

VIA TOSCANA

ristorante

Antipasti

- Mussels la Spezia* *lemon-white wine or spicy tomato* 9⁻
- Insalata Cavolo *kale, pecorino, peppadew, spiced walnut, fig, whole grain mustard-lemon agrodolce* 7⁻
- House Field Greens *grape tomato, goat gouda, shaved fennel, oregano vinaigrette* 5⁻
- Caprese Misto *fresh mozzarella, tomato, pesto-balsamic, artichoke, roasted red pepper, kalamata olive* 8⁻
- Zuppa Ribollita *traditional tuscan soup, crusty bread, extra virgin olive oil* 4⁻
- Baked Mushrooms *spicy sausage and gorgonzola filled* 7⁻
- Caesar Toscana* *hearts of romaine, pecorino, house caesar dressing* 6⁻
- Roasted Beets *goat cheese cake, toasted pistachio, white balsamic agrodolce* 7⁻
- Beet Gnocchi *house made gnocchi, crispy kale, salted almond, honey ricotta* 10⁻
- Burrata di Casa *housemade mozzarella with creamy ricotta center, apricot and cranberry mostarda, pistachio, arugula* 7⁻
- Calamari* *lightly battered, marinara, lemon* 7⁻
- Cavoletti Fritti *fried brussel sprouts, fresh green apple, pistachio, cider reduction* 7⁻
- Torta di Granchio* *crab cake duo with remoulade* 8⁻

Pasta e Risotto

- Pappardelle Bolognese
pork and beef tip braised in traditional ragu, hand cut fresh pasta, sauteed spinach, pecorino toscana 17⁻
- Penne Rigate Vodka di Mare*
scallops, shrimp, sundried tomato, spinach, tomato-vodka cream 19⁻
- Risotto Verdura
parmesan risotto, seasonal vegetables, fava beans, arugula, balsamic glaze 17⁻
- Salmon Puttanesca*
tomato, garlic, olive, caper, chili, oregano, feta and extra virgin olive oil over capellini, green beans 22⁻

Piatti a Speciale

- Rabbit with Bison Ragu*
pancetta wrapped rabbit, colorado bison short rib ragu with sundried tomato, roasted garlic and basil - crispy polenta and sauteed spinach 24⁻
- Pollo Saltimbocca*
seared all-natural chicken, prosciutto, sage, fresh mozzarella, shiitake mushroom marsala sauce, risotto verdura 18⁻
- Steak Valentino*
grilled tenderloin, shrimp, crab meat, wild mushroom-brandy-cream sauce, asparagus, garlic whipped potato 34⁻
- Trota Rubino* *grilled*
blackened trout filet, shrimp, black rice with sundried tomato and roasted garlic, arugula, piccata cream 17⁻
- Pollo Piccata Milanese* *seared crisp*
breaded all-natural chicken, roasted red pepper, artichoke hearts, spinach, parmesan risotto, piccata sauce 17⁻
- Cioppino*
fresh fish, shrimp, mussels, clams, calamari, spicy tomato "brodo", capellini 22⁻
- Bistecca Toscana* *grilled*
black pepper crusted new york strip, garlic glazed mushrooms, peppers and onions, arugula-parmesan truffled fingerling potatoes 23⁻

*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.

An 18% gratuity will be added to parties of 8 or more