

VIA Italian Table *Monday, July 31<sup>st</sup> through Saturday, August 12<sup>th</sup>, 2017*

LUNCH \$14.17

Available Sunday through Friday - 11:30 a.m. to 4:00 p.m. only

Tax & gratuity not included. With purchase of entrée; your choice of *either* a first course or a dessert.

*First Course*

Grilled Sweet Sausage- Arugula, gorgonzola cheese, walnuts, pickled apple and fig essence.

Fried Italian Olives - Green olives breaded with Italian crumbs and fried. Served with a creamy bleu cheese dipping sauce.

Pesto & Mozzarella Carozza- House-made pesto and fresh mozzarella sandwiched between two pieces of ciabatta bread and pan fried golden brown. Served with house-made marinara.

*Entrée Course*

Shrimp with Orecchiette Pasta, Peas & Asparagus- Pan seared shrimp with asparagus and peas tossed with orecchiette pasta in a white wine butter sauce with feta cheese and fresh mint.

Zucchini & Fig Crudo Salad- Zucchini ribbons, sliced figs, burrata cheese and crispy garbanzo beans over sliced prosciutto di parma with cold pressed olive oil.

Hanger Steak Pizzaiola- Hanger steak, grilled Tuscan bread, stewed peppers, onions and tomatoes with shaved parmesan and basil.

*Dessert Course*

Two Scoops of Homemade Gelati

Cannoli Duo- Traditional vanilla cannoli garnished with chocolate chips and powdered sugar.

DINNER \$25.17

tax & gratuity not included, one item from each course

*Appetizer Course*

Fig Wrapped in Prosciutto- Fresh fig wrapped in prosciutto di Parma and drizzled with balsamic reduction and extra virgin olive oil.

Grilled Ricotta Crostini- Three grilled crostinis with house-made ricotta and a side of our marinara sauce.

Crispy Pork Meatballs with Sweet and Sour Glaze

*First Course*

Insalata Mista – Mixed greens, house vinaigrette.

Chicken Orzo Soup

*Entrée Course*

Braised Short Rib Ragu- On cheese ravioli.

Grilled North Atlantic Salmon - Balsamic glazed salmon over a warm orzo salad with asparagus, cherry tomatoes and red cabbage in a rosemary butter sauce

Chicken & Sausage Fra Diavolo – Roasted chicken and sausage coins are tossed with fresh charred corn and fresno chili pepper in a spicy red sauce with casarecce pasta.

*\$27.17 Option!*

Sliced Porchetta – An Italian tradition, Pork belly rolled and slow roasted with layers of herbs and spices. Served with roasted Tuscan potatoes, sautéed broccolini and topped with a sweet pear mostarda.