

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 field greens, haystack goat cheese, roasted red pepper, oregano vinaigrette	4 ⁻	Caesar Salad	4 ⁻
Insalata Spinaci e Arugula mushroom, red onion, pine nut, fig, gorgonzola dressing	6 ⁻	Caprese fresh mozzarella, tomato, with oregano vinaigrette	6 ⁻
Insalata Crescione organic watercress, pear, gorgonzola, candied walnut, balsamic vinaigrette	7 ⁻	Mussels la Spezia steamed in white wine, lemon and butter with basil	8 ⁻
		Polenta al Pesto gorgonzola filled polenta cake with pesto cream	6 ⁻

Piatti a Speciale

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

Steak Sopprafino grilled ribeye with portobello mushroom in a shallot chianti reduction	19 ⁻
Cedar Plank Salmon fresh salmon grilled on cedar plank with seasonal vegetables*	21 ⁻
Pork Chop Piemonte all natural pork chop, applewood bacon, fresh tomato, mozzarella, basil, creamy polenta cake, sauteed greens	19 ⁻
Grilled NY Steak pepper crusted NY steak, shrimp and a shallot-brandy cream sauce with potato gratin and seasonal vegetables	23 ⁻
Cioppino seafood 'bouillabaisse' style with fresh fish, shrimp, mussels, clams, calamari*	18 ⁻
Vitello Saltimboca sauteed veal scallopini, sage, provolone, prosciutto, madeira cream sauce	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 ⁻)
Colorado Lamb Chops provençal herb marinade, potato gratin, swiss chard, demi-glace	25 ⁻
Ippoglosso al Forno pan-seared wild caught alaskan halibut with lentil puree, wilted spinach and a soubise sauce	22 ⁻
Risotto Primavera seasonal vegetables, imported cheese, truffle oil	12 ⁻
Tenderloin Fiorentino all natural 8oz filet mignon, jumbo shrimp, wilted spinach, mashed potatoes, chianti demi glace	25 ⁻

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.