

# VIA TOSCANA

ristorante

## ANTIPASTI

- MUSSELS LA SPEZIA\*** 10-  
lemon-white wine or spicy tomato
- ZUPPA DI GIORNO** 5-  
chef's soup of the day
- TORTA DI GRANCHIO\*** 9-  
lightly breaded crab cake duo with remoulade
- FUNGHI AL FORNO** 10-  
spicy sausage and gorgonzola stuffed mushrooms
- INSALATA DI CASA** 6-  
grape tomato, goat gouda, shaved fennel,  
pesto-balsamic vinaigrette
- CAESAR TOSCANA\*** 6-  
hearts of romaine, shaved parmesan, grissini  
house caesar dressing
- INSALATA SPINACI** 9-  
red onion, gorgonzola crumbles, fig,  
spiced walnut, oregano vinaigrette
- ROASTED BEETS** 8-  
herbed goat cheese cake, toasted pistachio,  
white balsamic agrodolce
- GARLIC BREAD** 4-  
house garlic bread, mozzarella, parmesan, marinara
- CALAMARI\*** 10-  
lightly battered, marinara, lemon
- CAVOLETTI FRITTI** 7-  
fried brussel sprouts, fresh green apple,  
pistachio, cider reduction
- CAPRESE** 6-  
house mozzarella, tomato, fresh basil,  
field greens, pesto-balsamic

## PIZZA E CALZONE

### PIZZA

- CALABRESE BIANCO** 14-  
wild mushroom, spicy sausage, garlic, ricotta,  
calabrian peppers, mozzarella
- MEDITERRANEO** 14-  
garlic, mushroom, black olive, feta, sundried  
tomato, artichoke, basil
- PROSCIUTTO E FICHI** 14-  
fig spread, gorgonzola cheese, prosciutto,  
red onion, mozzarella, arugula
- TALEGGIO E MELA** 14-  
white pizza, taleggio cheese, green apple,  
arugula, crispy prosciutto, agrodolce
- MICHELANGELO** 14-  
extra virgin olive oil, goat cheese, portobello  
mushroom, roasted red pepper, spinach, mozzarella
- RUCOLA PESTO** 14-  
crispy prosciutto, pesto, pine nuts, mozzarella,  
arugula, red onions, grape tomatoes, parmesan
- TOSCANA** 14-  
extra virgin olive oil, fresh mozzarella, garlic,  
tomato, romaine salad and aged balsamic
- CARNIVORE** 14-  
sausage, pepperoni, ham, meatball
- SUPREMO** 14-  
sausage, pepperoni, ham, green pepper,  
onion, black olive
- CHEESE**  
small 9- (1-topping)  
medium 12- (1<sup>50</sup>-topping)  
large 15- (2-topping)
- GLUTEN-FREE PIZZA** 11- (1-topping)

### CALZONE

- ITALIANO** 12-  
ham, pepperoni, green pepper, black olive
- CHICKEN PESTO** 12-  
chicken, house pesto, tomato
- VERDURA** 12-  
tomato, mushroom, black olive, green pepper
- CHEESE** 9-  
ricotta and mozzarella (additional toppings .50ea)

## PASTA E RISOTTO

- PAPPARDELLE BOLOGNESE** 19-  
pork and beef tip braised in traditional ragu, hand cut  
fresh pasta, sauteed spinach, pecorino toscana
- CIOPPINO\*** 24-  
fresh fish, shrimp, clams, mussels, calamari, spicy tomato  
brodo, capellini pasta
- PENNE RIGATE VODKA DI MARE\*** 21-  
scallops, shrimp, sundried tomato, spinach,  
tomato-vodka cream, penne pasta
- POLLO RUSTICO** 18-  
breaded chicken, sundried tomato, roasted garlic, lemon,  
pinenut, pancetta, arugula, linguine, alfredo
- PUTTANESCA** 14-  
tomato, garlic, olive, caper, oregano, feta and extra  
virgin olive oil green beans, capellini pasta  
(grilled salmon 22- shrimp 20- or clams 19-)\*
- SCAMPI TOSCANA\*** 19-  
shrimp sauté, garlic, basil, lemon, tomato,  
light cream sauce, linguine
- WILD MUSHROOM RISOTTO** 18-  
wild mushrooms in marsala risotto, truffle zest,  
grilled asparagus, crispy parmesan  
(grilled chicken 22- shrimp 23- or scallops 27-)\*

## PIATTI A SPECIALE

- SALMONE FLORENTINE\*** 22-  
grilled asparagus, spinach risotto, lemon-herb butter
- POLLO SALTIMBOCCA** 19-  
seared chicken, prosciutto, sage, wild mushroom marsala,  
fresh mozzarella, roasted potatoes, seasonal vegetables
- POLLO PICCATA MILANESE** seared crisp 18-  
breaded all-natural chicken, roasted red pepper,  
artichoke hearts, spinach, parmesan risotto, piccata sauce
- BISTECCA TOSCANA** 29-  
grilled beef tenderloin, herb-roasted potatoes, grilled asparagus  
gorgonzola, chianti demi-glacé

## PASTA AL FORNO E CLASSICO

- CAPELLINI AGLIO OLIO** 9-  
roasted garlic, fresh roma tomato, basil,  
extra virgin olive oil (add chicken 14- or shrimp 16-)\*
- LINGUINE AL PESTO** 10-  
creamy basil-pesto, tomato, mushroom, pinenut, parmesan  
(salmon 18- or grilled chicken 14- or shrimp 15)-
- BAKED POLLO PARMIGIANA** 16-  
lightly breaded chicken served over penne with marinara,  
ricotta and mozzarella, garlic bread
- BAKED EGGPLANT PARMIGIANA** 15-  
lightly breaded eggplant, capellini pasta, marinara,  
seasonal vegetables, garlic bread
- BAKED MANICOTTI** 15-  
manicotti pasta with alfredo and marinara sauces,  
three cheese and spinach stuffing, garlic bread
- LASAGNE BOLOGNESE** 15-  
lasagne with marinara, bechamel, meat,  
and topped with mozzarella, garlic bread
- LINGUINE MARINARA** 10-  
house marinara, linguini pasta, garlic bread  
(meatball 14- or spicy sausage 14-)

## DOLCE

- TIRAMISU** 7-  
espresso soaked lady fingers, marscapone
- VENETIAN MOUSSE** 7-  
smooth and rich chocolate mousse  
with chocolate-almond crust
- CANNOLI** 6-  
crisp outer pastry with chocolate chip-ricotta filling
- GELATO**  
gelato di giorno (three scoops) 6-  
take away ~ 7- pint / 12- quart

## BAMBINI

- MINI CHEESE PIZZA** 5-  
(toppings .50)
- PENNE BUTTER PARMESAN** 4-
- PENNE MARINARA** 4-  
(with meatball 5-)
- PENNE ALFREDO** 4-

\*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.