

VIA

ITALIAN TABLE APPETIZERS

JUMBO SHRIMP COCKTAIL (4) 13

served with house made cocktail sauce 1/2 Dozen 19, Dozen 36

P.L.T. & MOZZARELLA 15

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

PROSCIUTTO WRAPPED MOZZARELLA 11

pan seared, drizzled with balsamic reduction

HOUSE MADE RICOTTA 12

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

VIA CHOPPED ANTIPASTO SALAD 15

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

MUSSELS IN SMOKY TOMATO BROTH 13

no crostini

ITALIAN MEAT & CHEESE BOARD 21

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*

SALADS

All dinners include Insalata Mista. Add Other salads - 6

INSALATA MISTA 6

mixed greens, house vinaigrette

GRILLED CAESAR SALAD 9

with seasoned Tuscan bread croutons *no croutons, not grilled*

BURRATA CAPRESE SALAD 9

fresh burrata mozzarella, tomato, basil and an Extra Virgin Olive Oil Balsamic reduction

SIGNATURE ENTRÉES

All dinners include Insalata Mista. Add Other salads - 6

SURF, TURF, AND PASTA 29

Lobster tail with lemon basil sauce, prime bistro steak over grilled zucchini with salsa verde, and spaghetti bolognese *gluten free pasta, no lemon basil sauce*

FILET MIGNON 36

hand cut 8 oz. filet over whipped Yukon gold potatoes and grilled asparagus, crimini mushrooms, charred onions, gorgonzola dolce, and marsala demi *not grilled, no onions*

LOBSTER RISOTTO 29

sautéed lobster meat with seasoned Roma tomatoes, smokey bacon and fresh basil over a creamy charred corn and Parmesan risotto

BRAISED SHORT RIBS 30

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

PESTO SALMON 25

Grilled North Atlantic salmon fillet over fregola Sarda, roasted butternut squash, sweet peas, and crispy prosciutto *not grilled, no fregola, no crispy prosciutto*

CHICKEN PICCATA 25

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

CHICKEN PARMESAN 25

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

TUSCAN HERB & CRUMB CRUSTED HADDOCK 25

baked, served with Tuscan roasted potato and green beans sautéed with garlic & cherry tomatoes *no crumbs*



LOBSTER FEST



APPETIZERS

LOBSTER COCKTAIL 13

tail and claw meat, served with cocktail and mustard sauces

P.L.T. & MOZZARELLA 15

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

LOBSTER CROSTINI 11

a trio of grilled crostini with a house made ricotta spread, lobster meat, roasted garlic aioli, and lightly truffled panko crumbs *no crostini, substitute cucumber slices, no panko crumbs*

ENTRÉES

all entrées include Insalata Mista, other salads are \$6

* Indicates the item does not come with an insalata mista

LOBSTER RISOTTO 26

sautéed lobster meat with seasoned Roma tomatoes, smokey bacon and fresh basil over a creamy charred corn and Parmesan risotto *no corn*

SURF, TURF, AND PASTA 30

lobster tail with lemon basil sauce, prime bistro steak over grilled zucchini with salsa verde, and spaghetti bolognese *gluten free pasta, no lemon basil sauce*

HALF POUND LOBSTER ROLL 29

half pound of lobster meat with a touch of mayonnaise and lemon juice in a toasted Brioche roll, served with truffled frites *no roll, no frites*

LOBSTER WINTER SALAD* 25

lobster meat with baby arugula, roasted butternut squash, shaved red onions, toasted pine nuts, and crumbled Parmesan tossed in a sherry-Dijon dressing

LOBSTER SAUTÉ 26

Sautéed lobster meat, fresh corn, zucchini, and marinated tomatoes tossed with spaghetti in a light, lemon-thyme butter sauce. *gluten free pasta*

HOUSE PASTAS

All dinners include Insalata Mista. Add Other salads - 6

ZITI WITH ROASTED CHICKEN 24

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

ZITI BOLOGNESE 24

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

SHRIMP SCAMPI 25

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

ZITI OR SPAGHETTI 19

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

SIDE DISHES

ROASTED BRUSSELS SPROUTS WITH PANCETTA 8

SAUTÉED GREEN BEANS & TOMATOES 5

TUSCAN ROASTED POTATO 6

KIDS' MENU

PASTA WITH BUTTER OR MARINARA 6

gluten free pasta

DESSERT

3 SCOOPS HOUSE MADE GELATI & SORBETTI 9

Vanilla Gelato, Chocolate Gelato, Pistachio Gelato, Cookies & Cream Gelato, Coconut Gelato, Salted Caramel Gelato, Peanut Butter Chocolate Chip Gelato, Blood Orange Sorbetto, Limoncello Sorbetto

VIA

ITALIAN TABLE GLUTEN FREE LUNCH MENU

APPETIZERS

CHICKEN ORZO SOUP Cup 4, Bowl 6
no orzo

JUMBO SHRIMP COCKTAIL (4) 13
served with house made cocktail sauce 1/2 Dozen 19, Dozen 36

P.L.T. & MOZZARELLA 15
a tower of fresh prosciutto, lobster meat, tomato, fresh mozzarella, basil and balsamic reduction

PROSCIUTTO WRAPPED MOZZARELLA 11
pan seared, drizzled with balsamic reduction

HOUSE MADE RICOTTA 12
grilled crostini and local honey **no crostini, substitute cucumber slices**

VIA CHOPPED ANTIPASTO SALAD 15
diced salami, ham, chicken, provolone, red peppers, feta, celery, black olives, capers, tomato, red onion, Dijon vinaigrette

MUSSELS IN SMOKY TOMATO BROTH 13
no crostini

ITALIAN MEAT & CHEESE BOARD 21
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**

SALADS

All dinners include Insalata Mista. Add Other salads - 6

SHRIMP & BEAN SALAD 14
arugula topped with cannellini beans, served warm with lemon vinaigrette

INSALATA MISTA 6
mixed greens, house vinaigrette

GRILLED CAESAR SALAD 9
with seasoned Tuscan bread croutons **no croutons, not grilled**

BURRATA CAPRESE SALAD 9
fresh burrata mozzarella, tomato, basil and an Extra Virgin Olive Oil Balsamic reduction

PAN ROASTED SALMON SALAD 17
pan roasted North Atlantic salmon over baby arugula, cubed mozzarella, grape tomatoes, pesto vinaigrette, balsamic reduction

VIA SIGNATURE LUNCHES

CHICKEN MARSALA 14
sautéed chicken breast, prosciutto, and sautéed mushrooms on spaghetti **gluten free pasta, pan sauce**

ZITI BOLOGNESE 13
rich meat sauce of beef, pork, sausage, a touch of tomato paste and cream **gluten free pasta**

SHRIMP SCAMPI 14
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 16
pan roasted salmon with tomatoes, red onion, kalamata olives, roasted Tuscan potatoes

TUSCAN HERB & CRUMB CRUSTED HADDOCK 16
baked, served with Tuscan roasted potatoes and green beans sautéed with garlic & cherry tomatoes **no crumbs**

PASTA & SAUCE

Your choice of a half or full order of pasta and sauce 10 / 17

ALFREDO | MARINARA | BOLOGNESE | BASIL PESTO | VODKA SAUCE **gluten free pasta**

GLUTEN FREE BRUNCH MENU

APPETIZERS

FRESH FRUIT BOWL 6
seasonal fresh fruit

SMOKED SALMON PLATE 14
thinly sliced smoked salmon, served with grilled Tuscan bread, red onion, capers and mustard sauce **no bread**

BRUNCH ENTRÉES

eggs are sourced from local farms

PROSCIUTTO, PESTO, PARMESAN OMELET 12
local egg omelet filled with Italian cheeses with house pesto and crispy prosciutto, served with truffled tots **no tots**

STEAK & EGGS 14
prime bistro steak, fried eggs, Tuscan toast, caramelized onions and lemon pepper aioli **no toast**

PORK BELLY HASH 12
spiced pork belly, tossed with tots, caramelized sweet onions and bell peppers with two fried eggs and roasted garlic aioli **no tots**

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

HALF POUND LOBSTER ROLL 29
Half pound of lobster meat with a touch of mayonnaise and lemon juice in a toasted Brioche roll, served with truffled frites. Includes Insalata Mista
no roll, no frites

SIDES

GRILLED SWEET ITALIAN PORK SAUSAGE WITH MAPLE SYRUP 4
not grilled

APPLEWOOD SMOKED BACON 6