

VIA TOSCANA

ristorante

For our gluten free guests**

Please mention to your server that you will be ordering from this menu so that the dishes can be appropriately modified with a choice of gluten-free pasta, potatoes, vegetables, polenta or risotto.

Antipasti, Insalate e Zuppe

request gluten free salads without balsamic vinegar depending on sensitivity

Insalata di Casa <i>field greens, haystack goat cheese, roasted red pepper, oregano vinaigrette</i>	4 ⁻	Caesar Salad	4 ⁻
Insalata Spinaci e Arugula <i>mushroom, red onion, pine nut, fig, gorgonzola dressing</i>	6 ⁻	Caprese <i>fresh mozzarella, tomato, with oregano vinaigrette</i>	6 ⁻
Colorado Beet Salad <i>fresh roasted beet, haystack goat cheese, pistachio, organic watercress, sherry vinaigrette</i>	7 ⁻	Mussels la Spezia <i>steamed in white wine, lemon and butter with basil</i>	8 ⁻
		Polenta al Pesto <i>gorgonzola filled polenta cake with pesto cream</i>	6 ⁻

Piatti a Speciale

***served with choice of gluten-free pasta, potatoes, polenta or risotto**

Steak Soprafino

grilled ribeye with portobello mushroom in a shallot chianti reduction 19⁻

Grilled Salmon

sterling silver salmon with eggplant and basil ratatouille, creamy polenta 21⁻

Maiale Saltimbocca

grilled pork chop, fresh mozzarella, prosciutto, garlic whipped potatoes, sauteed swiss chard 19⁻

Cioppino

*seafood 'bouillabaisse' style with fresh fish, shrimp, mussels, clams, calamari** 18⁻

Pollo Pomodori Secco Rustico

*seared chicken, sundried tomato, basil, artichoke heart, white wine, cream** 14⁻ (substitute shrimp 15⁻)

Veal Piccata

capers, lemon, butter, thyme, garlic, white wine with new potatoes 16⁻ (substitute chicken 14⁻)

Pollo Marsala

sauteed chicken, woodland mushroom, sage butter, marsala wine, roasted new potatoes 14⁻ (substitute veal 15⁻)

Trout Rubino

grilled ruby trout, sauteed shrimp, roasted potato, spinach, caper, tomato, red pepper-lemon sauce 19⁻

Risotto Primavera

seasonal vegetables, imported cheese, truffle oil 12⁻

Bistecca Valentino

8oz tenderloin, crab meat, oyster mushroom, port wine sauce, roasted garlic mashed potatoes, seasonal vegetables 25⁻

Pollo Provinciale

house pancetta wrapped chicken stuffed with rosemary goat cheese, roman al sugo with tomato, pine nut, golden raisins, creamy polenta 17⁻

Pizzetta di Casa

gluten-free pizza crust, mozzarella, house marinara 10⁻ (addition toppings .75 each)

Sides

Vegetable di Giorno	3 ⁻	Mashed Potatoes	3 ⁻
Risotto	4 ⁻	Polenta	4 ⁻

****We cannot guarantee that any dishes will be gluten free or free of any other allergens. Please use your discretion when ordering.**