



# VIA TOSCANA

*ristorante*

## *Events*

*parties of 16 or more*

To reserve your Event simply select a menu (or create one with a coordinator), and then we will need a contract and deposit to confirm the Event.

Please phone or e-mail an Event Coordinator for more information:  
303-604-6960 | [events@viatoscana.com](mailto:events@viatoscana.com)

### General Event Policies

All menus will be printed on full sheets with item descriptions and a custom header for your Event.

All menus include bread, sodas, and coffee.

Guidelines and pricing may change at any time & events may be declined for any reason.

Guidelines and pricing may vary due to seasonality or other business factors.

All attendees are subject to contract pricing regardless of age, whether eating or any other factor.

Client will be charged for full attendance count even if less attend.  
Table layout and section will be at the sole discretion of Via Toscana.

Customer may not bring in any food or dessert. Exceptions will require an additional per person charge.

Additional policies are stated on Event Contract.

A 5% Coordination fee, Sales tax, and Gratuity (at customer discretion) will be added to all Event charges  
Bar and additional items will be billed on a single check with the above charges added.

# VIA TOSCANA

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## Menu 1 \$22 : available for Lunch only

### *Antipasti*

This is a great option for Events starting with a social or cocktail period for \$5 or \$9. We can also serve this at the table prior to the dinner courses. See Coordinator for pricing details.

### *Insalata e Zuppe*

Insalata di Casa - Caesar salad\*  
Zuppa Ribollita - Zuppa di Giorno

### *Secondi*

Lasagne Bolognese - Scampi Toscana  
Baked Parmigiana - Linguine Meatball

### *Dolci*

House Dessert Platter

*For other dessert options please speak to an Event coordinator*

## Menu 2 \$28 : available anytime except for Friday and Saturday Nights

### *Antipasti*

This is a great option for Events starting with a social or cocktail period for \$5 or \$9. We can also serve this at the table prior to the dinner courses. See Coordinator for pricing details.

### *Insalata e Zuppe*

Insalata di Casa - Caesar salad\*  
Zuppa Ribollita - Zuppa di Giorno

### *Secondi*

Trota Rubino\* - Pollo Carbonara Rustico  
Pollo Marsala Saltimbocca - Lasagne Bolognese

### *Dolci*

Cannoli - Tiramisu\* - Venetian Mousse

*For other dessert options please speak to an Event coordinator*

## Menu 3 \$34 : available anytime

### *Antipasti*

This is a great option for Events starting with a social or cocktail period for \$5 or \$9. We can also serve this at the table prior to the dinner courses. See Coordinator for pricing details.

### *Insalata e Zuppe*

Insalata di Casa - Spinach Salad - Fried Brussel Sprouts  
Zuppa Ribollita - Zuppa di Giorno

### *Secondi*

Cioppino - Pollo Carbonara Rustico  
Risotto Verdura - Trota Rubino\* - Steak Soprafino\*

### *Dolci*

Cannoli - Tiramisu\* - Venetian Mousse

*For other dessert options please speak to an Event coordinator*

All menus will be printed on full sheets with item descriptions and a custom header for your Event. All menus include bread, sodas, and coffee. For further menu options please speak to an Event Coordinator.

\*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.

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## Menu 4 \$38 : available anytime

### *Antipasti*

This is a great option for Events starting with a social or cocktail period for \$5 or \$9. We can also serve this at the table prior to the dinner courses. See Coordinator for pricing details.

### *Insalata e Zuppe*

Insalata di Casa - Burrata di Casa - Spinach Salad - Fried Brussel Sprouts

Zuppa Ribollita - Zuppa di Giorno

*Add or substitute any of the following for no additional cost:*

Bruschetta - Caesar Salad

### *Secondi*

Pollo Piccata Milanese - Wild Mushroom Risotto

Salmon Puttanesca - Steak Toscana\*

Scampi Toscana\* - Pecatore Bianco\*

### *Dolci*

Cannoli - Tiramisu\* - Venetian Mousse\*

*For other dessert options please speak to an Event coordinator*

## Menu 5 \$45 : available anytime

### *Antipasti*

This is a great option for Events starting with a social or cocktail period for \$5 or \$9. We can also serve this at the table prior to the dinner courses. See Coordinator for pricing details.

### *Insalata e Zuppe*

Spinach Salad - Roasted Red Beets - Burrata di Casa

Crab Cakes - Zuppa Ribollita - Zuppa di Giorno

### *Secondi*

Beef Tenderloin\* - Rabbit and Bison Ragù\* - Salmon Puttanesca

Cioppino\* - Penne Vodka di Mare\*

Pesce di Giorno\* - Wild Mushroom Risotto

*Add or substitute any menu entrees at no additional cost*

### *Dolci*

Cannoli - Tiramisu\* - Venetian Mousse\*

*Add or substitute any menu desserts for no additional cost*

All menus will be printed on full sheets with item descriptions and a custom header for your Event.  
All menus are templates only and any menu item is available - see Event coordinator for customized menu pricing  
All menus include bread, sodas, and coffee. For further menu options please speak to an Event Coordinator.

\*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.