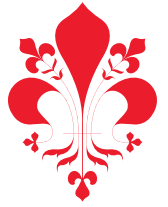


Dinner

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 almonds, green onion

FOIE GRAS AND CHICKEN PATE 11

vincotto caramelized onions, chives, winter herbs

GRILLED ITALIAN BROCCOLINI 8

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, parmigiano, basil oil, crostini

MUSSELS ITALIAN RIVIERA 15

prince edward island mussels, onion, tomato broth, charred bread

GRILLED OCTOPUS 19

sautéed fingerling potatoes, parsley pesto, baby greens, calabrian chili aioli

ITALIAN ANTIPASTI 17

seasonal vegetable giardiniera, grilled marinated peppers, spicy beets, speck, soprassata, prosciutto, goat cheese, crostini

CONTORNI

Sides to share for the table

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, black truffle

Handmade Every Day!

SECONDI

CIOPPINO DI VIA VITE 29

mussels, clams, calamari, shrimp, spicy tomato broth, grilled blue oven bread

PORCINI CRUSTED NY STRIP STEAK 33

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 34

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

BABY ARUGULA 12

speck-smoked prosciutto, parmigiano, citronette

BOUCHERON GOAT CHEESE 13

spring mix, frisee, pistachio, raspberry-truffle vinaigrette

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

red sauce, fior di latte, basil

CALABRESE 17

red sauce, spicy italian salame, mozzarella

FUNGHI E GORGONZOLA 19

roasted garlic, prosciutto cotto, caramelized onion, pear, arugula, truffle vinaigrette

GOAT CHEESE & LEEK 18

red sauce, braised leeks, bacon, local brown egg, fresh green onion

CHEF'S PIZZA DEL GIORNO MP

pizza of the day changes with chef's daily inspiration

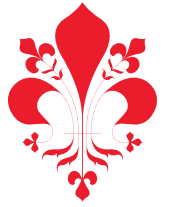
Via Vite
RISTORANTE

EST. 2007

Consumption of raw or undercooked meat or seafood may increase the likelihood of contracting food borne illness. v0118

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 Lanciola 9/42
Colli Fiorentini 2013 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

**Merlot-Syrah-Cabernet
Sauvignon-Sangiovese** 8/37
Santa Christina 2016 IGT
Toscana, 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
Madison'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

GLUTEN FREE

Omission Lager 6

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