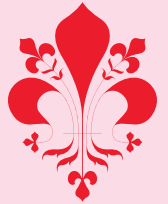


# Dinner

FALL 2017

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



## BRUSCHETTE

**FIG & GOAT CHEESE 10**  
fig jam, olive oil whipped goat cheese, crushed marcona almonds, green onion

**FOIE GRAS AND CHICKEN PATE 11**  
vincotto caramelized onions, chives, winter herbs

**GRILLED ITALIAN BROCCOLINI 9**  
roasted garlic, baby arugula, citronette, parmigiano reggiano cheese

**PEPERONATA 9**  
my grandma's agrodolce with goat cheese and fresh chive

## ANTIPASTI

**AMISH CHICKEN & SAUSAGE MEATBALLS 12**  
pomodoro sauce, ricotta salata, basil oil

**COZZE E VONGOLE 15**  
mussels & clams, smoked pancetta & tomato ragu, charred blue oven bread, rapini pesto

**GRILLED OCTOPUS 18**  
sautéed fingerling potatoes, parsley pesto, baby greens, calabrian chili aioli

**ITALIAN ANTIPASTI 17**  
seasonal vegetable giardiniera, grilled marinated peppers, spicy beets, coppa, sopressata, prosciutto, goat cheese

## CONTORNI

Sides to share

**ROASTED FINGERLING POTATOES 7**  
rosemary & lemon salt

**CAULIFLOWER 8**  
caramelized, caper green onion, golden Sicilian vinaigrette

**PARMIGIANO REGGIANO BAKED POLENTA 8**  
grandma's peperonata agrodolce

**BRUSSEL SPROUTS 9**  
shaved pecorino, smoked pancetta, balsamic vinaigrette

## PASTA E PRIMI



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

**MEZZI RIGATONI VODKA 18**  
drunken spicy lamb sausage, fresh chives, olive oil

**PORCINI MUSHROOM & RABBIT RAGU 21**  
tagliatelle hand cut pasta, parmigiano Reggiano, olive oil

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

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

*Handmade Every Day!*

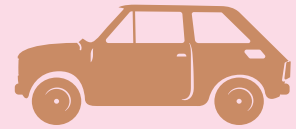
## SECONDI

**CIOPPINO DI VIA VITE 29**  
mussels, clams, lobster, calamari, shrimp, spicy tomato broth, grilled blue oven bread

**PORCINI CRUSTED NY STRIP STEAK 36**  
glazed winter carrots, fingerling potatoes, Chianti beef glaze

**YELLOWFIN TUNA 28**  
seared tuna, crazy water "acquapazza," fregula sarda, oven roasted tomato, fresh mussels, basil

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



## INSALATE & ZUPPA

**ZUPPA DEL GIORNO**  
soup of the day changes with the season!  
6 cup / 8 bowl

**BOUCHERON GOAT CHEESE 13**  
spring mix, frisee, pistachio, raspberry-truffle vinaigrette

**ITALIAN BURRATA 14**  
winter baby beet, grapefruit, parsley pistachio pesto, baby kale, citronette

**OLIVE OIL PACKED TUNA 14**  
fagioli, celery hearts, pickled red onion, fennel, black pepper vinaigrette

## PIZZA AL FORNO

At Via Vite we use exclusively San Marzano tomatoes & Caputo Italian flour. 100%.

**MARGHERITA 14**  
tomato sauce, fior di latte, basil

**CALABRESE 17**  
tomato sauce, spicy italian salame, mozzarella

**FUNGHI E GORGONZOLA 19**  
roasted garlic, prosciutto cotto, caramelized onion, pear, arugula, truffle vinaigrette

**GOAT CHEESE & LEEK 18**  
tomato sauce, braised leeks, bacon, local brown egg, fresh green onion

**CHEF'S PIZZA DEL GIORNO**  
pizza of the day changes with chef's daily inspiration

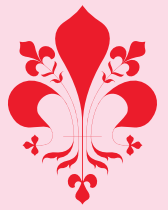
Via Vite  
RISTORANTE

EST. 2007

Consumption of raw or undercooked meat or seafood may increase the likelihood of contracting food borne illness. v1017

Please make your server aware of any dietary restrictions upon arrival.

# 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 Bionda 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