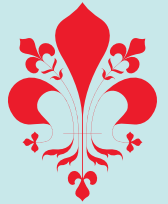


We have marked our 10 year anniversary! (what an accomplishment!) We are humbled to have been part of the great renaissance our city has experienced this past decade and look forward to what's to come in the future!

Thank you for your loyalty and support!  
Cristian Pietoso



## ANTIPASTI

**FIG & GOAT CHEESE** 10  
fig jam, olive oil whipped goat cheese, crushed marcona almonds, green onion

**ROASTED BABY BEET** 9  
parsley pistachio pesto, baby arugula, grapefruit, citronette

**ITALIAN ANTIPASTI PLATTER** 12  
seasonal vegetable giardiniera, grilled marinated peppers, pecorino, soprasatta, crostini

**AMISH CHICKEN & SAUSAGE MEATBALLS** 12  
pomodoro sauce, ricotta salata, basil oil

## ZUPPA

**PORCINI & OYSTER MUSHROOM** 5/7  
potato, truffle oil, croutons

**YELLOW PEPPER** 5/7  
parmigiano, olive oil, croutons

**ZUPPA DEL GIORNO**  
soup of the day.  
changes with the season!  
5 cup / 7 bowl

## CROSTONI

*With choice of field greens or soup*

**AVOCADO** 12  
mashed avocado, beefsteak tomato, fresh mozzarella

**HAM & CHEESE** 13  
prosciutto cotto, mozzarella, béchamel, local egg, blue oven bread

**OLIVE OIL PACKED TUNA & LEMON** 14  
navy bean hummus, pickled red onion, parsley, celery, lemon zest, cracked black pepper

**CROSTONE DEL GIORNO** MP  
chef's seasonal selection

## PRIMI E SECONDI



**PENNE BOLOGNESE** 14  
penne, traditional beef meat sauce + chicken & sausage meatball 3.5

**POTATO GNOCCHI** 14  
spicy, tomato vodka sauce + Italian sausage 3

**AMATRICIANA** 14  
mezzi rigatoni, caramelized onion, tomato, smoked pancetta, ricotta salata + chicken & sausage meatball 3.5

**HANDCUT TAGLIATELLE "VONGELE"** 15  
aglio e olio, boston bay clams, white wine, italian parsley

**CIOPPINO DI VIA VITE** 19  
mussels, clams, calamari, spicy tomato broth, grilled blue oven bread

**CHICKEN PICCATA** 14  
linguine & herbs, sicilian caper, lemon, white wine & butter sauce

## INSALATE

*entree Salad*  
add your choice of protein  
(salmon \$7, chicken \$5, shrimp \$7)

**BOUCHERON GOAT CHEESE** 13  
spring mix, frisee, mission figs, raspberry-truffle vinaigrette

**VIA VITE CHOPPED SALAD** 12  
haricot verts, radicchio, frisee, cucumber, peppers, red onion, local bibb, citronette

**CHARRED BROCCOLINI PANZANELLA** 13  
pickled red onion, olive oil & herb cured feta cheese, winter herbs, tomato, sherry vinaigrette

**YELLOWFIN TUNA NIZZARDA** 17  
romaine lettuce, olives, tomato, roasted peppers, potatoes, dill & caper dressing

**SMOKED CURED SALMON** 14  
fregula sarda, cucumber, cauliflower, arugula, basil & buttermilk dressing

**GRILLED STEAK SALAD** 18  
radicchio, local bibb, truffle butter, balsamic vinaigrette, shaved parmigiano

## PICK TWO COMBO \$12

### ZUPPA

YELLOW PEPPER  
PORCINI MUSHROOM  
ZUPPA DEL GIORNO

### INSALATE

ARUGULA & CITRONETTE  
FIELD GREENS,  
TOMATO, CUCUMBER  
VIA VITE CAESAR  
BOUCHERON +2

### PASTA

PENNE BOLOGNESE +2  
GNOCCHI ALL VODKA  
AMATRICIANA +1



## PIZZA AL FORNO



**FUNGHI E GORGONZOLA** 18  
roasted garlic, prosciutto cotto, caramelized onion, pear, arugula, truffle vinaigrette

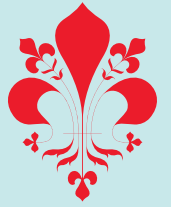
**GOAT CHEESE & LEEK** 17  
tomato sauce, braised leeks, bacon, local brown egg, fresh green onion

**MARGHERITA** 14  
tomato sauce, fior di latte, basil

**CALABRESE** 17  
tomato sauce, spicy salame, mozzarella

**CHEF'S PIZZA DEL GIORNO** MP  
pizza of the day changes with chef's daily inspiration

# Drinks



## WINE BY THE GLASS

### ROSSO

**Pinot Noir** 11/50  
Grayson 2015  
St. Helena, CA

**Aglianico** 9/42  
La Capranera 2016 DOC  
Campania, IT

**Montepulciano d'Abruzzo** 8/37  
Ca' Brigiano 2014 DOC  
Abruzzo, IT

**Chianti Montalbano** 9/42  
Pierazzuoli 2016 DOCG  
Toscana, IT

**Nebbiolo** 11/50  
Silvio Grasso 2015 DOC  
Piemonte, IT

**Super Tuscan** 14/63  
Le Farnete 'Carmignano' 2014 DOCG  
Toscana, IT

**Cabernet Sauvignon** 12/55  
Nadia 2013  
Santa Barbara, CA

### SPUMANTE

**Prosecco** 7/32  
Vigna Nuova NV  
Veneto, IT

**Moscato d'Asti** 9/42  
Saracco 2016 DOC  
Piemonte, IT

### ROSATO

**Nero d'Avola** 8/37  
Plume 2016 IGT  
Sicilia, IT

### BIANCO

**Pinot Grigio** 7/32  
Ca Donini 2015 IGT  
Veneto, IT

**Sauvignon Blanc** 8/37  
La Playa 2016  
Curico Valley, CH

**Grave Del Friuli 'Albus'** 9/42  
Castellargo 2016 DOC  
Friuli, IT

**Gavi di Gavi** 11/50  
Piccolo "Le Rive" 2016 DOCG  
Piemonte, IT

**Chardonnay** 9/42  
Dipinti 2016 IGT  
Veneto, IT

## COCKTAILS

### CLASSIC ITALIAN COCKTAILS

**Sgroppino** 10  
Madisono's ruby red grapefruit sorbet, Grapefruit vodka and Prosecco

**Via Vite Negroni** 11  
Bombay gin, Campari, Carpano Antica Vermouth; served on the rocks

**Aperol Spritz** 9  
Aperol, Prosecco and soda; served on the rocks

### VIA VITE SPECIALTY DRINKS

**Bourbon Ginger Tea** 11  
Bulleit Bourbon, Domaine de Canton Ginger liqueur, simple syrup infused with spiced cinnamon tea; served on the rocks

**Italian Gimlet** 13  
Grey Goose l'Orange, house-made orangecello, fresh lime juice, cranberry topped with a splash of ginger beer; served up

**Limoncello Martini** 12  
Watershed Gin, house-made limoncello, fresh lemon juice, and rosemary infused simple syrup; served up

## BEER

### CRAFT

**Taft's** 6  
'Nellie's Key Lime'  
American Ale

**3 Floyds** 7  
'Yum Yum'  
American Session Ale

**Sam Adams** 5  
Boston Lager

**Rhinegeist** 6  
'Truth' IPA

**Stone IPA** 6

**Dogfish Head** 9  
90-Min Imperial IPA

**Great Lakes** 6  
'Edmund Fitzgerald' Porter

**Draft Beer Flight** 9  
(Three 5oz. Samples)

### IMPORTS

Weihenstephaner Hefeweissbier 6  
Guinness 6  
Heineken 6  
Stella Artois 6  
St. Pauli Girl non-alcoholic 5  
Stiegl Grapefruit Radler 16oz 8

### ITALIAN BEERS

Menabrea Bionda 7  
Menabrea Amber 7  
Peroni Draft 6

### CIDER

Crispin Original 6

### DOMESTIC

Budweiser 4  
Bud Light 4  
Miller Light 4

## WHISKEY

### PREMIUM BOURBON

Templeton Rye 10  
Woodford Reserve 10  
Knob Creek 11  
Basil Hayden 12  
Booker's 16

### PREMIUM SCOTCH

Glenfiddich 12 11  
Glenlivet 12 11  
Macallan 12 14  
Balvenie 12 15  
Oban 14 18  
Lagavulin 16 21