



## ITALIAN TABLE

**Brunch Available Sundays, 10:30 a.m. - 2:00 p.m.**

Scan me for  
VIA's Gluten  
Free Brunch  
Menu

### APPETIZERS

#### FRESH FRUIT BOWL 6

seasonal fresh fruit

#### BLUEBERRY CAKE 4

#### SMOKED SALMON PLATE 14

thinly sliced smoked salmon, served with grilled Tuscan bread, red onion, capers and mustard sauce

#### HOUSE MADE ZEPPOLE 8

Italian donuts fried to order, tossed in cinnamon sugar and served with warm chocolate dipping sauce



### BRUNCH ENTRÉES

*\*eggs are sourced from local farms\**

#### LEMON RICOTTA PANCAKES WITH LOCAL HONEY BUTTER 12

served with local maple syrup from Shattuck Sugar Shack, seasonal berries, limoncello drizzle

#### FRENCH TOAST 12

with fresh seasonal berries served with local maple syrup from Shattuck Sugar Shack

#### SHORT RIB EGGS BENEDICT 13

short rib over a toasted English muffin, soft poached sous vide eggs and hollandaise sauce

#### PROSCIUTTO, PESTO, PARMESAN OMELET 12

local egg omelet filled with Italian cheeses with house pesto and crispy prosciutto, served with truffled tots

#### SPAGHETTI CARBONARA 14

traditional Roman style carbonara featuring house cured pancetta and fresh English peas with spaghetti pasta in a light egg cream sauce

#### BACON, EGG & CHEESE SANDWICH 12

VIA style breakfast sandwich with two fried eggs, crispy bacon, baby arugula, roasted garlic aioli and melted cheese on top of a house-made focaccia, served with truffled tots

#### STEAK & EGGS 14

prime bistro steak, fried eggs, Tuscan toast, caramelized onions and lemon pepper aioli

#### PORK BELLY HASH 12

spiced pork belly, tossed with tots, caramelized sweet onions and bell peppers with two fried eggs and roasted garlic aioli

#### CHOPPED SALAD 15

diced salami, ham, chicken, provolone, feta, celery, red peppers, black olives, capers, tomato, red onion with Dijon vinaigrette

#### PAN ROASTED SALMON SALAD 17

pan roasted North Atlantic salmon over baby arugula, cubed mozzarella, grape tomatoes, pesto vinaigrette, balsamic reduction

#### LOBSTER EGGS BENEDICT 18

sautéed lobster over a toasted English muffin, baby arugula, sous vide poached eggs and hollandaise sauce

### SIDES

#### TOASTED ENGLISH MUFFIN 2.50

#### GRILLED SWEET ITALIAN PORK SAUSAGE WITH MAPLE SYRUP 4

#### TRUFFLED TOTS 4

#### APPLEWOOD SMOKED BACON 6

*The VIA Italian Table kitchen is under the supervision of Executive Chef William Brulé*  
*Before Placing Your Order, Please Inform Your Server if Any Person in Your Party has a Food Allergy*

# VIA

## ITALIAN TABLE

### VIA SIGNATURE COCKTAILS

**BARREL AGED SANGRIA**  
Enjoy Red or White 1/2 Carafe 19, Full Carafe 38

**THE VIA MAI TAI** ..... 13  
Privateer Rum Gosling's Dark Rum, Amaretto, Orgeat Syrup,  
Fresh Lime, Pineapple Juice and Amarena Cherry  
\*Allergy: Please note that this drink recipe contains Almonds\*

**ESPRESSO MANHATTAN**..... 12  
Jameson Cold Brew, Wild Moon Chai Liqueur, Milk & Honey, Espresso

**MIND OVER MATTER**..... 14  
Absolut Elyx Ultra-Premium Vodka, Plantation Pineapple Rum,  
Aperol, Blood Orange Sorbet, Lemon, Lime, & Pineapple Juices

**RASPBERRY MOJITO** ..... 12  
Our classic made with Privateer Rum from Ipswich, MA

**IL GENTILUOMO (THE GENTLEMAN)**..... 12  
Monkey 47 Gin, Elderflower Liqueur, Prosecco, Lemon

**BLUEBERRY BOMBSHELL**..... 12  
Cold River Blueberry Vodka, lemon sorbet, pineapple, Zonin float

**PLANE CRASH** ..... 12  
Four Roses Bourbon Infused with Smoked Honey, Aperol,  
Amaro dell'Etna and Fresh Lemon

**MI CASA, SU CASA**..... 13  
Casamigos Reposado, Fresh Lime Juice, Agave Nectar,  
Shiraz Float, Brûléed Lime

**SMOKE ON THE WATER** ..... 14  
Glenlivet 12, Falernum, fresh lime juice,  
Fever Tree Ginger Beer, Lagavulin Mist

### LOCAL & CRAFT BREWS

#### DRAUGHT

“Woo-Tang” by Flying Dreams N.E. IPA,  
Worcester, MA, 6.3% ABV, *Brewed Exclusively for VIA and WRG* ..... 8

Allagash White Wheat Ale, Portland, ME, 5.2% ABV ..... 8

Peroni Lager, Italy, 5.1% ABV ..... 8

“Pulp Daddy” Imperial IPA by Greater Good,  
Worcester, MA, 13 oz., 8% ABV ..... 10

#### BOTTLES & CANS

Glutenberg Gluten Free IPA, Canada, 16 oz., 6% ABV ..... 6

Ghostfish “Kick Step”, Gluten Free IPA, Seattle, WA, 12 oz., 5.5% ABV ..... 6

Ghostfish “Vanishing Point” Gluten Free Pale Ale, Seattle, WA, 12 oz. 5.3% ABV ..... 6

High Noon Pineapple, Modesto, CA, 12 oz., 4.5% ABV ..... 6

High Noon Watermelon, Modesto, CA, 12 oz., 4.5% ABV ..... 6

Wachusett Blueberry Ale Westminster, MA, 12 oz., 4.5% ABV ..... 6

Artifact “Feels Like Home” Apple Cider, Florence, MA, 16 oz., 5.4% ABV ..... 7

“Be Hoppy” by Wormtown IPA, Worcester, MA, 16 oz., 6.5% ABV ..... 7

“Celia” Gluten Free Saison, Ipswich, MA, 12 oz., 6.5% ABV ..... 7

“Chill Zwickelson” by Night Shift, Kellerbier, Everett, MA, 16 oz., 5.4% ABV .. 7

Jack’s Abby “Munich Fest” Lager, Framingham, MA, 16 oz., 6% ABV ..... 7

Jack’s Abby Smoke & Dagger Black Lager, Framingham, MA, 16 oz., 5.8% ABV ..... 7

“Whirlpool” by Night Shift, Pale Ale, Everett, MA, 16 oz. 4.5% ABV ..... 7

“Brig” by Springdale Mocha Stout, Framingham, MA, 16 oz., 6.8% ABV ..... 8

Fiddlehead IPA, Shelburne, VT, 16 oz., 6.2% ABV ..... 8

“The Cat’s Meow” by Exhibit ‘A’ IPA, Framingham, MA, 16 oz., 6.5% ABV ..... 8

“Good Night Moon” Imperial Chocolate Milk Porter by Greater Good, Worcester, MA,  
16 oz., 11% ABV ..... 9

“Second Fiddle” by Fiddlehead, Shelburne, VT, 16 oz., 8.2% ABV ..... 9

### BRUNCH COCKTAILS

**SMOKING MARY** ..... 12  
Tito’s Vodka, Croft Tawny Port, Smoked Tomato Purée and our  
Housemade Bloody Mary Mix, Garnished with a Piece of Applewood  
Smoked Bacon and a Sea Salt rim . “Surf & Turf” add Shrimp for 3.5

**BEERMOSA**..... 7.5  
Tall Glass of Peroni & Orange Juice

**BELLINI & MIMOSA BAR**..... 12  
Zonin Prosecco with your choice of Orange,  
Pomegranate, Peach, or Guava

**FLIGHT OF BUBBLES** ..... 15  
A sampling of all Bellini and Mimosa options in one beautiful package

**ICED MOCHA COCKTAIL** ..... 12  
Grainger’s Organic Vodka, Baileys, Fratello Hazelnut,  
Aztec Chocolate Bitters & a shot of Espresso

**EASY LIKE SUNDAY MORNING** ..... 12  
Four Roses Small Batch Bourbon, Mathilde Peach  
Liqueur, Housemade Sour Mix and Fresh Lemon

**BIG TROUBLE IN LITTLE CHAI-NA**..... 12  
Four Roses Bourbon Infused with Smoked Honey from Hamlet Hill  
Farm in Pomfret, Connecticut, Wild Moon Chai Liqueur  
from Hartford, Connecticut, fresh lemon

**BIRCH BEER SHORTY** ..... 12  
Vanilla vodka, Wild Moon Birch Liqueur from Hartford,  
Connecticut, fresh espresso, chocolate bitters, club soda

### WINES BY THE GLASS

#### ITALIAN REDS

Umani Ronchi “Podere” Montepulciano d’ Abruzzo,  
DOC, Tuscany, 2017 ..... 9

San Felice Chianti Classico, DOCG, Tuscany, *JS 92*, 2018 ..... 11

#80 Castellani Valpolicella Ripasso,  
DOCG, Veneto, *WS 90*, 2016 ..... 12

Ascheri Barolo, DOCG, Piemonte, *WS 93*, 2015 ..... 12.5

Caparzo Brunello di Montalcino, DOCG, *JS 95*, 2015 ..... 16

#### MERLOT & MALBEC

Bodega Norton Malbec Mendoza Reserva, Argentina, *JS 92*, 2018 ..... 10

Midnight Estate Merlot, Paso Robles, 2017 ..... 10.5

Emmolo Merlot by Jen Wagner of Caymus, Napa, *WW 92*, 2018 ..... 13

#### SUPER TUSCAN

Brancaia “Tre”, IGT, Tuscany, 2016, *WS 91* ..... 11

Terrabianca Campacio, IGT, Tuscany, *JS 93*, 2016 ..... 17

“Lemartine” by Poggio Antico, Super Tuscan,  
IGT, Montalcino, Italy, *JS 94*, 2016 ..... 18

#### PINOT NOIR & INTERESTING REDS

Böen, Santa Barbara, 2018 ..... 12

Penfolds “Bin 28” Shiraz, Australia, *JS 94*, 2018 ..... 13

Caymus-Suison Grand Durif, Petite Syrah, California, *WW 91*, 2018 ..... 13

“Balade” Pinot Noir by Belle Glos, Russian River, 2019 ..... 15

#### CABERNET & BLENDS

Midnight Estate “Nebula” Cabernet, Paso Robles, 2017 ..... 10

“The Pessimist” by Daou, Paso Robles, *JD 92*, 2018 ..... 11

BV Cabernet, Napa, *JS 92*, 2017 ..... 14

Cakebread “Mullan Road,” Washington, *JD 91*, 2016 ..... 15

Austin Hope Cabernet, Paso Robles, *D 90*, 2018 ..... 17

Lion Tamer Cabernet, Mt. Veeder, Napa, *RP 91*, 2017 ..... 18

Lion Tamer Proprietary Red, Mt. Veeder, Napa, *WE 93*, 2016 ..... 18

#### SAUVIGNON BLANC

Peter Yealands, Marlborough, 2019 ..... 10

#### CHARDONNAY

La Crema, Monterey, 2018 ..... 11

Truchard, Carneros, *WE 91*, 2018 ..... 14

Rombauer, Carneros, *WW 90*, 2019 ..... 16

#### INTERESTING WHITES AND ROSÉ

Loosen Riesling, Germany, *WW 90*, 2019 ..... 10

“Territori” Pinot Grigio by Salvalai, DOC, Veneto, 2019 ..... 10

Ellie Rosé, IGT, Veneto, 2018 ..... 10

Guado Al Tasso, Vermentino, Tuscany, 2016 ..... 11

#### SPARKLING

Centorri Moscato di Pavia, IGT Lombardy, IT, 2018 ..... 10

Zonin Prosecco, DOC, Veneto, Italy, N.V. .... 10.5

Pasqua Prosecco Brut Rose, DOC, Veneto, 2019 ..... 11

Nicolas Feuillatte Brut, Champagne, France, *WS 92*, N.V. .... 15

Nicolas Feuillatte Brut Rosé, Champagne, France, *WS 90*, N.V. .... 17

### FLIGHTS OF WINE

#### WORLD WIDE WHITES \$15

“Territori” Pinot Grigio by Salvalai, DOC, Veneto, 2019  
Loosen Riesling, Germany, *WW 90*, 2019  
Peter Yealands Sauvignon Blanc, Marlborough, 2019  
La Crema Chardonnay, Monterey, 2018

#### TUSCANY VS. CALIFORNIA \$15

San Felice Chianti Classico, DOCG, Tuscany, *JS 92*, 2018  
Brancaia “Tre”, IGT, Tuscany, *WS 91*, 2016  
Midnight Estate “Nebula” Cabernet, Paso Robles, 2017  
“The Pessimist” by Daou, *JD 92*, 2018

#### WORLD RENOWNED WINEMAKERS \$18

Guado Al Tasso, Vermentino, Tuscany, 2016  
Cakebread “Mullan Road,” Washington, *JD 91*, 2016  
Böen Pinot Noir by Joe Wagner, Santa Barbara, 2018  
Rombauer, Chardonnay, Carneros, *WW 90*, 2019