

## Beef

- Spit-Roasted Beef Tenderloin Florentine** 25.99  
Tuscan herb roasted whole tenderloin, served on Fontina and Parmesan risotto, garnished with sautéed spinach and crisped prosciutto, cooked medium
- Braised Short Ribs** mushroom risotto, Chianti reduction 24.99
- Marinated, Grilled Prime Skirt Steak & Truffle Frites** 22.99
- Grilled Rib Eye** 26.99  
hand cut, 16 oz., with oven roasted cremini mushrooms, Cipollini onions and topped with truffle butter

## Seafood

- Tuscan Herb and Crumb Crusted Haddock** 19.99  
baked, served with Tuscan roasted potato and green beans sautéed with garlic & cherry tomatoes
- Atlantic Salmon with VIA Herbs & Balsamic Glaze** 19.99  
pan seared salmon served with winter vegetable slaw
- Pesto Sea Scallops** 22.99  
seared, with pesto cream, truffle oil & oven roasted asparagus
- Gnocchi with Lobster Meat** 22.99  
lobster meat and tender potato gnocchi in a lobster cream
- Seared Shrimp and Sea Scallops** 21.99  
served on seasoned wilted fresh spinach with saffron vinaigrette
- Seafood Stuffed Trout & Vegetable Scaloppine** 19.99  
boneless trout fillet stuffed with a blend of shrimp, scallops, calamari and herbed bread crumbs. Served with scaloppine of roasted vegetables, Israeli cous cous and lemon butter sauce.
- Baked Stuffed Shrimp** 19.99  
baked shrimp with seafood stuffing, served on a white bean ragu, pancetta and grilled radicchio

## Pasta

- Seafood Marinara** 19.99  
shrimp, scallops, mussels & calamari served on capellini pasta
- Tuscan Shrimp Scampi** 19.99  
tomato, lemon, parsley on spaghetti
- Three Meatballs** on spaghetti with marinara 17.99
- Lasagna Bolognese** 17.99
- Vegetable Primavera with Fresh Ziti** 17.99  
oven roasted zucchini, asparagus, broccoli, tomato, red pepper and carrots in an alfredo sauce with fresh Parmesan
- Pappardelle Bolognese** 18.99  
wide fresh pasta with a rich meat sauce of beef, pork, sausage, pancetta, a touch of tomato paste and cream
- Braised Short Rib Ragu on Cheese Ravioli** 22.99
- Ziti, Spit-Roasted Chicken, Mushrooms & Peas** 18.99  
the meat from one half chicken, wild mushrooms, peas, pesto, shallots, tomato and prosciutto in herbed Parmesan cream

**Any of the following fresh pastas and sauces can be combined for your dinner, or for sharing with the entire table**

*Fettuccine • Spaghetti • Ziti • Pappardelle • Capellini • Gnocchi • Ravioli*

- Classic Marinara Sauce** 14.99
- Alfredo** 14.99
- Basil Pesto** 15.99
- Vodka Sauce** 16.99
- Bolognese** 18.99

## Sides

- Single Sweet Italian Sausage ... 4** **Braised Brussels Sprouts..... 6**  
with Marinara with Pancetta
- Mushroom Risotto ..... 6** **Butternut Squash Risotto**  
with Pancetta ..... 6
- Parmesan Risotto ..... 5** **Oven Roasted Asparagus ..... 6**
- Garlicky Spinach..... 5** **Tuscan Roasted Potato ..... 5**
- Baked Ziti ..... 5** **Single Meatball with Marinara.. 4**

## Veal

- Grilled Veal Porterhouse Chop** 25.99  
topped with truffle butter, served with garlicky spinach
- Scaloppine of Veal** 21.99  
Sirloin of veal, sliced thin, sautéed with Marsala wine, wild mushrooms and prosciutto, served with grilled zucchini and Parmesan risotto
- Veal Piccata** 21.99  
Sirloin of veal, sliced thin and sautéed, served with a lemon caper butter sauce, pan roasted fingerling potatoes and grilled zucchini
- Veal Parmesan** 21.99  
lightly breaded, sautéed veal served over spaghetti with marinara and melted mozzarella and provolone cheese

## Pork & Suckling Pig

- Roasted Suckling Pig** 24.99  
the whole young pig is slow roasted for twelve hours, we serve the succulent, moist and tender meat with Tuscan roasted potatoes finished with a rich pork reduction sauce
- Suckling Pig & Fettuccine** 24.99  
Succulent, moist and tender meat served with fresh fettuccine truffle mushrooms, roasted asparagus, shaved Parmesan and Madeira sauce
- Tuscan Pork Chop** 21.99  
one pound rib chop served with Tuscan roasted potato, green beans sautéed with garlic & cherry tomatoes and aged balsamic vinegar
- Pork Milanese** 21.99  
3/4 lb rib chop, pounded thin, breaded and pan seared, served with dressed arugula, Tuscan roasted potato, a squeeze of lemon and topped with fresh shaved Parmesan
- Braised Pork Shank** 21.99  
the whole shank braised slowly to yield moist, tender, fall-off-the-bone meat. Served with the braising sauce, gremolata and Tuscan roasted potato

## Chicken

- Tuscan Chicken** 19.99  
half of the rotisserie roasted whole chicken with mushroom risotto
- Chicken Parmesan** 17.99  
lightly breaded, sautéed chicken breast served over spaghetti with marinara and melted mozzarella and provolone cheese
- Chicken Piccata** 17.99  
Thin sliced, sautéed chicken breast with a lemon caper butter sauce, pan roasted fingerling potatoes and grilled zucchini

## VIA Classics

- Surf, Turf & Pasta** 26.99  
A sampler of: lobster poached in butter, rotisserie roasted tenderloin on a bed of oven roasted asparagus topped with a truffle and herb butter, served with pappardelle Bolognese
- Beef Bracirole** 18.99  
Prime sirloin that is pounded thin, rolled and stuffed with diced carrots, onions and Parmesan cheese, then slow roasted in a sauce of tomato, prosciutto and peas. Served with Tuscan roasted potato and whole baby carrots
- Italian Paella** 19.99  
traditional saffron rice with chicken, sausage, shrimp, calamari, tomatoes, artichokes, peas and mussel garnish
- Eggplant Parmesan** 17.99  
baked crispy polenta, fresh mozzarella and spicy tomato sauce
- Ragu of Italian Meats** 19.99  
slowly roasted pork, meatball, beef, chicken, sausage, pasta

## Price Fixed Sundays

**Three Course Dinner 21.99**

Price does not include tax and gratuity

Please choose one item from each category below

### First Course

Insalata Mista  
Pan Fried  
Fresh Mozzarella  
Arancini

### Entrée Course

Lasagna Bolognese  
Chicken Parmigiana  
Tuscan Shrimp Scampi

### Dessert Course

Two Scoops of Gelati  
Chocolate Tulip Cup  
Creamsicle Panna Cotta

An 18% gratuity will be added to the check on parties of 10 or larger

☞ Before Placing Your Order, Please Inform Your Server if a Person in Your Party has a Food Allergy ☜