

VIA

ITALIAN TABLE

APPETIZERS

CHICKEN ORZO SOUP

Cup 4, Bowl 6

JUMBO SHRIMP COCKTAIL

Four.....13, Half Dozen.....19, Dozen.....36

FRIED CALAMARI WITH MARINARA 13

HOUSE MADE RICOTTA 12

grilled crostini and local honey

MUSSELS IN SMOKY TOMATO BROTH 13

P.L.T. & MOZZARELLA 15

fresh thin sliced prosciutto, lobster meat, tomato, fresh house-made mozzarella, basil and balsamic reduction

CRISPY PORK MEATBALLS 11

agrodolce apricot glaze

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

SALADS

SHRIMP & BEAN SALAD 14

arugula topped with cannellini beans, served warm with lemon vinaigrette

VIA CHOPPED SALAD 15

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

GRILLED CHICKEN CAESAR SALAD 15

with seasoned Tuscan bread croutons

BURRATA CAPRESE SALAD 9

fresh burrata, mozzarella, tomato, basil, 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

GRILLED PIZZAS

FIG & PROSCIUTTO 15

eggplant, asiago, arugula

VIA MEATBALL & ITALIAN CHEESE 15

house-made meatballs with marinated plum tomatoes, four Italian cheeses, and micro basil

CHICKEN CAESAR SALAD 15

mozzarella, provolone, tomato

HEIRLOOM TOMATO MARGHERITA 15

fresh mozzarella cheese, garlic oil, micro basil

VIA SIGNATURE LUNCHES

BRAISED SHORT RIB RAGU 16

on cheese ravioli

CHICKEN MARSALA 14

sautéed chicken breast, prosciutto, and sautéed mushrooms on spaghetti

EGGPLANT PARMESAN 13

crisp slices of hand-breaded Italian eggplant stacked with mozzarella, provolone and marinara, then baked in a casserole with ziti marinara

ZITI BOLOGNESE 13

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

SHRIMP SCAMPI 14

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

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

CHICKEN PESTO SANDWICH 14

chicken breast, crisp prosciutto, pepperonata, arugula, provolone, pesto aioli, fresh Italian bread

VIA MEATBALL SANDWICH 13

two sliced colossal VIA meatballs with provolone, mozzarella, and marinara sauce, fresh Italian bread

PASTA & SAUCE

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

Spaghetti • Ziti • Ravioli

ALFREDO | MARINARA | BOLOGNESE | BASIL PESTO | VODKA SAUCE



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

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

SURF, TURF, AND PASTA 30

Lobster tail with lemon basil sauce, prime bistro steak over grilled zucchini with salsa verde, and spaghetti bolognese

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 fries

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.



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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

Old Orchard 12

Sailor Jerry's Savage Apple Rum, muddled apple peel, simple syrup,
Bitter Queen's Tobacco Bitters, Ginger Ale

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

Murr-Ma Mt. Tom 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

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

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

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

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

"Brig" by Springdale Mocha Stout,
Framingham, MA, 16 oz., 7% ABV 8

"Citra Dreams" by Captain Lawrence N.E. IPA,
Elmsford, NY, 16 oz., 7% ABV 8

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

"Powder Dreams" by Captain Lawrence N.E. IPA,
Elmsford, NY, 16 oz., 6.5% ABV 8

"Save the Robots" by Radiant Pig N.E. IPA,
New York, NY, 16 oz., 7% ABV 8

"Tears of Green" by Captain Lawrence N.E. IPA,
Elmsford, NY, 16 oz., 7.5% ABV 8

"The Cat's Meow" by Exhibit 'A' IPA,
Framingham, MA, 16 oz., 6.5% ABV 8

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

"Second Fiddle" by Fiddlehead,
Double IPA, Shelburne, VT, 16 oz., 8.2% ABV 9

12/1/20

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

SUPER TUSCAN

Brancaia "Tre", IGT, Tuscany, 2016, *WS 91* 11

Villa Donoratico Argentiera, IGT, Bolgheri, *RP 92*, 2017 15

PINOT NOIR

Böen, Santa Barbara, 2018 12

CABERNET & BLENDS

Midnight Estate "Nebula" Cabernet, Paso Robles, 2017 10

"The Pessimist" by Daou, Paso Robles, *JD 92*, 2018 11

Cakebread "Mullan Road," Washington, *JD 91*, 2016 15

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

HIGH ELEVATION REDS

"Lemartine" by Poggio Antico, Super Tuscan,
IGT, Montalcino, Italy, *JS 94*, 2016 18

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

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

"Animo" Cabernet by Michael Mondavi,
Atlas Peak, Napa, *RP 93*, 2015 25

Mt. Brave Cabernet, Mt. Veeder, Napa, *RP 96*, 2015 25

Poggio Antico Brunello di Montalcino Reserva,
DOCG, Montalcino, Italy, *JS 97*, 2012 25

SAUVIGNON BLANC

Peter Yealands, Marlborough, 2019 10

CHARDONNAY

"Prescription" by Robert Lloyd, California, 2017 11

Rombauer, Carneros, *WW 90*, 2019 16

INTERESTING WHITES AND ROSÉ

Angelini Pinot Grigio, DOC, Veneto, 2018 10

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

Vino Rosé, Washington, *JS 92*, 2019 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

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

Angelini Pinot Grigio, DOC, Veneto, 2018

Loosen Riesling, Germany, *WW 90*, 2019

Peter Yealands, Marlborough, 2019

"Prescription" by Robert Lloyd Chardonnay, California, 2017

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

"Prescription" by Robert Lloyd Chardonnay, California, 2017

Cakebread "Mullan Road," Washington, *JD 91*, 2016

Böen Pinot Noir by Joe Wagner, Santa Barbara, 2018

Vino Rosé by Charles Smith, Washington, *JS 92*, 2019