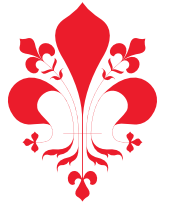


# Dinner

2019 FALL/WINTER

We have marked our 12 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



## APPETIZERS

### BREAD BASKET 3

(serves 2-4)  
assortment of local hand crafted Allez 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 SOUFFLE 11

melted Irish butter, parmigiano, trapanese pesto

### MUSSELS RIVIERA 15

PEI mussels, soffritto, thyme, white wine, tomato

### STRACCIATELLA & PROSCIUTTO 11

prosciutto crudo, Villa Manodori aged balsamic, garlic rubbed crostoni

### CHARRED OCTOPUS 19

crispy potatoes, gremolata, tonnato, frisee, saba, smoked sea salt

### VEAL MEATBALLS 12

veal ricotta meatballs, lemon zest, parmigiano, tomato butter sauce

## SIDES TO SHARE

### TUSCAN PEPPERONATA 9

braised red & yellow peppers, pomodoro, chive

### FENNEL PARMIGIANO GRATIN 9

chardonnay braised fennel, parmigiano

### BRUSSEL SPROUTS 10

caramelized shallots, shaved pecorino toscano

### CRISPY POTATOES 8

arugula pesto, lemon, radicchio

## PASTA & RISOTTO

### PENNE BOLOGNESE 18

traditional beef meat sauce alla Bolognese  
+ veal meatball 3.5

### GARGANELLI MUSHROOM RAGOUT 17

porcini, oyster & portabella mushrooms, garlic, thyme, tomato

### ORECCHIETTE RAPINI PESTO AND SAUSAGE 17

locally made Tuscan sausage, calabrian chili, seasonal rapini pesto

### SEAFOOD RISOTTO 27

shrimp, lobster, mussels, Boston bay clams, soffritto, tomato, parmigiano

### HANDMADE CRISPY GNOCCHI 22

four cheese fonduta, black truffle

*Handmade Every Day!*

## TABLESIDE FEATURE

### SALT CRUSTED BRANZINO FOR TWO 75

tableside, Capezzana extra virgin olive oil, lemon insalata mista, 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.

## ENTREES

### FAROE ISLAND SALMON 27

butternut squash puree, caramelized brussel sprouts, truffled brown butter balsamic vinaigrette

### BERKSHIRE PORK CHOP 26

Tuscan cannellini beans, cherry tomatoes, charred broccolini, rosemary sauce

### SLOW ROASTED CHICKEN 27

whole oven-roasted cornish hen, peperonata, salsa verde

### LAMB SHANK 33

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

## SOUPS & SALADS

### ZUPPA DEL GIORNO

6 cup / 8 bowl  
soup of the day  
daily selection

### "INSIEME" SALAD 13

romaine lettuce, radicchio, Ligurian olives, ciliegine mozzarella, tomato, finocchiona, giardiniera, oregano, parmigiano, spicy shallot vinaigrette

### BOUCHERON GOAT CHEESE 14

spring mix, frisee, pistachio, raspberry-truffle vinaigrette

### BABY ARUGULA 12

beets, candied pecans, pickled red onion, greek yogurt, citronette

## PIZZAS 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

### BIANCA 17

garlic confit, marinated artichokes, Ligurian olives, goat cheese, mozzarella

### SAUSAGE & ONION 18

red sauce, local sausage, caramelized onions, mozzarella

Kelly Lough - General Manager  
Scott Whelan - Chef De Cuisine

Via Vite  
RISTORANTE

EST. 2007

Consumption of raw or undercooked meat or seafood may increase the likelihood of contracting food borne illness. v091819

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