

VIA TOSCANA

ristorante

Antipasti

Bruschetta <i>tomato, basil, kalamata olives over garlic toast points</i>	5 ⁻	Mussels 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 and cheese - served with crostini</i>	6 ⁻
Torta di Granchio <i>crab cakes served with remoulade sauce</i>	7 ⁻		

Insalate e Zuppe

Insalata di Casa <i>field greens, haystack goat cheese, roasted red pepper, oregano vinaigrette</i>	4 ⁻	Caesar Salad Caprese <i>fresh mozzarella, tomato, aged balsamic drizzle</i>	4 ⁻ 6 ⁻
Insalata Spinaci e Arugula <i>mushroom, red onion, pine nut, fig, gorgonzola dressing</i>	6 ⁻	Minestrone Soup	3 ⁻
Insalata Crescione <i>watercress, pear, gorgonzola, candied walnut, balsamic vinaigrette</i>	7 ⁻	Roasted Red Pepper Cream Soup	4 ⁻

Pasta (Primi Piatti)

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

Pollo e Carne

Vitello Saltimbocca <i>sauteed veal scallopini, sage, provolone, prosciutto, madeira cream sauce</i>	18 ⁻	
Steak Sopprafino <i>grilled ribeye with portobello mushroom in a shallot chianti reduction</i>	19 ⁻	
Pork Chop Piemonte <i>all natural pork chop, apple wood bacon, fresh tomato, mozzarella, basil, creamy polenta cake, sauteed greens, red pepper coulis</i>	19 ⁻	
Veal Piccata <i>capers, lemon, butter, thyme, garlic and white wine with roasted new potatoes</i>	16 ⁻	(<i>substitute chicken</i> 14 ⁻)
Pollo Marsala <i>sauteed chicken, woodland mushrooms, sage butter, marsala wine with roasted new potatoes</i>	14 ⁻	(<i>substitute veal</i> 16 ⁻)
Pollo Provinciale <i>prosciutto wrapped chicken breast, sausage, asiago cheese, and sundried tomato in a brown-ale honey sauce</i>	17 ⁻	
Colorado Lamb Chops <i>provençal herb marinade, potato gratin, saute greens, demi-glace, gremolata</i>	25 ⁻	
Tenderloin Fiorentino <i>all natural 8oz filet mignon, jumbo shrimp, wilted spinach, gorgonzola gnocchi, chianti demi glace</i>	25 ⁻	
Bistecca al Pepe Nero <i>pepper crusted NY steak, shrimp and a shallot-brandy cream sauce with potato gratin and seasonal vegetables</i>	23 ⁻	

Di Mare

Ippoglosso al Forno <i>pan-seared wild caught alaskan halibut with lentil puree, wilted spinach and a soubise sauce</i>	22 ⁻
Cedar Plank Grilled Salmon <i>fresh salmon grilled on cedar plank, braised leeks, ancini de pepe pasta</i>	21 ⁻
Cioppino <i>seafood 'bouillabaisse' style with fresh fish, shrimp, mussels, clams and calamari - with capellini pasta</i>	18 ⁻