

VIA TOSCANA

ristorante

Antipasti

Flatbread Pizzetta <i>choice of bruschetta pizzetta or prosciutto, fig jam and gorgonzola with arugula</i>	6 ⁻	Cozze la Spezia <i>1/2lb P.E.I. mussels - select a fra diavolo or lemon white wine preparation</i>	8 ⁻
Calamari <i>lightly fried, served with marinara and lemon wedge</i>	7 ⁻	Crema Carciofini <i>baked dip of artichoke heart, spinach, cheese</i>	6 ⁻
Torta di Granchio <i>crab cakes served with spicy remoulade</i>	7 ⁻	Gorgonzola Mushrooms <i>gorgonzola and sausage stuffed mushrooms</i>	7 ⁻

Insalate e Zuppe

Insalata di Casa <i>field greens, haystack goat cheese, roasted red pepper, oregano vinaigrette</i>	4 ⁻	Caesar Salad with polenta croutons	5 ⁻
Insalata Spinaci e Arugula <i>mushroom, red onion, pine nut, fig, gorgonzola dressing</i>	6 ⁻	Caprese <i>fresh mozzarella, tomato, basil, aged balsamic</i>	6 ⁻
Colorado Beet Salad <i>fresh roasted beet, haystack goat cheese, pistachio, organic watercress, sherry vinaigrette</i>	7 ⁻	Zuppa Ribollita	4 ⁻
		Zuppa di Giorno	5 ⁻

Pasta (Primi Piatti)

Pollo Pomodori Secco Rustico <i>seared chicken, sundried tomato, basil, artichoke heart, white wine, cream, linguine</i>	14 ⁻	(substitute shrimp 15 ⁻)
Capellini Aglio Olio <i>roasted garlic, fresh roma tomato, basil, extra virgin olive oil</i>	9 ⁻	(add chicken 13 ⁻ or shrimp 15 ⁻)
Scampi Toscana <i>shrimp saute, garlic, basil, lemon, tomato, light cream sauce, linguine</i>	15 ⁻	
Penne Vodka di Mare <i>sauteed sea scallops, shrimp, spinach, sundried tomato, crema-rosa vodka sauce</i>	18 ⁻	
Pescatore Bianco <i>shrimp, clams, mussels, garlic, basil, olive oil and spices reduced in broth, linguine</i>	16 ⁻	

Pollo e Carne

Agnello al Forno <i>braised lamb, tomato, olive, preserved lemon, grilled radicchio, ricotta, fresh hand cut papardelle</i>	21 ⁻	
Vitello di Mare <i>pan-seared veal scallopini, fresh scallops, shrimp, lemon herb risotto, tonnato sauce.</i>	22 ⁻	
Bistecca Sopprafino <i>grilled ribeye, portobello mushroom, shallot chianti reduction</i>	19 ⁻	
Maiale Saltimbocca <i>grilled pork chop, fresh mozzarella, prosciutto, garlic whipped potatoes, sauteed swiss chard</i>	19 ⁻	
Piccata di Vitello <i>caper, lemon, butter, thyme, garlic, white wine, roasted new potatoes</i>	17 ⁻	(substitute chicken 14 ⁻)
Pollo Marsala <i>sauteed chicken, shiitake mushrooms, sage butter, marsala wine, roasted new potatoes</i>	14 ⁻	(substitute veal 17 ⁻)
Pollo Provinciale <i>house pancetta wrapped chicken stuffed with rosemary goat cheese, roman al sugo with tomato, pine nut, golden raisins, creamy polenta</i>	17 ⁻	
Bistecca Valentino <i>8oz tenderloin, crab meat, oyster mushroom, port wine sauce, roasted garlic mashed potatoes, seasonal vegetables</i>	25 ⁻	

Di Mare

Trout Rubino <i>grilled ruby trout, sauteed shrimp, roasted potato, spinach, caper, tomato, red pepper-lemon sauce</i>	19 ⁻
Grilled Salmon <i>sterling silver salmon with eggplant and basil ratatouille, creamy polenta and aged balsamic reduction</i>	21 ⁻
Cioppino <i>seafood 'bouillabaisse' style with fresh fish, shrimp, mussels, clams and calamari, capellini pasta</i>	18 ⁻

At Via Toscana...

We make use of all natural and organic products and support local farms. Our seafood is always fresh and flown in several times per week. We recycle our single stream items and our cooking oil is converted to bio-diesel. Our take out containers are mostly made from post-consumer recycled products and/or are biodegradable.

Via Toscana makes over one hundred donations per year to local charities, schools, and other non-profit activities.

An 18% gratuity will be added to parties of 8 or more