

VIA TOSCANA

ristorante

Antipasti

- Mussels la Spezia* *lemon-white wine or spicy tomato* 9⁻
Insalata Spinaci *grilled red onion, blue cheese crumbles, fig, spiced walnut, oregano vinaigrette* 7⁻
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* 5⁻
Funghi al Forno *spicy sausage and gorgonzola stuffed mushrooms* 8⁻
Insalata di Casa *grape tomato, goat gouda, shaved fennel, pesto-balsamic vinaigrette* 6⁻
Caesar Toscana* *hearts of romaine, pecorino, house caesar dressing* 6⁻
Roasted Beets *goat cheese cake, toasted pistachio, white balsamic agrodolce* 7⁻
Burrata di Casa *housemade mozzarella with creamy center, apricot and cranberry mostarda, pistachio, arugula* 8⁻
Beet Gnocchi *house made gnocchi, crispy kale, salted almond, honey ricotta* 10⁻
Calamari* *lightly battered, marinara, lemon* 8⁻
Cavoletti Fritti *fried brussel sprouts, fresh green apple, pistachio, cider reduction* 7⁻
Torta di Granchio* *crab cake duo with remoulade* 9⁻

Pasta e Risotto

- Pappardelle Bolognese
pork and beef tip braised in traditional ragu, hand cut fresh pasta, sauteed spinach, pecorino toscana 18⁻
Penne Rigate Vodka di Mare*
scallops, shrimp, sundried tomato, spinach, tomato-vodka cream 20⁻
Wild Mushroom Risotto
portobello, cremini and oyster mushrooms in marsala risotto, truffle zest, grilled asparagus, crispy parmesan 17⁻ (add shrimp 23⁻ or scallops 27⁻)
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 19⁻
Steak Valentino*
grilled tenderloin, shrimp, crab meat, wild mushroom-brandy-cream sauce, asparagus, garlic whipped potato 34⁻
Trota Rubino*
garlic-parmesan roasted trout filet, shrimp, crispy kale, cannellini bean and farro salad with pancetta, lemon, garlic, arugula, pecorino toscana 18⁻
Pollo Piccata Milanese *seared crisp*
breaded all-natural chicken, roasted red pepper, artichoke hearts, spinach, parmesan risotto, piccata sauce 18⁻
Cioppino*
fresh fish, shrimp, mussels, clams, calamari, spicy tomato "brodo", capellini 24⁻
Steak Sopprafino*
grilled ribeye with portobello-chianti reduction, goat cheese creamed brussel sprouts and fingerling potatoes 26⁻

*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