



PIGFEST!

Featuring a Creative Italian Pork Menu

APPETIZERS

CRISPY PORK MEATBALLS 9
agrodolce apricot glaze

GRILLED SWEET SAUSAGE 9
arugula, gorgonzola, toasted walnuts,
green apple and aged balsamic

CHARRED PORK CROSTINI 9
house made ricotta, grilled pork belly, sweet pickled chili,
and a pomegranate-apple reduction with fresh chives

SLOW ROASTED PORK BELLY 9
sweet potato purée, blistered tomatoes,
pomegranate molasses, and fresh chives

ENTRÉES

All entrées served with Insalata Mista

ROASTED SUCKLING PIG 29
the meat is pulled from a twelve hour slow
roasted suckling pig, served over a seasonal corn
pudding with crispy fried brussels sprouts,
finished with a rich pork reduction

ROASTED PORCHETTA 29
an Italian tradition, pork belly is rolled and slow
roasted with layers of herbs and spices. Served with
Tuscan roasted potatoes, asparagus, and topped
with a sweet apple-fig mostarda

BERKSHIRE PORK CHOP 29
one pound grilled, bone-in Berkshire pork chop glazed with
apricot preserves, served over a smoked Gouda and bacon
risotto cake with crispy fried Brussels sprouts

BRAISED BOAR 25
apple cider braised wild boar over smashed Tuscan
potatoes, sautéed leeks and a citrus mascarpone

BERKSHIRE OSSO BUCCO 29
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 PORK BELLY & FETTUCCHINE 22
seasonal herbs, maple and wild mushrooms
tossed in a sweet potato cream sauce

VIA FAMILY MEALS

all items below are served in trays and serve 8-10 people

APPETIZERS & SALADS

MINI PORK MEATBALLS 23
JUMBO SHRIMP COCKTAIL (1 DOZEN) 36
CAESAR SALAD 30
INSALATA MISTA 25
CHOPPED ANTIPASTO SALAD 60

ENTRÉES

CHICKEN PICCATA 75
CHICKEN PARMESAN 75
ZITI WITH ROASTED CHICKEN 75
EGGPLANT PARMESAN 48
BAKED CHICKEN BREAST * 28
MEATBALLS WITH MARINARA 50
SHRIMP SCAMPI OVER SPAGHETTI 90
GRILLED SALMON 85
BAKED HADDOCK WITH TUSCAN HERBS 75

PASTA & SAUCE

BOLOGNESE SAUCE * 65
choice of Ziti, Spaghetti or Gluten Free Pasta
MARINARA SAUCE * 50
choice of Ziti, Spaghetti or Gluten Free Pasta
ALFREDO SAUCE * 50
choice of Ziti, Spaghetti or Gluten Free Pasta
BASIL PESTO SAUCE * 65
choice of Ziti, Spaghetti or Gluten Free Pasta
VODKA SAUCE 65
choice of Ziti, Spaghetti or Gluten Free Pasta
OLIVE OIL & GARLIC OR BUTTER 40
choice of Ziti, Spaghetti or Gluten Free Pasta

BAKED ZITI 45

SIDE DISHES *

ROASTED BRUSSELS SPROUTS & PANCETTA 32
SAUTÉED GREEN BEANS & TOMATOES 36
TUSCAN ROASTED POTATO 27

BARREL AGED SANGRIA & COCKTAILS

BARREL AGED SANGRIA

Aged for 8 weeks in used Rum Barrels,
our Sangria is infused with premium liquors.
Enjoy Red or White
1/2 Carafe 19 Full Carafe 38

BARREL AGED COCKTAILS

Our Small Batch Barrel Aged Cocktails spend
a minimum of 6 weeks in new Oak or used Rum
barrels, available while supplies last.

The VIA Mai Tai 13
Privateer Rum, Gosling's Dark Rum, Amaretto,
house-made Orgeat Syrup, Fresh Lime, Pineapple Juice
and Amarena Cherry *Allergy: Please note that this
drink recipe contains Almonds*

VIA SIGNATURE COCKTAILS

Proudly crafted with premium spirits

Mind Over Matter 14
Absolut Elyx Ultra-Premium Vodka, Plantation
Pineapple Rum, Aperol, house-made Blood Orange
Sorbet, Fresh Lemon & Lime, Pineapple Juice

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
and lemon, by Jon the Bartender...a true gentleman

Blueberry Bombshell 12
Cold River Blueberry Vodka from Maine, house-made
lemon sorbet, pineapple and a Zonin Prosecco float

Plane Crash 12
Four Roses Bourbon Infused with Smoked Honey from
Hamlet Hill Farm in Pomfret, Connecticut, Aperol,
Amaro dell'Etna and Fresh Lemon

Smoke on the Water 14
Glenlivet 12, Falernum, fresh lime juice,
Fever Tree Ginger Beer, Lagavulin Mist

9/21/20

DRAUGHT BEER

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

LOCAL & CRAFT BREWS

BOTTLES

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

CANS

Glutenberg Gluten Free IPA,
Canada, 16 oz., 6% ABV 6
High Noon Pineapple Spiked Seltzer
12 oz., 4.5% ABV 6.5
High Noon Watermelon Spiked Seltzer
12 oz., 4.5% ABV 6.5
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 "Copper Legend" Octoberfest,
Framingham, MA, 16 oz., 5.7% ABV 7

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

WINES BY THE GLASS & FLIGHTS

WINES BY THE GLASS

ITALIAN REDS
Umani Ronchi "Podere" Montepulciano d' Abruzzo,
DOC, Tuscany, 2017 9
San Felice Chianti Classico, DOCG, Tuscany, **JS 91**, 2017... 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, **WS 92**, 2014.. 16

MERLOT & MALBEC
Bodega Norton Malbec Mendoza Reserva,
Argentina, **JS 92**, 2017 10
Midnight Estate Merlot, Paso Robles, 2016 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
Mer Soleil Reserve, Santa Lucia, 2017 12

CABERNET & BLENDS
Midnight Estate "Nebula" Cabernet, Paso Robles, 2016 ... 10
"The Pessimist" by Daou, Paso Robles, **JD 92**, 2018... 11
Cakebread "Mullan Road," Washington, **JD 91**, 2016 ... 15

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
Chateau Buena Vista, Carneros, 2017 10
"Prescription" by Robert Lloyd, California, 2017..... 11
Rombauer, Carneros, **RP 90**, 2018 16

INTERESTING WHITES AND ROSÉ
Angelini Pinot Grigio, DOC, Veneto, 2018..... 10
Loosen Riesling, Germany, 2018..... 10
Vino Rosé, Washington, 2018 10

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, 2017
Peter Yealands, Marlborough, 2019
Chateau Buena Vista, Carneros, 2017

TUSCANY VS. CALIFORNIA \$15
San Felice Chianti Classico, DOCG, Tuscany, **JS 91**, 2017
Brancaia "Tre", IGT, Tuscany, **WS 91**, 2016
Mer Soleil Reserve, Santa Lucia, 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, 2018