

VIA TOSCANA

ristorante

Pasta al Forno e Classico

Baked Parmigiana - eggplant, chicken or veal
lightly breaded and fried over pasta with marinara and mozzarella - eggplant 10⁻ / chicken 10⁻ / veal 14⁻

Baked Manicotti
manicotti pasta with white and red sauces, three cheese spinach stuffing 10

Baked Penne e Salsiccia
sausage, peppers and onions, ricotta and mozzarella 12⁻

Ravioli Formaggio
four cheese ravioli baked with marinara, ricotta and mozzarella 10⁻

Lasagne Bolognese
lasagne with marinara, bechemel, meat, and topped with mozzarella 10⁻

Pasta Marinara
no meat 7⁻ / meatballs 9⁻ / spicy sausage 9⁻ / meatball & spicy sausage 12⁻

Fettucini Alfredo
8⁻ (with chicken 12⁻)

Pizza

Calabrese
white pizza with porcini mushroom, sausage, garlic, ricotta, mozzarella 12⁻

Mediterraneo
marinara pizza with basil, sundried tomato, artichoke heart, mushroom, feta, black olive, mozzarella 12⁻

Michelangelo
white pizza with goat cheese, portobello mushroom, roasted red pepper, basil, garlic 12⁻

Margherita Sopressatta
flatbread pizza with imported extra virgin olive oil, fresh garlic, tomatoes, organic arugula, mozzarella cheese and spicy pepperoni sopressatta 13⁻

Rucola Pesto
flatbread pizza with pesto, pinenuts and mozzarella topped with organic baby arugula, red onions, cherry tomatoes, fresh parmesan and crispy pancetta 13⁻

Toscana
flatbread pizza with imported extra virgin olive oil, fresh mozzarella, garlic and tomatoes topped with crispy romaine and aged balsamic 13⁻

Calzone

Cheese ricotta and mozzarella	7 ⁻	Chicken Pesto chicken, pesto, tomato	8 ⁻
Italiano ham, pepperoni, black olive, green pepper	8 ⁻	Giovanni roasted red pepper, eggplant, basil, spinach	8 ⁻
Vegetarian tomato, mushroom, black olive, green pepper	8 ⁻	additional toppings	.50 ea

Kid's Menu

	10 and under		
Kid's Pasta choice of marinara, alfredo, butter parmesan add meatball	4 ⁻ 5 ⁻	Mini Cheese Pizza toppings .50 ea	5 ⁻

The autumn sun in Tuscany glistened over my brothers and myself as we ran through the vineyards of our distant relatives who had chosen to remain in Italy. While we proceeded to help press grapes and feed some of the farm animals, my far removed aunt was preparing eight courses of a special meal for the family previously unmet - even a rabbit was surrendered for our visit. The food that day in Tuscany was magical as was all of my childhood time living in Northern Italy. The food, more than it was food, was love. The meal, more than a meal, was a warm heart - the best of all seasonings. The preparation of food, when from the heart, nourishes the soul - makes families closer - creates joy. This particular meal is forever etched in my heart, as I recall that day when our family traveled a Tuscan Road through grace ... Via Toscana.

Opened in 1998 by Louisville residents Rob & Krista Castellino, Via Toscana continues both family traditions and the rich Italian heritage of Louisville itself. So, relax and enjoy this Boulder County original. We appreciate your visit and look forward to seeing you again!

AN 18% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE