

Winter 2016

ViaVite

est. 2007

ANTIPASTI

BRUSCHETTA | on Blue Oven Bakery bread

'Uovo cremoso' | soft egg yolk, mustard, arugula, Prosciutto crudo, saba 8

Goat cheese, my Grandma's peperonata 8

Venetian style cod brandade, potato, lemon zest, cayenne pepper 8

***BEEF CARPACCIO** | arugula yogurt, Parmigiano Reggiano, radish, citronette 11

BURRATA | rapini pesto, toasted almonds, Isole e Olena extra virgin olive oil 18

CHICKEN & SAUSAGE MEATBALLS | ricotta, pomodoro sauce, Parmigiano Reggiano 11

MUSSELS 'ITALIAN' RIVIERA | PEI mussels, garlic confit, tomato, croûton 15

BRAISED BABY OCTOPUS | crostone, cannellini beans, salsa verde 17

ZUPPE E INSALATE

ZUPPA DEL GIORNO 6 half / 8 full

CIOPPINO | seafood tomato stew, garlic, Blue Oven bread 10 half / 13 full

PARMIGIANO BUDINO | romaine, housemade croûton, Cesare dressing 11

ENDIVE | baby arugula, spiced-candied walnuts, Pecorino Toscano, pear, cider-shallot vinaigrette 13

BOUCHERON GOAT CHEESE | spring mix, frisee, pistachio, raspberry-truffle vinaigrette 10 half / 14 full

PRIMI

AMATRICIANA | mezzi rigatoni, caramelized onion, tomato, smoked pancetta, ricotta salata 18

RISOTTO | butternut squash, brown butter, lobster 26

TAGLIOLINI AL NERO | spicy shrimp ragu, Calabrian chiles, pane fritto 19

PENNE | traditional beef meat sauce alla Bolognese 19 + chicken & sausage meatball 3.5

CRISPY GNOCCHI | four cheese fonduta, Italian black truffle 22

ENTRÉE

***DIVER-CAUGHT SCALLOPS 'ACQUA PAZZA'** | winter caponata, PEI mussel sauce 30

***SWORDFISH** | Calabrian chiles, charred scallion, garlic crema, Cherrywood smoked sea salt 27

***LOCAL BONE-IN PORK CHOP** | tomato, navy bean ragout, Italian sausage, natural jus 27

LAMB SHANK | 12-hour braised with natural jus, white corn polenta 32

***VEAL FILET 'SALTIMBOCCA'** | crispy Prosciutto, sage, Parmigiano-onion fondue, Roman artichokes 38

SIDES TO SHARE

SEARED ARTICHOKEs | garlic-lemon aioli 9

WHITE CORN POLENTA | Parmigiano Reggiano 5

MY GRANDMA'S PEPPERONATA | braised yellow and red bell peppers 7

BRAISED FENNEL | fresh thyme, Parmigiano Reggiano, smoked pancetta 8

LOCAL BABY BEETS & FINGERLING POTATOES | basil, Isole e Olena extra virgin olive oil 7

VIA VITE'S CARAMELIZED BRUSSELS SPROUTS | 9

PIZZA

MARGHERITA | tomato sauce, fior di latte, basil 14

SALSICCIA E CIPOLLA | tomato sauce, sausage, caramelized onion, mozzarella 17

CALABRESE | tomato sauce, spicy salame, mozzarella 17

BIANCA | garlic confit, goat cheese, mozzarella, artichoke, Kalamata olives 17

FUNGHI E TALEGGIO | mushrooms, Taleggio, whole roasted garlic, thyme, mozzarella, arugula 18

*Consumption of raw or undercooked meat or seafood may increase the likelihood of contracting food borne illness. v0117

520 Vine Street Cincinnati, Ohio 45202
www.viaviterestaurant.com

SPUMANTE

PROSECCO 7/35
Vigna Nuova NV Veneto, IT

MOSCATO D'ASTI 9/40
Saracco 2014 Piemonte, IT

ROSATO

NERO D'AVOLA (1L) 7/39
Fuori Strada 2015 Sicilia, IT

BIANCO

RIESLING 8/36
High Def 2014 Mosel, Germany

PINOT GRIGIO 7/32
Ca'Donini 2015 Veneto, IT

SAUVIGNON BLANC 7/32
La Playa 2015 Curico Valley, CH

GAVI DI GAVI 11/47
Picollo "Le Rive" 2014 Piemonte, IT

CHARDONNAY 9/39
Dipinti 2015 Veneto, IT

Rosso

PINOT NOIR 12/55
Smith & Son Wine Co. 2014
Santa Barbara, CA

MONTEPULCIANO D'ABRUZZO 7/32
Ca' Brigiano 2014 Abruzzo, IT

CHIANTI MONTALBANO 9/39
Pierazzuoli 2014 Toscana, IT

NEBBIOLO 9/39
Franco Conterno 2014 Piemonte, IT

SUPER TUSCAN 14/63
Le Farnete 'Carmignano' 2013 Toscana, IT

CABERNET SAUVIGNON BLEND 10/45
Villa Barbi 2014 Umbria, IT

MALBEC 10/45
Piattelli 2014 Mendoza, AR

CELLAR SELECTION

CABERNET SAUVIGNON 32/150
Isole e Olena 2011 'Collezione Privata'
Toscana, IT

PREMIUM WHISKEY

BALVENIE 12 15
BULLEIT RYE 8
GLENFIDDICH 12 11
GLENLIVET 12 11
KNOB CREEK 11
LAGAVULIN 16 21
MACALLAN 12 14
OBAN 14 18
WOODFORD RESERVE 10

CLASSIC ITALIAN COCKTAILS

SGROPPINO 10

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

VIA VITE NEGRONI 11

*Beefeater gin, Campari, Carpano Antica
Vermouth; served on the rocks*

APEROL SPRITZ 9

*Aperol, Prosecco and soda;
served on the rocks with fresh orange*

VIA VITE SPECIALTY DRINKS

BOURBON ROSEMARY SMASH 10

*Bulleit bourbon, rosemary, maple syrup,
fresh lemon; served on the rocks*

TUSCAN SUNRISE 11

*Blanco tequila, elderflower liqueur,
Cardamaro amaro; served up with fresh lemon*

CRAFT BEER

TAFT'S 'NELLIE'S KEY LIME' AMERICAN ALE 6

JACKIE-O'S RAZZ WHEAT 6

STIEGL RADLER GRAPEFRUIT 16OZ 8

MADTREE PSA SESSION ALE 6

SAM ADAMS BOSTON LAGER 5

RHINEGEIST 'TRUTH' IPA 6

STONE IPA 6

DOGFISH HEAD 90-MIN IMPERIAL IPA 8

GREAT LAKES 'EDMUND FITZGERALD' PORTER 6

DRAFT BEER FLIGHT (THREE 5OZ. SAMPLES) 9

CIDER

CRISPIN ORIGINAL 6

IMPORTS

GUINNESS 6

HEINEKEN 6

ST. PAULI GIRL (NON-ALCOHOLIC) 5

STELLA ARTOIS 6

LA FIN DU MONDE 9

ITALIAN BEERS

MENABREA AMBER 6

MORETTI 6

MORETTI LA ROSSA 6

PERONI DRAFT 6

DOMESTIC

BUDWEISER 4.5

BUD LIGHT 4.5

MILLER LIGHT 4.5