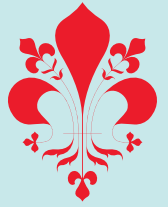


We have marked our 10 year anniversary! (what an accomplishment!) We are humbled to have been part of the great renaissance our city has experienced this past decade and look forward to what's to come in the future!

Thank you for your loyalty and support!
Cristian Pietoso



ANTIPASTI

ALLEZ BREAD BASKET 2

(serves 2-4)

assortment of local sourdough bread, california extra virgin olive oil

FIG & GOAT CHEESE

BRUSCHETTA 8

fig jam, california extra virgin olive oil whipped goat cheese, crushed almonds, chive

TOMATO & BASIL

BRUSCHETTA 6

fresh cut tomatoes, basil, extra virgin olive oil

AMISH CHICKEN & SAUSAGE MEAT-BALLS 8

pomodoro sauce, parmigiano, basil oil,

ZUPPA



POTATO & BRAISED LEEK 5/7

truffle butter, parmigiano, croutons

VIA VITE'S YELLOW PEPPER 5/7

parmigiano, olive oil, croutons

CIOPPINO 6/8

clams, calamari, tomato broth, garlic rubbed crostini

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 parsely, red pepper flake + chicken & sausage meatball 3.5

SPAGHETTINI VONGOLE 14

fresh boston bay and manilla clams, white wine, garlic, red pepper flake

PIZZA AL FORNO



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

BIANCA 15

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

MARGHERITA 12

red sauce, fior di latte, mozzarella, fresh basil

CALABRESE 15

red sauce, spicy salame, fior di latte mozzarella

SALSICCIA E CIPOLLA 14

red sauce, local sausage, caramelized onions, mozzarella

SICILIANO 13

red sauce, sicilian caponata, fior di latte, capers, oregano

ENTREE

(paninis come with your choice of soup or side of mixed field green salad)

BOUCHERON GOAT CHEESE 13

spring mix, frisee, pistachios, raspberry-truffle vinaigrette

add your choice of protein
(faroe island salmon \$7, grilled chicken breast \$5, pan seared shrimp \$7)

CHICKEN MILANESE PANINI 15

crispy chicken, lemon aioli, heirloom tomato, romaine, ciabatta

PANZANELLA & SALMON 17

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

HAM & CHEESE PANINI 14

prosciutto cotto, artichoke, mozzarella, truffle oil, ciabatta

SHRIMP & QUINOA 17

spring mix, bell peppers, watermelon radish, agresto dressing

VIA VITE CHICKEN CAESAR 14

housemade caesar dressing, romaine, parmigiano, croutons

BRANZINO NIZZARDA 19

hard-boiled deviled eggs, fingerling potatoes, bell peppers, haricot vert, red onion, nicoise olives, citronette

GRILLED PORTOBELLO PANINI 13

marinated portobello, brie, horseradish aioli, baby arugula, ciabatta

PICK TWO COMBO \$13

ZUPPA

YELLOW PEPPER

POTATO & BRAISED LEEK

CIOPPINO +1

INSALATE

ARUGULA & CITRONETTE

FIELD GREENS

CAESAR

BOUCHERON +1

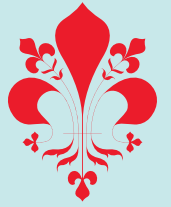
PASTA

PENNE BOLOGNESE +1

GNOCCHI ALLA VODKA

ARRABBIATA

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