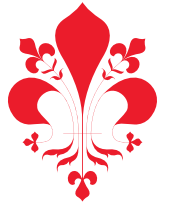


We have marked our 10 year anniversary! (what an accomplishment!) We are humbled to have been part of the great renaissance our city has experienced this past decade and look forward to what's to come in the future!

Thank you for your loyalty and support!
Cristian Pietoso, Chef-Owner



ANTIPASTI

ALLEZ BREAD BASKET 3

(serves 2-4)

assortment of local sourdough bread & housemade sea salt focaccia, california extra virgin olive oil

FIG & GOAT CHEESE BRUSCHETTA 9

fig jam, olive oil whipped goat cheese, crushed almonds, chive, grilled *Allez* sourdough

FAVA BEAN & RICOTTA BRUSCHETTA 9

housemade buttermilk ricotta, mint, tuscan vinaigrette, pecorino, grilled *Allez* sourdough

AMISH CHICKEN & SAUSAGE MEATBALLS 12

tomodoro sauce, parmigiano, basil oil, crostini

MUSSELS ITALIAN RIVIERA 15

prince edward island mussels, tomato-onion "brodetto", charred bread

OCTOPUS E FAGIOLI 19

cannellini bean "fagioli", shishito peppers, charred lemon

BEEF CARPACCIO 15

waygu beef carpaccio, housemade ricotta, parmigiano, truffle dressing

PORK TONNATO 14

thinly shaved roasted pork loin, tonnato sauce, vegetable giardiniera, ciacci piccolomini extra virgin olive oil

CONTORNI

Sides to share for the table

SICILIAN CAPONATA 8

spring vegetables, fried capers

GRILLED ASPARAGUS 8

cured egg yolk, prezzemolo agrodolce

BRAISED FENNEL GRATIN 8

chardonnay braised fennel, parmigiano

BRUSSEL SPROUTS 9

caramelized shallots, shaved pecorino toscano

PASTA E PRIMI



PENNE BOLOGNESE 17

traditional beef meat sauce alla Bolognese
+ chicken & sausage meatball 3.5

RISOTTO POMODORO 19

my mom's pomodoro sauce, spring soffritto, burrata

MILK BRAISED PORK PAPPARDELLE 17

mustard greens, braised pork shoulder, lemon

MEZZI PACCHERI "LORENZO" 18

white wine, boston bay & manilla clams, mussels, shrimp, calamari, bay scallops

HANDMADE CRISPY GNOCCHI 22

four cheese fonduta, black truffle, chive

Handmade Every Day!

SECONDI

PAN-ROASTED BRANZINO 28

spicy soffritto, artichoke, tuscan extra virgin olive oil

ROASTED MULARD DUCK BREAST 30

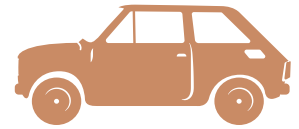
oyster mushroom "farrotto", charred spring onions, duck jus

ARCTIC CHAR 28

baby spinach, fresh clams, bagna cauda

LAMB SHANK 32

12-hour braised with natural jus, parmigiano white polenta, rosemary



INSALATE & ZUPPA

ZUPPA DEL GIORNO

6 cup / 8 bowl

soup of the day
seasonal daily selection

BABY ARUGULA 12

speck-smoked prosciutto, parmigiano, citronette

BOUCHERON GOAT CHEESE 13

spring mix, frisee, pistachio, raspberry-truffle vinaigrette

TUSCAN KALE PANZANELLA 14

tuscan kale, heirloom tomatoes, cucumber, red onion, croutons, green-goddess dressing

HEIRLOOM TOMATO CAPRESE 16

buffalo mozzarella, genovese basil, tuscan extra virgin olive oil

PIZZA AL FORNO

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

MARGHERITA 15

red sauce, fior di latte, basil

CALABRESE 17

red sauce, spicy italian salame, mozzarella

PIZZA REGINA 19

porcini, truffle pate, gorgonzola, mozzarella, arugula

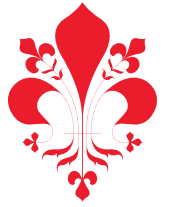
VONGOLE 17

boston bay & manilla clams, fresh-cut tomatos, mozzarella, italian parsley

SALSICCIA E CIPOLLA 17

red sauce, local sausage, caramelized onions, mozzarella

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
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

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