Via Toscana
ristorante

Antipasti

Mussels la Spezia* 14-
lemon-white wine or spicy tomato

Zuppa di Giorno 6-
chef's soup of the day

Torta di Granchio* 12-
lightly breaded crab cake duo with remoulade

Funghi al Forno 10-
spicy sausage and gorgonzola stuffed mushrooms

Insalata Mediterraneo 8-
roasted red pepper, artichoke heart, olive, feta, pepperoncini, pesto-balsamic vinaigrette

Caesar Toscana* 6-
hearts of romaine, shaved parmesan, house caesar dressing (with anchovie 10-)

Insalata Spinaci 9-
spinach, red onion, fig, mushroom, gorgonzola dressing

Roasted Beets 9-
herbed goat cheese cake, toasted pistachio, white balsamic agrodolce

Garlic Bread 5-
house garlic bread, mozzarella, parmesan, marinara

Calamari* 12-
lightly battered, marinara, lemon

Cavoletti Fritti 8-
fried brussel sprouts, fresh green apple, pistachio, cider reduction

Caprese 8-
house mozzarella, tomato, fresh basil, field greens, pesto-balsamic

Pizza e Calzone

PIZZA

Calabrese Bianco 16-
wild mushroom, spicy sausage, garlic, ricotta, calabrian peppers, mozzarella

Mediterraneo 16-
garlic, mushroom, black olive, feta, sundried tomato, artichoke, basil

Prosciutto e Fichi 16-
fig spread, gorgonzola cheese, prosciutto, red onion, mozzarella, arugula

Michelangelo 16-
extra virgin olive oil, goat cheese, portobello mushroom, roasted red pepper, spinach, mozzarella

Rucola Pesto 16-
crispy prosciutto, pesto, pine nuts, mozzarella, arugula, red onions, grape tomatoes, parmesan

Toscana 16-
extra virgin olive oil, fresh mozzarella, garlic, tomato, romaine salad and aged balsamic

Carnivore 16-
sausage, pepperoni, ham, meatball

Supremo 16-
sausage, pepperoni, ham, green pepper, onion, black olive

Cheese
small 11- (1- topping)
medium 13- (1[50]- topping)
large 16- (2- topping)

Gluten-Free Pizza 11- (1- topping)

CALZONE

Italiano 14-
ham, pepperoni, green pepper, black olive

Chicken Pesto 14-
chicken, house pesto, tomato

Verdura 14-
tomato, mushroom, black olive, green pepper

Cheese 12-
ricotta and mozzarella (additional toppings .50ea)

Pasta e Risotto

Pappardelle Bolognese 22-
pork and beef tip braised in traditional ragu, hand cut fresh pasta, sauteed spinach, pecorino toscana

Cioppino* 28-
fresh fish, shrimp, clams, calamari, mussels, spicy tomato brodo, capellini pasta

Penne Rigate Vodka di Mare* 26-
scallops, shrimp, sundried tomato, spinach, tomato-vodka cream, penne pasta

Pollo Rustico 19-
breaded chicken, sundried tomato, roasted garlic, lemon, pinenut, pancetta, arugula, linguine, alfredo

Puttanesca 16-
tomato, garlic, olive, caper, oregano, feta and extra virgin olive oil, asparagus, capellini pasta
(grilled salmon 22- shrimp 20- or clams 19-)*

Scampi Toscana* 24-
shrimp sauté, garlic, basil, lemon, tomato, light cream sauce, linguine

Wild Mushroom Risotto 19-
wild mushrooms in marsala risotto, truffle zest, grilled asparagus, crispy parmesan
(grilled chicken 24- shrimp 25- or scallops 28-)*

Piatti a Speciale

Steak Valentino* 36-
grilled tenderloin, shrimp, crab meat, wild mushroom-brandy-cream sauce, asparagus, garlic whipped potato

Atlantic Salmon* 24-
pistachio crusted salmon, leek and cauliflower puree, broccolini, dijon-mustard gastrique

Pollo Saltimbocca 22-
seared chicken, prosciutto, sage, wild mushroom marsala, fresh mozzarella, roasted potatoes, seasonal vegetables

Pollo Piccata Milanese seared crisp 20-
breaded all-natural chicken, roasted red pepper, artichoke hearts, spinach, parmesan risotto, piccata sauce

Pasta al Forno e Classico

Capellini Aglio Olio 9-
roasted garlic, fresh roma tomato, basil, extra virgin olive oil (add chicken 14- or shrimp 16-)*

Linguine al Pesto 14-
creamy basil-pesto, tomato, mushroom, pinenut, parmesan
(salmon 20- grilled chicken 16- shrimp 18)-

Baked Pollo Parmigiana 16-
lightly breaded chicken served over penne with marinara, ricotta and mozzarella

Baked Eggplant Parmigiana 15-
lightly breaded eggplant, capellini pasta, marinara, seasonal vegetables

Baked Manicotti 16-
manicotti pasta with alfredo and marinara sauces, three cheese and spinach stuffing

Lasagne Bolognese 16-
lasagne with marinara, bechamel, meat, and topped with mozzarella

Linguine Marinara 10-
house marinara, linguini pasta
(meatball 14- or spicy sausage 14-)

Dolce

Tiramisu 9-
espresso soaked lady fingers, marscapone

Venetian Mousse 9-
smooth and rich chocolate mousse with chocolate-almond crust

Cannoli 7-
crisp outer pastry with chocolate chip-ricotta filling

Gelato 8-
gelato di giorno (three scoops)

Bambini

Mini Cheese Pizza 6-
(toppings .50)

Penne Butter Parmesan 6-

Penne Marinara 6-
(with meatball 8-)

Penne Alfredo 6-

**These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*