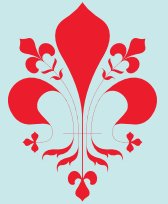


We have marked our 10 year anniversary! (what an accomplishment!) We are humbled to have been part of the great renaissance our city has experienced this past decade and look forward to what's to come in the future!

Thank you for your loyalty and support!
Cristian Pietoso



ANTIPASTI

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

ROASTED BEET 9
parsley pistachio pesto, baby arugula, grapefruit, citronette

ITALIAN ANTIPASTI PLATTER 12
seasonal vegetable giardiniera, grilled marinated peppers, goat cheese, sopressata, crostini

AMISH CHICKEN & SAUSAGE MEATBALLS 12
pomodoro sauce, parmigiano, basil oil, crostini

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!
MP

CROSTONI
With choice of field greens or soup

AVOCADO CAPRESE 12
avocado, beefsteak tomato, fresh mozzarella

HAM & CHEESE 14
prosciutto cotto, mozzarella, béchamel, local egg, blue oven bread

CROSTONE DEL GIORNO MP
chef's daily selection

PRIMI



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

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

RIGATONI ARRABBIATA 14
pomodoro sauce, garlic, italian parsley, red pepper flake + chicken & sausage meatball 3.5

TORTELLONI BABBO 14
porcini tortelloni, prosciutto cotto, broccolini, roasted mushroom, parmigian cream 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

SMOKED CURED SALMON 14
fregula sarda, cucumber, cauliflower, arugula, basil & buttermilk dressing

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 ALLA VODKA
ARRABBIATA

PIZZA AL FORNO

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

GOAT CHEESE & LEEK 15
red sauce, braised leeks, bacon, local brown egg, fresh green onion

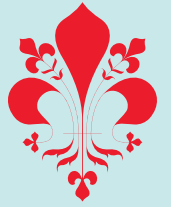
BIANCA 15
garlic confit, goat cheese, mozzarella, artichokes, kalamata olives

MARGHERITA 14
red sauce, fior di latte, basil

CALABRESE 15
red 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 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 Cristina 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
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 6

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
Menabrea Amber 7
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