

VIA TOSCANA

ristorante

Antipasti

- Insalata Cavolo *kale, pecorino, peppadew, spiced walnut, whole grain mustard - lemon agrodolce*
Zuppa Ribollita *traditional tuscan soup with braised greens, crusty bread, extra virgin olive oil*
Caesar Toscana* *hearts of romaine, pecorino, house caesar dressing*
Zuppa di Giorno *chef's special nightly soup*
Burrata di Casa *housemade mozzarella with creamy center, cranberry mostarda, grilled bread, arugula*
Roasted Beets *with goat cheese cake, toasted pistachio, arugula, white balsamic agrodolce*

Primi

- Mussels la Spezia* *lemon-white wine or spicy tomato*
Baked Mushrooms *spicy sausage and gorgonzola filled*
Polenta Caprese *house polenta, fresh mozzarella, marinara and pesto*
Calamari* *lightly battered, marinara, lemon*
Risotto con Gamberi *creamy risotto with sauteed shrimp*
Torta di Granchio* *crab cake duo with remoulade*

Piatti a Speciale

- Penne Rigate Vodka di Mare* *scallops, shrimp, sundried tomato, spinach, tomato-vodka cream*
Salmon Puttanesca* *tomato, garlic, olive, caper, chili, oregano, feta, and extra virgin olive oil over capellini, green beans*
Pollo Marsala Saltimbocca *seared all-natural chicken, prosciutto, sage, fresh mozzarella, shiitake mushroom*
Pork Loin Braciola* *house pancetta wrapped*
apple, cranberry raisin and almond filled, scallion risotto, sauteed kale, balsamic reduction
Pappardelle Bolognese *pork and beef tip braised in traditional ragu, hand cut fresh pasta, sauteed spinach, pecorino toscana*
Trout Rubino* *grilled*
sauteed shrimp, acini di pepe, quinoa, arugula and grape tomato salad, piccata sauce
Cioppino* *fresh fish, shrimp, mussels, clams, calamari, spicy tomato "brodo", capellini*
Bistecca Toscana* *grilled new york strip, black pepper-caper cream sauce - with toss of roasted potato, green bean, prosciutto, aioli*
Gnocchi Bianco *housemade gnocchi, crispy pancetta, wild mushroom, gorgonzola-sage sauce*
Rabbit with Bison Ragu* *pancetta wrapped rabbit, colorado bison short rib ragu with sundried tomato, roasted garlic and basil crispy polenta, and sauteed spinach*
Wild Mushroom Risotto *king trumpet, shiitake and oyster mushrooms, asparagus, crispy parmesan*

Dolci

*Tiramisu**
*Venetian Mousse**

Cannoli
Gelato di Giorno

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.