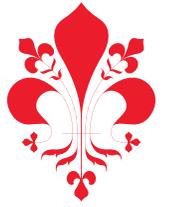


# Dinner

2018/2019

We have marked our 11 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 BAKERY BREAD BASKET** 3  
(serves 2-4)  
assortment of local hand crafted sourdough bread, california extra virgin olive oil

**FIG & GOAT CHEESE BRUSCHETTA** 9  
fig jam, olive oil whipped goat cheese, crushed almonds, chive, grilled *Allez* sourdough

**MAPLEBROOK FARMS BURRATA** 18  
burrata with prosciutto crudo, saba, and garlic rubbed *Allez* sourdough

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

**CHARRED OCTOPUS** 19  
cannellini bean "fagioli" ragout, blistered peppers, charred lemon

**BRAISED PORK BELLY** 13  
braised pork belly, gentle garlic crema, pan roasted artichoke

## CONTORNI (SIDES TO SHARE)

**ROASTED BABY CARROTS** 8  
whipped feta, lavender honey, pistachio

**FENNEL PARMIGIANO GRATIN** 8  
chardonnay braised fennel, parmigiano

**BRUSSEL SPROUTS** 10  
caramelized shallots, shaved pecorino toscano

## PASTA E PRIMI



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

**RISOTTO BUTTERNUT SQUASH** 26  
lobster, kale pesto, brown butter

**ORECCHIETTE RAPINI PESTO AND SAUSAGE** 18  
locally made Tuscan sausage, calabrian chili, seasonal rapini pesto

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

*Handmade Every Day!*

## SECONDI

**BRANZINO** 30  
cauliflower "rifatto", Villa Manodori aged balsamic, fennel pollen

**FILET MIGNON** 38  
petite beef filet mignon, butternut puree, roasted oyster mushrooms, cipollini onions "agrodolce"

**PAN ROASTED CHICKEN** 27  
Airline chicken breast, braised leek and truffle farrotto, swiss chard, truffled jus

**LAMB SHANK** 33  
12-hour braised with natural jus, parmigiano white polenta, rosemary

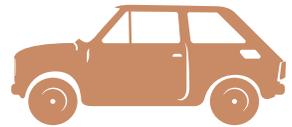
## INSALATE & ZUPPA

**ZUPPA DEL GIORNO**  
6 cup / 8 bowl  
soup of the day  
seasonal daily selection

**BABY ARUGULA** 12  
speck-smoked prosciutto, pine nuts, parmigiano, citronette

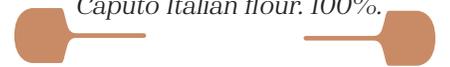
**VIA VITE CAESAR** 12  
housemade caesar dressing, romaine, parmigiano, croutons

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



## PIZZA AL FORNO

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



**MARGHERITA** 15  
red sauce, fior di latte mozzarella, fresh basil

**CALABRESE** 18  
red sauce, spicy italian salame, fior di latte mozzarella

**PIZZA REGINA** 19  
porcini, truffle pate, gorgonzola, mozzarella, arugula

**BIANCA** 17  
garlic confit, goat cheese, mozzarella, artichokes, kalamata olives

**SAUSAGE AND ONION** 17  
red sauce, local sausage, caramelized onions, mozzarella

Cody Kramer - Chef  
Justin Lima - Executive Director

Via Vite  
RISTORANTE

EST. 2007

Consumption of raw or undercooked meat or seafood may increase the likelihood of contracting food borne illness. v12092018

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