan Style (Artichoke, Kalamata Olives & Tomato Checca) • 33

Chicken Milanese

Pan Fried Chicken Cutlet served with Grilled Lemon. Served with your choice of two side dishes. • 27

Grilled Eggplant Parmigiano

Grilled Eggplant, Baked with Melted Mozzarella, Parmesan Cheese & Marinara Sauce. Served with a House Salad or with two side dishes • 27

Baked Lasagna

Ground Beef, Ricotta Cheese, Mozzarella & Marinara Sauce. Served with a House Salad or with two side dishes • 27

Northern Style or Classic Chicken Parmigiano

Breaded Chicken Cutlet, Melted Mozzarella Cheese & Rosti's Secret Marinara Sauce. Served over Spaghetti or with two side dishes • 32

Chicken Balsamico

Chicken Breast Sautéed in Balsamic Reduction. Served with your choice of two side dishes • 29

Chicken Dijon

Chicken Breast Sautéed in Dijon Cream Sauce with Artichoke & Mushrooms. Served over Pasta or with two side dishes • 29

Chicken Piccata

Chicken Breast Sautéed in a Lemon, Butter & Caper Sauce. Served over Pasta or with two side dishes • 30

Chicken Marsala

Chicken Breast Sautéed in a Marsala Wine and Mushroom Sauce. Served over Pasta or with two side dishes • 30

Grilled Chicken Breast

Boneless & Skinless Chicken Breast Lightly Seasoned and Grilled. Served with your choice of two side dishes • 26

SIDES

Oven-Roasted Rosemary Potatoes, Sautéed Spinach with Garlic, Garlic Mashed Potatoes, French Fries, Fresh Tomato Checca (Chopped tomato & basil), Roasted Cauliflower, Broccoli, Carrots, Zucchini, Brussels Sprouts, Mushrooms or Mixed Vegetables (Broccoli, Carrots and Zucchini)

(Most entrees can be made gluten free upon request)



Vegetarian



Gluten Free

VEGAN MENU

STARTERS

GF **French Fries** • 8

Bruschetta Pomodoro

Garlic Ciabatta Crisps & Fresh Tomato Checca • 14

GF **Fire Roasted Artichoke**

Served with Grilled Lemon • 18

GF **Tuscan Vegetable Plate** (Choose 3 from list)

Grilled Asparagus, Grilled Eggplant, Zucchini, Roasted Cauliflower, Sautéed Spinach, Steamed Broccoli, Mushrooms or Tomato Checca • 23

SOUPS

(All Soups are Handmade)

GF **Minestrone Soup**

Hearty Italian Vegetable Soup
• Cup 10 Bowl 13

Pasta Fagioli Soup

Traditional White Bean & and Potato Soup
• Cup 10 Bowl 13

PANINIS & SANDWICHES

All Sandwiches are served with a Side Salad,
Rosemary Potatoes or French Fries

Served on Freshly Baked, Vegan Ciabatta Bread
or Gluten Free Flatbread + 5

The No B: Just L.T.A.

Arugula, Tomatoes, Avocado
& Balsamic Drizzle • 20

Grilled Veggie Sandwich

Grilled Zucchini, Eggplant,
Tomato & Balsamic Drizzle • 20

Grilled Vegan Cheese & Sun-Dried Tomato

Vegan Cheese, Sun- Dried Tomatoes,
Fresh Basil, & Balsamic Drizzle • 19

Vegan Pesto Caprese Panini

Vegan Cheese, Arugula, Tomatoes,
& Handmade Pesto Spread • 19

SALADS

Add any Veggie to your Salad +2

GF **Rosti House Salad**

Mixed Greens, Tomatoes & our
Balsamic Vinaigrette • 14/17

Tuscan Caesar Salad Chopped Romaine,
Pine Nuts, House-Made Croutons & our
Signature Vegan Caesar Dressing • 19/22

GF **Spinach, Pine Nuts, & Fresh Basil Salad**

With Chopped Shallots, Cherry Tomatoes
& Balsamic Vinaigrette • 15/18

GF **Grilled Vegetable Chopped Salad**

Mixed Greens, Grilled Vegetables, & our
Homemade Lemon Herb Vinaigrette • 20/24

GF **Spinach Balsamic Salad**

Fresh Spinach tossed with Roasted
Red Peppers, Black Olives, Tomatoes
& Balsamic Vinaigrette • 15/ 18

GF **Vegan Antipasti Salad**

Shredded Romaine, Black Olives,
Tomatoes, Cucumbers, Vegan Cheese,
Fresh Basil, Garbanzo Beans & Fresh
Thyme Vinaigrette • 19 / 23

GF **Apple Pecan Salad** Fresh Arugula

Tossed with Candied Pecans, Apples,
Fresh Sage & our Homemade Balsamic
Vinaigrette • 18/21

GF **Roasted Beet & Apple**

Mixed Greens, Roasted Beets, Apples,
Candied Pecans & Balsamic
Vinaigrette • 19/23

VEGAN MENU

PIZZA

TOSCANO STYLE PIZZA

Vegan Pizzas in Medium & Large Sizes

We use Daiya Cheese to build your Vegan Pizza +3.50

Vegan Chesse Pizza

*with Marinara Sauce
& Fresh Basil • 21/26*

Eggplant Pie

*Marinara Sauce, Vegan Cheese,
Pine Nuts, Eggplant, Sun-Dried
Tomatoes & Fresh Basil • 27/30*

Mushrooms & Onion Pie

*Marinara Sauce, Vegan Cheese,
Mushrooms, Caramelized Onions
& Thyme • 27/30*

Vegan Cheese & Marinara Fresh Herb Pie

*Marinara Sauce, Fresh Thyme, Fresh Basil,
Vegan Cheese & Fresh Garlic • 27/30*

Green Power Pie

*Olive Oil, Vegan Cheese,
Fresh Garlic, Spinach, Fresh
Arugula • 27/30*

Vegan Cheese & Avocado Pizza

*Arugula, Vegan Cheese, Tomatoes,
Avocado & Balsamic Drizzle • 21/26*

PASTA

*All Pastas made without eggs in strictly Vegan Sauces,
Add any Veggie to your Pasta +2*

Gluten Free Penne & Spaghetti Available +4

Penne Puttanesca

*Capers, Olives, white wine
& All' Arrabbiata Sauce • 23*

Roasted Cherry Tomato Penne

*Cherry Tomatoes with Penne
& Topped with Bread Crumbs • 21*

Penne All' Arrabbiata

*Spicy Tomato Sauce with Garlic
& Herbs • 22*

Whole Wheat Spaghetti

Served with Spinach & Tomatoes • 23

Capellini Primavera

*Capellini Noodles with Marinara
& Fresh Vegetables • 23*

Rigatoni with Eggplant

Served with Marinara Sauce • 24

Rigatoni with Roasted Peppers

Served with Marinara Sauce • 22

Spaghetti Squash

*with All' Arrabbiata Sauce
or Garlic & Olive Oil • 23*

BUILD YOUR OWN MARINARA PIE Medium \$21 or Large \$26

Gluten Free Crust + 5 MED / + 7 LG

+ \$2.00 per Topping

*Arugula Onions, Black Olives, Kalamata Olives, Tomatoes,
Cherry Tomatoes, Caramelized Onions, Vegan Cheese, Hazelnuts,
Fresh Thyme, Fresh Basil, Fresh Garlic, Mushrooms, Bell Peppers,
Jalapeños, Pineapple*

+ \$3.00 per Topping

Sun-Dried Tomatoes • Pine Nuts • Artichoke Hearts • Avocado

(All pizzas & pastas can be made gluten free upon request)

 **Gluten Free**