

VIA TOSCANA

— ristorante —

VALENTINE'S DINNER FEBRUARY 13TH & 14TH

INSALATE E ZUPPA

CAESAR TOSCANA

hearts of romaine, shaved parmesan, house caesar dressing, grissini

INSALATA RUCOLA

arugula, pecorino romano, lemon zest, pine nuts, fennel, lemon vinaigrette

BURRATA DI CASA

housemade burrata, arugula, black truffle oil, crostini

SCAMPI TOSCANA*

sautéed shrimp, lemon, white wine, cream, butter, garlic, fresh basil

CAVOLETTI FRITTI

crispy brussels sprouts, green apple, pistachio, cider reduction

BEEF GNOCCHI

housemade ricotta gnocchi, crispy kale, salted almond, honey ricotta

ROASTED RED PEPPER BISQUE

SECONDI

PAPPERDELLE BOLOGNESE

pork and beef tips in traditional ragu, papperdelle pasta, spinach, pecorino toscana

DUCK BREAST*

pan-seared duck breast, parsnip and leek purée, roasted broccolini, demi-glacé, fresh orange

AMANTI DELLA BISTECCA*

grilled beef tenderloin, caramelized onion and crispy prosciutto potato cake, asparagus, red peppercorn-chianti reduction

LAMB OSSO BUCO

braised lamb shank, garlic whipped potatoes, spinach, san marzano tomato al sugo

POLLO RUSTICO

breaded chicken, sundried tomato, basil, roasted garlic, lemon, pinenut, pancetta, arugula, linguine, alfredo
(also available with shrimp* or vegetarian)

HALIBUT*

pan-seared halibut, parmesan risotto, citrus beurre blanc, arugula, fennel, toasted almonds

BUCATINI AL GORGONZOLA E FUNGI*

marinated tenderloin tips, bucatini pasta, wild mushrooms, arugula, gorgonzola cream, crispy onion straws

DOLCI

TIRAMISU

espresso soaked lady fingers, marscapone

CANNOLI

crisp outer pastry with chocolate chip-ricotta filling

VENETIAN MOUSSE

smooth and rich chocolate mousse with chocolate almond crust

\$84/PERSON ~ RESERVATIONS REQUIRED

****MENU SUBJECT TO CHANGE****

**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.*