

HOT ANTIPASTI

ARANCINI "CACIO E PEPE" | 14

risotto / fontina / Parmigiano Reggiano / black pepper

VEAL RICOTTA MEATBALLS | 14

veal / ricotta / Parmigiano Reggiano / lemon zest in tomato-butter sauce

Add a meatball +4

OCTOPUS | 25 *gf*

crispy potatoes / citrus gremolata / tonnato / frisee / saba / smoked seasalt

GRILLED ARTICHOKEs | 12 *gf*

Italian marinated artichokes / garlic / parsley / olive oil / prosciutto

FRITTO MISTO | 17

crispy calamari / shrimp / fresno chili / lemon

MAMA'S EGGPLANT PARMIGIANA | 12

pomodoro / basil / Parmigiano Reggiano

PANE

SOURDOUGH BAGUETTE | 7

handcrafted local bakery / California olive oil / Irish butter

PROSCIUTTO

PROSCIUTTO SERVICE* | 18 *gf (no bread)*
600 day cured prosciutto di Parma / grilled bread / butter

SOUP AND SALADS

SILKY POTATO-LEEK SOUP | 11

gf (no croutons)

housemade croutons / Parmigiano Reggiano / white truffle oil

BOUCHERON GOAT CHEESE | 14 *gf*

spring mix / frisee / pistachio / raspberry-truffle vinaigrette

ANTIPASTO SALAD | 14 *gf*

Roma crunch lettuce / ciliegine mozzarella / tomato / soppressata salami / giardiniera / spicy shallot vinaigrette

CLASSIC CAESAR | 12 *gf (no croutons)*

lettuce / caesar dressing / housemade croutons / Parmigiano Reggiano

Add White Anchovies + 3

COLD ANTIPASTI

BURRATA | 17

Tuscan Panzanella / charred broccolini / tomato / croutons / calabrian vinaigrette

BRUSCHETTA

"FICHI E CAPRINO" | 11

fig and goat cheese / almonds / chives

BRUSCHETTA

"STRACCIATELLA E

POMODORO" | 11

smashed burrata / tomato / prosciutto / basil

CARPACCIO

"D'ITALIA" * | 16 *gf*

Wagyu beef / arugula-yogurt / Grana Padano cheese / tartufo

GIARDINIERA | 8 *gf*

Italian pickled vegetables / Tuscan special olive oil

HOUSEMADE PASTA

(Pastas can be gluten free by request, please alert your server to allergies)

TAGLIATELLE BOLOGNESE | 21 *gf*

Traditional beef meat sauce Bologna style

Add a meatball +4

LUMACHE ALLA VODKA* | 22

spicy tomato / salsiccia / stracciatella / pane fritto

HANDMADE CRISPY GNOCCHI | 28

fonduta / chive / truffle

RISOTTO "FRUTTI DI MARE" | 31 *gf*

soffritto / shrimp / lobster / mussels / Boston bay clams

LOBSTER TORTELLONI AL NERO* | 29

fresh cold water lobster / ricotta / lemon / hazelnuts gremolata

PAPPARDELLE "PASTA E FAGIOLI" | 19 *gf*

rosemary infused ribbon pasta / cannellini beans / black pepper / my mom's tomato sauce / olio

4 CHEF CRAFTED COURSES

Tasting Experience

55 | 75*
*with wine pairings

MEATS & SEAFOOD

LAMB SHANK* | 39 *gf*

12 hour braised lamb / natural jus / creamy polenta / Parmigiano / rosemary

STEAK FILET PEPE* | 45 *gf*

center cut filet / roasted potatoes / black pepper-shallot sauce

FAROE ISLANDS

SALMON* | 36 *gf*

roasted carrot puree / caramelized brussels sprouts / frisee / truffle-brown butter-balsamic vinaigrette

HALIBUT " IN

CARTOCCIO" * | 36 *gf*

roasted eggplants / blistered cherry tomatoes / ligurian olives / fresh marjoram / olive oil

ITALIAN CLASSICS

BUCATINI "POMODORO" | 17 *gf*

San Marzano tomatoes / fresh basil

CARBONARA AGNOLOTTI | 25

ricotta filled pasta / egg / black pepper / pancetta

LASAGNE FRIDAY | 22

Yes, only on Friday and they go fast!

traditional meat sauce bolognese / bechamel / Parmigiano Reggiano

VEAL CHOP "PARMIGIANA" * | 48

14 oz Veal rib eye / pomodoro / Parmigiano / charred broccolini

CHICKEN "MILANESE" * | 25

Amish country chicken cutlet / breadcrumb / arugula / heirloom tomato / lemon-butter vinaigrette

BISTECCA "FIORENTINA" * | 120 *gf*

T-bone steak florentine style / insalata mista / balsamic / Chef selected sides to share / Serves 2-4 guests

SIDES FOR THE TABLE TO SHARE

BRUSSELS SPROUTS | 11 *gf*

A Via Vite classic / caramelized / shallots / Pecorino Toscano

MUSHROOMS

AU GRATIN | 12

roasted oyster, portobello mushrooms / bechamel / Parmigiano Reggiano

POTATO SOUFFLE | 11 *gf*

soft yukon potato / herbs / melted irish butter / trapanese pesto

TUSCAN BRAISED

LENTILS | 10 *gf*

traditional lentils / soffritto / garlic / pancetta

*Consumption of raw or undercooked meat or seafood may increase the likelihood of contracting food borne illness. v4/22.1 *Lumache not made in-house

Please make your server aware of any dietary restrictions or allergies upon arrival. *gf-gluten free*

Via Vite

RISTORANTE



EST. 2007


CRISTIAN PIETOSO
ITALIAN RESTAURANTS