VIA
ITALIAN TABLE

DINNER MENU

APPETIZERS

JUMBO SHRIMP COCKTAIL (4) 13.99
1/2 Dozen 19.99, Dozen 38.99
Housemade cocktail sauce

CHICKEN ORZO SOUP Cup 5.99, Bowl 7.99

SINGLE MEATBALL & MARINARA 6.99
Ricotta salata, micro basil

FRIED CALAMARI 17.99
Cherry peppers, lemon, marinara sauce

GRILLED OCTOPUS 19.99
Squid ink risotto, salsa verde, chili oil

CRISPY PORK MEATBALLS 13.99
Agrodolce apricot glaze

BOLOGNESE ARANCINI 13.99
Fried risotto balls with bolognese stuffing

PORK BELLY TACOS 13.99
Goat cheese, Thai chili, red cabbage, carrot, garlic-honey glaze

PROSCIUTTO WRAPPED MOZZARELLA 14.99
Pan seared, balsamic reduction

HOUSE MADE RICOTTA 15.99
Baked crostini, local honey

PAN FRIED FRESH MOZZARELLA 15.99
Marinara sauce

FRIED BRUSSELS SPROUTS 14.99
Parmesan cheese, crispy prosciutto, sundried tomato aioli

TRUFFLED FRITES WITH PARMIGIANO 12.99
Parmesan, truffle oil

GARLIC CHEESE BREAD 15.99
Roasted garlic butter, mozzarella, provolone, marinara sauce

VIA CHOPPED ANTIPASTO SALAD 18.99
Diced salami, ham, chicken, provolone, feta, red peppers,
black olives, celery, capers, tomato, red onion, Dijon vinaigrette

ITALIAN MEAT & CHEESE BOARD 28.99
Prosciutto di Parma, salami, mortadella, capicola, gorgonzola dolce,
pepperoncini cheese, truffle goat cheese, honeycomb, pickled onions,
whole grain mustard sauce, grilled bread

GRILLED PIZZAS

Gluten Free Pizza Available add $4

PEPPERONI 18.99
Diavolo sauce, mozzarella, asiago, hot honey

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

MEATBALL & SAUSAGE 18.99
Peppadew peppers, marinated tomatoes, fresh ricotta, Parmesan cheese, parsley oil

CHICKEN CAESAR SALAD 18.99
Tomato, mozzarella, provolone

FIG & PROSCIUTTO 18.99
Eggplant, asiago, arugula, aged balsamic

SALADS

All dinners include Insalata Mista or Cup of Chicken Orzo Soup. For an additional charge of $7, you may substitute a Grilled Caesar, Burrata Caprese or Beet Salad

INSALATA MISTA 7.99
Mixed greens, cucumber, tomato, house vinaigrette

GRILLED CAESAR SALAD 12.99
Seasoned Tuscan bread croutons

BURRATA CAPRESE SALAD 14.99
Fresh burrata mozzarella, heirloom tomato, basil, herb oil, balsamic reduction

BEET SALAD 14.99
Mixed greens, cara cara orange, pistachio, labneh

VIA ITALIAN CLASSICS

SPINACH LASAGNE 29.99
Ricotta, mozzarella, provolone, creamy Romano mornay sauce

VEAL MARSALA 34.99
Pan seared scallopine of veal, prosciutto, mushrooms, peas, spaghetti, feta cheese

CHICKEN PICCATA 29.99
Sautéed chicken breast, white wine lemon caper butter sauce,
spaghetti, roasted tomatoes

CHICKEN PARMESAN 29.99
Lightly breaded, pan fried chicken breast, spaghetti marinara,
mozzarella, provolone, Parmesan cheese

EGGPLANT PARMESAN 29.99
Crispy Italian eggplant, mozzarella, provolone, Parmesan, spaghetti marinara

RAGU OF ITALIAN MEATS 36.99
Pork, meatball, beef, chicken, sausage, marinara, mezzi rigatoni

THREE MEATBALLS 31.99
Spaghetti marinara, ricotta salata, micro basil

BEEF, PORK & VEAL

FILET MIGNON 49.99
8 oz. filet mignon, roasted garlic and Parmesan mashed potatoes,
roasted asparagus, red wine mushroom demi glace, bleu cheese crumbles

SURF & TURF 49.99
Grilled 12 oz. New York sirloin, jumbo shrimp, parmesan mashed potatoes,
fried Brussels sprouts, demi glace

GRILLED VEAL CHOP 43.99
One pound, grain fed bone-in veal chop, wild mushroom risotto,
Gorgonzola dolce compound butter

VEAL CHOP PARMESAN 43.99
One pound, grain fed bone-in veal chop pounded thin and lightly breaded,
marinara, mozzarella, provolone, Parmesan, sauteed broccoli rabe

BERKSHIRE PORK OSSO BUCO 35.99
Creamy saffron mashed potatoes, mushroom demi

BERKSHIRE PORK CHOP 39.99
One-pound, grilled chop, fig and grape agrodolce, cacio e pepe orzo,
roasted Thumbelina carrots

SHORT RIB 42.99
Wild mushroom risotto, demi-glace

HOUSE PASTAS

BLACK GARLIC ALFREDO 29.99
Spaghetti

MEZZI RIGATONI WITH ROASTED CHICKEN 35.99
Pulled roasted chicken, wild mushrooms, peas, shallots,
tomatoes, crispy prosciutto, pesto cream sauce

SHRIMP SCAMPI 29.99
Pan seared shrimp, grape tomatoes, parsley, garlic,
white wine lemon-butter sauce, spaghetti

SEAFOOD FRA DIAVOLO 36.99
Sautéed shrimp, scallops, lobster, orecchiette pasta, spicy red sauce

PAPPARDELLE BOLOGNESE 32.99
A rich meat sauce of beef, pork, sausage, tomato paste, cream

PASTA & SAUCE 24.99
Choice of Pasta: Mezzi Rigatoni, Pappardelle, Spaghetti,
Cheese Ravioli, Orecchiette, Gluten-Free Penne
Choice of Sauce: Alfredo, Marinara, Pesto, Vodka

SEAFOOD

SEARED SEA SCALLOPS 39.99
Sweet potato and ginger purée, mulled wine gastrique

GRILLED SALMON 35.99
Caramelized apples, pumpkin-goat cheese purée, roasted pepitas

LOBSTER RISOTTO 39.99
Sautéed lobster meat, seasoned Roma tomatoes, smokey bacon,
basil, spinach and romano risotto

TUSCAN HERB & CRUMB CRUSTED HADDOCK 35.99
Baked, roasted potatoes, asparagus

LOBSTER STUFFED SHELLS 35.99
Lobster meat, lump crab, shrimp, ricotta and mozzarella, creamy lobster marinara

A 20% Gratuity will be added to the check on parties of 10 or larger
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