

At Via Vite we are celebrating our 10 year anniversary! We continue to source local and Italian ingredients to compose our menu. Lighter, healthy options marked with a . Gluten free options notated with a .

INSALATE

choose a protein:

- Faroe Island salmon + 9
- grilled chicken breast + 5
- pan-roasted shrimp + 7

VIA VITE CESARE

chopped romaine, Parmigiano Reggiano, croûton 9

QUINOA & SHRIMP

field greens, bell pepper, radish, agresto vinaigrette 16

BOUCHERON GOAT CHEESE

spring mix, frisee, Mission figs, raspberry-truffle vinaigrette 13

NIZZARDA

yellow fin tuna, Italian olive, haricot verts, Yukon potato, red bell pepper, red onion and hard boiled egg 18

BRESAOLA CARPACCIO

air-cured beef salumi, arugula, Parmigiano Reggiano, citronette 15

LIVING LETTUCE

beet-cured Faroe Island salmon, Tuscan farro, roasted local beets, Sherry vinaigrette 16

CHARRED CORN SALAD

grilled chicken, radicchio, fresh tomato, nicoise olives, bell peppers, cucumber, cannellini beans 15

ANTIPASTI

Bruschetta on Blue Oven Bakery bread

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

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

Traditional tomato, basil, California extra virgin olive oil 8

AMISH CHICKEN & SAUSAGE MEATBALLS

ricotta, pomodoro sauce, crostini, Parmigiano Reggiano 11

ZUPPE

CIOPPINO | seafood tomato stew, garlic, charred Blue Oven bread 6 / 8

SUMMER MINISTRONE

rapini pesto, zucchini, haricot verts, tomato, Parmigiano Reggiano 5 / 7

YELLOW PEPPER

Parmigiano Reggiano, housemade croûton 5 / 7

PANINI

with choice of field greens or soup

AVOCADO CROSTONE | avocado, beefsteak tomato, fresh mozzarella 12

HAM & CHEESE | Prosciutto cotto, bechamel, mozzarella, fried cage-free egg on ciabatta 13

PANINO DEL GIORNO | chef's seasonal selection MP

PASTA

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

VONGOLE | spaghetti, fresh clams, Calabrian chilies, Italian parsley 15

GARGANELLI | rapini pesto, fresh tomato 14

AMATRICIANA | mezzi rigatoni, caramelized onion, tomato, smoked pancetta, ricotta salata 14

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

ENTRÉE

GOLDEN TROUT | braised fennel, Parmigiano Reggiano 19

AMISH CHICKEN MILANESE | breaded Amish chicken breast, Sicilian capers, white wine, roasted cauliflower 17

PICK TWO COMBINATION \$12

All combinations are served simultaneously.

<u>Soup</u>	<u>Salad</u>	<u>Pasta</u>
Yellow pepper	Organic arugula & citronette +1	Penne Bolognese +2
Summer Minestrone	Field greens & balsamic	Gnocchi alla vodka
Cioppino +1	Caesar	Amatriciana +1
	Boucheron goat cheese +2	

Buon Appetito!
[Signature]

STONE FIRED PIZZA

MARINARA

tomato sauce, sliced garlic, oregano, spicy oil 12

MARGHERITA

tomato sauce, fior di latte, basil 12

SALSICCIA E CIPOLLA

tomato sauce, sausage, caramelized onion, mozzarella 14

CALABRESE

tomato sauce, spicy salame, mozzarella 14

BIANCA

garlic confit, goat cheese, mozzarella, artichoke, Kalamata olives 13