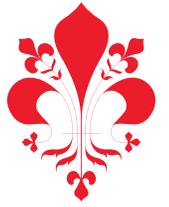


Dinner

2019 SPRING/SUMMER

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, california extra virgin olive oil

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

POTATO MASCARPONE RICOTTA SFORMATO 13
potato souffle, melted butter, parmigiano, basil pesto

FAVA BEANS & PECORINO 9
whipped ricotta, mint, Tuscan vinaigrette, charred Allez sourdough

CHARRED OCTOPUS 19
crispy potatoes, tonnato, gremolata, frisee, saba, smoked sea salt

BURRATA & HEIRLOOM 16
burrata, heirloom tomatoes, citronette, basil

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

CONTORNI (SIDES TO SHARE) THESE ARE A MUST!

ASPARAGUS & TRUFFLE RISOTTO 12
mascarpone, black truffle

FENNEL PARMIGIANO GRATIN 9
chardonnay braised fennel, parmigiano

BRUSSEL SPROUTS 10
caramelized shallots, shaved pecorino toscano

CRISPY POTATOES 8
arugula pesto, lemon, radicchio

PASTA E PRIMI



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

TAGLIATELLE NERO 17
calamari, San Marzano tomatoes, chili flakes, pane fritto

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!

SEASONAL FEATURE

SALT CRUSTED BRANZINO FOR TWO 85
tableside, capezzana olive oil, lemon
Contorni del giorno
Subject to availability

*We do our best to remove all the bones out of the fish, but please be mindful there may be some small bones.

SECONDI

RED SNAPPER 29
fennel-onion agrodolce, mussel crema

ATLANTIC COD 26
piccata sauce, sicilian capers, sunchoke puree, frisee, giardiniera

AMISH CHICKEN 27
airline chicken breast, oyster mushroom farrotto, grilled spring onions, natural jus

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

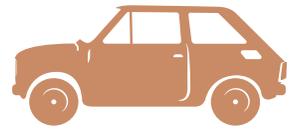
INSALATE & ZUPPA

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

MY SANTORINI SALAD 14
tomatoes, cucumber, red onion, bell pepper, kalamata olives, Allez croutons, feta, oregano Tuscan vinaigrette

LITTLE GEM 13
green goddess, little gem lettuce, fava beans, radishes, pickled red onion, Allez croutons, parmigiano

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 16
red sauce, fior di latte mozzarella, fresh basil

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

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

PROSCIUTTO & CORN 17
cotto ham, fresh corn, garlic confit, mozzarella

SAUSAGE & ONION 18
red sauce, local sausage, caramelized onions, mozzarella

Kelly Lough - General Manager
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. v051419

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