

VIA

ITALIAN TABLE

APPETIZERS

JUMBO SHRIMP COCKTAIL (4) 13.99
served with house made cocktail sauce 1/2 Dozen 19.99, Dozen 38.99

P.L.T. & MOZZARELLA 19.99
a tower of fresh prosciutto, lobster meat, tomato, fresh mozzarella, basil and balsamic reduction

CLAMS CASINO 15.99

PROSCIUTTO WRAPPED MOZZARELLA 12.99
pan seared, drizzled with balsamic reduction

HOUSE MADE RICOTTA 13.99
grilled crostini and local honey *no crostini, substitute cucumber slices*

PORK BELLY 14.99
slow roasted pork belly with creamy Romano cheese, amarena cherry, and green apple *pan seared*

PAN SEARED OCTOPUS & SAUSAGE 16.99
marinated octopus prepared sous vide, served with herb polenta, Italian sausage, sweet and spicy peppers, and arugula

SAUSAGE & RICOTTA STUFFED PEPPERS 13.99
sweet Italian sausage and creamy ricotta cheese stuffed in Peppadew peppers. Oven roasted in our house-made marinara served with grilled bread *no bread*

VIA CHOPPED ANTIPASTO SALAD 17.99
diced salami, ham, chicken, provolone, red peppers, feta, celery, black olives, capers, tomato, red onion, Dijon vinaigrette

MUSSELS IN SMOKY TOMATO BROTH *no bread* 16.99

ITALIAN MEAT & CHEESE BOARD 25.99
Prosciutto di Parma, Italian speck, and salami alongside Parmesan, Gorgonzola dolce, and Burrata mozzarella. Accompanied by local honey, fig jam, and a whole grain mustard sauce *no crostini*

GLUTEN-FREE PIZZA

HEIRLOOM TOMATO MARGHERITA 18.99
fresh mozzarella cheese, garlic oil, micro basil

CHICKEN CAESAR SALAD 18.99
tomato, mozzarella, provolone

FIG & PROSCIUTTO 18.99
eggplant, asiago, arugula, aged balsamic *no eggplant*

SAUSAGE & BUTTERNUT 18.99
caramelized onions, fresh mozzarella, whipped butternut squash ricotta, ground sausage, crispy prosciutto, topped with fried sage *no crispy prosciutto or fried sage*

SALADS

INSALATA MISTA 7.99
mixed greens, house vinaigrette

GRILLED CAESAR SALAD 10.99
with seasoned Tuscan bread croutons *no croutons, not grilled*

SPINACH AND GRAPE SALAD 10.99
gorgonzola cheese and walnuts with a black pepper honey vinaigrette

BURRATA CAPRESE SALAD 12.99
fresh burrata mozzarella, heirloom tomato, basil, herb oil, and balsamic reduction

SIDE DISHES

GARLICKY SPINACH 7.99

PARMESAN RISOTTO 8.99

PARMESAN POLENTA 7.99

TUSCAN ROASTED POTATO 7.99

OVEN ROASTED ASPARAGUS 10.99

RED BLISS MASHED POTATOES 7.99

SINGLE SWEET ITALIAN SAUSAGE & MARINARA 5.99

ROASTED BRUSSELS SPROUTS WITH PANCETTA 10.99

DESSERT

3 SCOOPS HOUSE MADE GELATI & SORBETTI 10.99
Vanilla Gelato, Strawberry Gelato, Chocolate Gelato, Pistachio Gelato, Blackberry Gelato, Coconut Gelato, Salted Caramel Gelato, Peanut Butter Chocolate Chip Gelato, Blood Orange Sorbetto, Limoncello Sorbetto

CHOCOLATE TORTA 11.99
Flourless chocolate torta served with raspberry sauce and fresh raspberries

Indicates the modifications to make an item Gluten Free

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

☞ Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a certain medical condition ☜

SIGNATURE ENTRÉES

All dinners include Insalata Mista or Cup of Chicken Soup. Add other salads - 7

SURF, TURF, AND PASTA 43.99

lobster tail with lemon basil sauce, grilled New York sirloin over asparagus, garnished with mushroom duxelles and demi sauce, and bucatini bolognese *gluten free pasta*

FILET MIGNON 47.99

hand cut 8 oz. filet over red bliss mashed potatoes and roasted asparagus. Topped with truffled demi cream sauce and bleu cheese crumble

PORK CHOP TOSCANA 37.99

one pound of grilled Berkshire pork chop, served over an Asiago, pancetta, and spinach risotto cake with crispy fried Brussels sprouts topped with sweet and sour apricot preserves *pork chop not grilled, no risotto cake, roasted sprouts instead of fried*

BERKSHIRE PORK OSSO BUCO 33.99

braised for hours until fall off the bone tender, served with sautéed mushrooms, sweet peas, and Parmesan polenta, finished with a rich pork reduction sauce

BRAISED SHORT RIBS 39.99

over gnocchi tossed with toasted walnuts, shiitake mushrooms, and arugula in a light, gorgonzola cream sauce *gluten free pasta*

SCALLOPINE OF VEAL 35.99

sirloin of veal, sliced thin, sautéed with Marsala wine, wild mushrooms and prosciutto, served with sautéed broccolini and mushroom risotto

CHICKEN PICCATA 29.99

sautéed boneless chicken breast, white wine lemon caper butter sauce, spaghetti and roasted tomatoes *gluten free pasta*

CHICKEN PARMESAN 29.99

lightly breaded, sautéed chicken breast served over spaghetti with marinara, melted fresh mozzarella, and Parmesan cheese *no breading, gluten free pasta*

RAGU OF ITALIAN MEATS 36.99

slowly roasted pork, meatball, beef, chicken, and sausage in marinara over ziti *no meatball substitute extra sausage, gluten free pasta*

SEAFOOD ENTRÉES

SCALLOP SUCCOTASH 39.99

fresh all natural seared sea scallops with a fall succotash of butternut squash, parsnip, cannellini beans, arugula and bacon, finished with a balsamic drizzle

LOBSTER RISOTTO 36.99

sautéed lobster meat with seasoned Roma tomatoes, smokey bacon and local basil over a creamy chopped spinach and romano risotto

TUSCAN HERB & CRUMB CRUSTED HADDOCK 29.99

baked, served with roasted potatoes and asparagus *no crumbs*

SEAFOOD CALABRESE 32.99

shrimp, scallops, mussels, and calamari tossed with orecchiette pasta in a spicy Calabrian chili butter sauce *gluten free pasta*

MEDITERRANEAN SALMON 32.99

fresh grilled North Atlantic salmon with sautéed spinach, kalamata olives, and marinated tomatoes served with whipped feta and Greek style dukkah *not grilled, pan seared*

HOUSE PASTAS

All dinners include Insalata Mista or Cup of Chicken Orzo Soup. Add other salads - 7

ZITI WITH ROASTED CHICKEN 29.99

pulled roasted chicken, wild mushrooms, peas, pesto, shallots, tomato, and prosciutto in herbed Parmesan cream *gluten free pasta*

BUCATINI BOLOGNESE 29.99

a rich meat sauce of beef, pork, sausage, pancetta, a touch of tomato and cream *gluten free pasta*

SHRIMP SCAMPI 27.99

pan seared shrimp tossed with grape tomatoes, parsley, and garlic in a white wine lemon butter sauce, served over spaghetti *gluten free pasta*

PASTA & SAUCE 24.99

Choice of Sauce: Alfredo, Marinara, Pesto,odka *gluten free pasta*

VIA

TALIAN TABLE

GLUTEN FREE LUNCH MENU

APPETIZERS

JUMBO SHRIMP COCKTAIL (4) 13.99

served with house made cocktail sauce 1/2 Dozen 19.99, Dozen 38.99

CLAMS CASINO 15.99

P.L.T. & MOZZARELLA 19.99

a tower of fresh prosciutto, lobster meat, tomato,
fresh mozzarella, basil and balsamic reduction

PROSCIUTTO WRAPPED MOZZARELLA 12.99

pan seared, drizzled with balsamic reduction

PORK BELLY 14.99

slow roasted pork belly with creamy Romano cheese,
amarena cherry, and green apple

HOUSE MADE RICOTTA 13.99

grilled crostini and local honey *no crostini, substitute cucumber slices*

MUSSELS IN SMOKY TOMATO BROTH *no crostini* 16.99

VIA CHOPPED ANTIPASTO SALAD 17.99

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

PAN SEARED OCTOPUS & SAUSAGE 16.99

marinated octopus prepared sous vide, served with herb polenta,
Italian sausage, sweet and spicy peppers, and arugula

SAUSAGE & RICOTTA STUFFED PEPPERS 13.99

sweet Italian sausage and creamy ricotta cheese stuffed in Peppadew peppers.
Oven roasted in our house-made marinara served with grilled bread *no bread*

ITALIAN MEAT & CHEESE BOARD 25.99

Prosciutto di Parma, Italian speck, and salami alongside Parmesan,
Gorgonzola dolce, and Burratta mozzarella. Accompanied by local honey,
fig jam, and a whole grain mustard sauce *no crostini*

GLUTEN-FREE PIZZA

HEIRLOOM TOMATO MARGHERITA 18.99

fresh mozzarella cheese, garlic oil, micro basil

CHICKEN CAESAR SALAD 18.99

tomato, mozzarella, provolone

FIG & PROSCIUTTO 18.99

eggplant, asiago, arugula, aged balsamic *no eggplant*

SAUSAGE & BUTTERNUT 18.99

caramelized onions, fresh mozzarella, whipped butternut squash
ricotta, ground sausage, crispy prosciutto, topped with fried sage
no crispy prosciutto or fried sage

SALADS

INSALATA MISTA 7.99

mixed greens, house vinaigrette

CHICKEN PANZANELLA 17.99

grilled chicken breast with buttery croutons tossed with
mixed greens, radicchio, shaved Brussels sprouts, apples,
and pickled red onions with grilled lemon vinaigrette
not grilled chicken, no croutons

STEAK SALAD 21.99

grilled New York sirloin sliced and served on
roasted cauliflower, crispy chickpeas, arugula, green apple,
and bleu cheese tossed with white balsamic-cherry vinaigrette
not grilled, no chickpeas

BURRATA CAPRESE SALAD 12.99

fresh burrata mozzarella, heirloom tomato, basil,
herb oil, and balsamic reduction

SPINACH AND GRAPE SALAD 10.99

gorgonzola cheese and walnuts with a black pepper honey vinaigrette

PAN ROASTED SALMON SALAD 18.99

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

SHRIMP & BEAN SALAD 16.99

sautéed shrimp, arugula topped with cannellini beans,
served warm with lemon vinaigrette

VIA SIGNATURE LUNCHES

CHICKEN MARSALA 16.99

sautéed chicken breast, prosciutto, and sautéed mushrooms on spaghetti
gluten free pasta, pan sauce

BUCATINI BOLOGNESE 16.99

rich meat sauce of beef, pork, sausage, a touch of tomato paste and cream
gluten free pasta

SHRIMP SCAMPI 15.99

pan seared shrimp tossed with grape tomatoes, parsley,
and a lemon white wine butter sauce served over spaghetti
gluten free pasta, pan sauce

SALMON LIVORNESE 17.99

pan roasted North Atlantic salmon with stewed tomatoes,
red onion, kalamata olives, and capers served over
herbed romano polenta and arugula

SHRIMP RISOTTO 15.99

pan seared shrimp with spinach, red onion, diced tomatoes,
and cannellini beans, served over a tomato and basil risotto
topped with crispy prosciutto
no crispy prosciutto

TUSCAN HERB & CRUMB CRUSTED HADDOCK 17.99

baked, served with roasted potatoes and asparagus *no crumbs*

VEAL PARMESAN 18.99

thinly pounded veal, lightly breaded and pan fried. Served over spaghetti
with marinara, melted fresh mozzarella and parmesan cheese
gluten-free pasta, not breaded

PASTA & SAUCE 14.99

Gluten-Free pasta with your choice of sauce:
Alfredo | Marinara | Basil Pesto | Vodka Sauce

Indicates the modifications to make an item Gluten Free

⌘Before placing your order, Please inform your server if a person in your party has a food allergy⌘

⌘Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a certain medical condition⌘