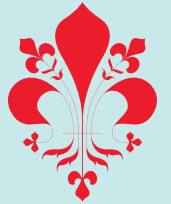


We have marked our 10 year anniversary! (what an accomplishment!) We are humbled to have been part of the great renaissance our city has experienced this past decade and look forward to what's to come in the future!

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 "VONGOLE" 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

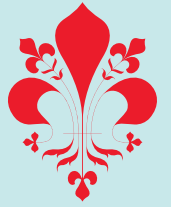
GOAT CHEESE & LEEK 17
tomato sauce, braised leeks, bacon, local brown egg, fresh green onion

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 7

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 Amber 7
Birra Moretti 6
Birra Moretti La Rossa 6
Peroni Draft 6

CIDER

Rhinegeist Bubbles 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