

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