



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

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.

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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

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*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

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 - Zuppe 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.

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