

Summer 2017

Via Vite

est. 2007

We are celebrating our 10 year anniversary this year! My favorite dishes are marked with a * on our menu.
We thank all of our guests for their continuous patronage.

ANTIPASTI

BRUSCHETTA | on Blue Oven Bakery bread

'Nizzarda' | tuna confit, cerignola olive, haricot verts, Yukon potato,
red bell pepper, red onion and hard boiled egg 10

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

Chevre goat cheese, my Grandma's peperonata agrodolce, fresh chives 8

* **RABBIT PORCHETTA** | Mid-western raised rabbit, pork filet, pickled baby carrots, beet aioli, frisee, vincotto 15

^ **BEEF CARPACCIO** | arugula-yogurt, Parmigiano Reggiano, radish, citronette 12

GRILLED OCTOPUS | Italian artichokes, local potatoes, Sicilian capers, 'salmoriglio' vinaigrette 18

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

^ **DIVER CAUGHT SCALLOP** | cauliflower puree, Kentucky-grown purple potatoes, truffle vinaigrette 16

ZUPPE E INSALATE

ZUPPA DEL GIORNO 6 cup / 8 bowl

CIOPPINO | seafood tomato stew, garlic, charred Blue Oven bread 10 cup / 13 bowl

* **LOCAL ARUGULA & ARTISANAL COPPA** | citronette, Parmigiano Reggiano 12

'TRICOLORE' | living lettuce, endive, radicchio, spiced walnuts, Pecorino, pear, cider-shallot vinaigrette 13

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

PRIMI

GARGANELLI | rolled egg pasta, speck, rapini pesto, charred red onion, marcona almonds 18

* **CARNAROLI RISOTTO 'DI MARE'** | calamari, scallop, mussels, shrimp, clam and tomato 26

TAGLIOLINI AL NERO | hand-cut pasta, spicy shrimp ragu, Calabrian chiles, pane fritto 19

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

* **HANDMADE CRISPY GNOCCHI** | four cheese fonduta, Italian black truffle 22

SECONDI

* **SCALLOPS 'ACQUA PAZZA'** | summer caponata, 'crazy water' mussel sauce 33

^ **RED SNAPPER** | sunchoke puree, 'piccata' sauce, fried capers, brown butter vinaigrette, marcona almonds 28

^ **GOLDEN TROUT** | cauliflower-leek 'pappa', fresh artichoke sauce, watermelon radish 27

^ **NY STRIP STEAK** | celery root puree, hen-of-the-woods mushroom, glazed spring vegetables, truffle sauce 30

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

SIDES TO SHARE

ROASTED ITALIAN ARTICHOKES | 'salmoriglio' vinaigrette 9

* **CHARRED CORN SALAD** | cannellini beans, cucumber, nicoise olives, bell peppers, Italian parsley, citronette 8

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

* **'INSALATA ROSSA'** | local beets & potatoes, basil, extra virgin olive oil 7

VIA VITE'S CARAMELIZED BRUSSELS SPROUTS | 9

STONE FIRED PIZZA

at Via Vite we use exclusively San Marzano tomatoes & Caputo Italian flour

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

PROSCIUTTO COTTO | tomato sauce, Italian ham, spicy Calabrian chiles, fior di latte, arugula 18

Buon Appetito!
[Signature]

SPUMANTE

PROSECCO Vigna Nuova NV Veneto, IT	7/35
MOSCATO D'ASTI (375mL) Saracco 2016 Piemonte, IT	10/24

ROSATO

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

* FIANO Mandrarossa 2016 Sicilia, IT	7/32
PINOT GRIGIO Ca'Donini 2015 Veneto, IT	7/32
SAUVIGNON BLANC La Playa 2016 Curico Valley, CH	8/36
GAVI DI GAVI Picollo "Le Rive" 2016 Piemonte, IT	11/47
CHARDONNAY Dipinti 2015 Veneto, IT	9/39

*A ripe, tropical white wine from Sicily. Juicy and medium-bodied on the palate. A refreshing option to quench your thirst in the heat of Summer.

Rosso

* AGLIANICO San Salvatore "Ceraso" 2016 Campania, IT	11/50
PINOT NOIR Smith & Son Wine Co. 2014 Santa Barbara, CA	12/55
MONTEPULCIANO D'ABRUZZO Ca' Brigiano 2015 Abruzzo, IT	8/36
ROSSO VERONESE Zenato 'Alanera' 2013 Verona, IT	9/39
CHIANTI MONTALBANO Pierazzuoli 2015 Toscana, IT	9/39
SUPER TUSCAN Le Farnete 'Carmignano' 2014 Toscana, IT	14/63
CABERNET SAUVIGNON Nadia 2013 Santa Barbara, CA	12/55

*Our favorite summer red from Southern Italy. A full-bodied, exuberant expression of black plum and spices. Pairs well with our tagliolini and risotto. 100% organic. Saluti!

CLASSIC ITALIAN COCKTAILS

SGROPPINO 10

Madisono's ruby red grapefruit sorbet,
Grapefruit vodka 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	7
3FLOYDS 'YUM YUM' AMERICAN SESSION ALE	7
SAM ADAMS BOSTON LAGER	5
RHINEGEIST 'TRUTH' IPA	6
STONE IPA	6
DOGFISH HEAD 90-MIN IMPERIAL IPA	8
GREAT LAKES 'ED FITZGERALD' PORTER	6
DRAFT BEER FLIGHT (THREE 5OZ. SAMPLES)	9

ITALIAN BEERS

MENABREA BIONDA	6
MENABREA AMBER	6
PERONI DRAFT	6

CIDER

CRISPIN ORIGINAL	6
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IMPORTS

STIEGL GRAPEFRUIT RADLER 16OZ	8
WEIHENSTEPHANER HEFEWEISSBIER	6
GUINNESS	6
HEINEKEN	6
ST. PAULI GIRL (NON-ALCOHOLIC)	5
STELLA ARTOIS	6

DOMESTIC

BUDWEISER	4.5
BUD LIGHT	4.5
MILLER LIGHT	4.5

PREMIUM WHISKEY

BALVENIE 12	15
BASIL HAYDEN	12
BOOKER'S	16
GLENFIDDICH 12	11
GLENLIVET 12	11
KNOB CREEK	11
LAGAVULIN 16	21
MACALLAN 12	14
OBAN 14	18
TEMPLETON RYE	10
WOODFORD RESERVE	10