



APPETIZERS

CHICKEN ORZO SOUP
Cup 5, Bowl 7

PAN FRIED FRESH MOZZARELLA 12

CLAMS CASINO 13

JUMBO SHRIMP COCKTAIL (4) 13
served with house made cocktail sauce 1/2 Dozen 19, Dozen 36

P.L.T. & MOZZARELLA 19
a tower of fresh prosciutto, lobster meat, tomato, fresh mozzarella, basil and balsamic reduction

FRIED CALAMARI 13
marinara sauce

BOLOGNESE ARANCINI 11
fried risotto balls with bolognese stuffing

WARM OCTOPUS SALAD 15
grilled octopus, wilted baby arugula, fingerling coins, grape tomatoes and capers over a smoked tomato coulis

CRISPY PORK MEATBALLS 11
agrodolce apricot glaze

MUSSELS IN SMOKY TOMATO BROTH 15

PROSCIUTTO WRAPPED MOZZARELLA 11
pan seared, drizzled with balsamic reduction

TRUFFLE FRITES WITH PARMIGIANO 10
thin cut fries with fresh Parmesan and truffle oil

HOUSE MADE RICOTTA 13
grilled crostini and local honey

ITALIAN FONDUTA 15
fondue of melted Italian cheeses, wild mushrooms, sopressata, onions, salami and black olives

VIA CHOPPED ANTIPASTO SALAD 17
diced salami, ham, chicken, provolone, red peppers, feta, celery, black olives, capers, tomato, red onion, Dijon vinaigrette

ITALIAN MEAT & CHEESE BOARD 24
Prosciutto di Parma, Italian speck, and salami alongside Parmesan, Gorgonzola dolce, and Burrata mozzarella. Accompanied by local honey, fig jam, and a whole grain mustard sauce

SALADS

All dinners include Insalata Mista. Add Other salads - 7

INSALATA MISTA 7
mixed greens, house vinaigrette

GRILLED CAESAR SALAD 10
with seasoned Tuscan bread croutons

BURRATA CAPRESE SALAD 11
fresh burrata mozzarella, tomato, basil and an Extra Virgin Olive Oil Balsamic reduction

SPINACH AND GRAPE SALAD 10
gorgonzola cheese and walnuts with a black pepper honey vinaigrette

GRILLED PIZZAS

Gluten Free Pizza Available add \$2

VIA MEATBALL & ITALIAN CHEESE 16
House made meatballs with marinated plum tomatoes, four Italian cheeses, and micro basil

HEIRLOOM TOMATO MARGHERITA 16
fresh mozzarella cheese, garlic oil, micro basil

CHICKEN CAESAR SALAD 16
tomato, mozzarella, provolone

FIG & PROSCIUTTO 16
eggplant, asiago, arugula

HOUSE PASTAS

All dinners include Insalata Mista. Add Other salads - 7

ZITI WITH ROASTED CHICKEN 25
pulled roasted chicken, wild mushrooms, peas, pesto, shallots, tomato, and prosciutto in herbed Parmesan cream

BUCATINI BOLOGNESE 25
bucatini with a rich meat sauce of beef, pork, sausage, pancetta, a touch of tomato and cream

SHRIMP SCAMPI 25
pan seared shrimp tossed with grape tomatoes, parsley, and garlic in a white wine lemon butter sauce, served over spaghetti

THREE MEATBALLS 25
on spaghetti marinara, with ricotta salata and basil

SEAFOOD ORECCHIETTE 31
shrimp, scallops, mussels, and calamari tossed with orecchiette pasta in a roasted garlic-lemon basil butter sauce

PASTA & SAUCE 19
Choice of Pasta: Ziti, Spaghetti, Gnocchi, Cheese Ravioli, Orecchiette, Bucatini, Gluten-Free Penne
Choice of Sauce: Alfredo, Marinara, Pesto,odka

RESTAURANT WEEKS

\$28.22

February 28 - March 12, 2022. Price does not include tax and gratuity. Please choose one item from each course to complete your meal.

APPETIZER COURSE

BOLOGNESE ARANCINI
fried risotto balls with Bolognese stuffing

ITALIAN SWEET SAUSAGE
grilled sausage over baby arugula, sliced red grapes, and crumbled feta cheese with a sweet fig reduction

RICOTTA & GREEN PEA CROSTINI
charred crostini's with whipped ricotta, green peas, mint chiffonade, and sea salt

FIRST COURSE

INSALATA MISTA
mixed greens, house vinaigrette

CUP CHICKEN ORZO SOUP

ENTRÉE COURSE

CHICKEN & SWEET SAUSAGE CACCIATORE
tender roasted chicken, Italian sweet sausage and precchiette pasta are tossed in a savory cacciatore sauce with caramelized red peppers, onions and sauted mushrooms.

\$31.22 OPTION

PORCHETTA
Pork Belly is brined for 24 hours and seasoned with tuscan herbs and spices. Rolled and slow roasted for hours, served over tuscan potatoes and broccolini and topped with a pear and apple mostarda

SICILIAN GRILLED SALMON
grilled salmon over a warm couscous salad with seasoned plum tomatoes, chopped roasted asparagus, and fresh basil pesto vinaigrette

Promotional menu, Winter 2022, cannot be combined with any other promotion

SIGNATURE ENTRÉES

All dinners include Insalata Mista. Add Other salads - 7

SURF, TURF, AND PASTA 39
lobster tail with lemon basil sauce, prime bistro steak, garnished with salsa verde, and bucatini bolognese

FILET MIGNON 45
hand cut 8 oz. filet over whipped Yukon gold potatoes and grilled asparagus, crimini mushrooms, charred onions, gorgonzola dolce, and marsala demi

BRAISED SHORT RIBS 39
over gnocchi tossed with toasted walnuts, shiitake mushrooms, and arugula in a light, gorgonzola cream sauce

BERKSHIRE PORK CHOP 32
one pound grilled, bone-in Berkshire pork chop glazed with apricot preserves, served over a smoked Gouda and bacon risotto cake with crispy fried Brussels sprouts

PORCHETTA 29
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.

BERKSHIRE PORK OSSO BUCO 29
braised for hours until fall off the bone tender, served with sautéed mushrooms, sweet peas, and Parmesan polenta, finished with a rich pork reduction sauce

SCALLOPINE OF VEAL 32
sirloin of veal, sliced thin, sautéed with Marsala wine, wild mushrooms and prosciutto, served with sautéed broccolini and mushroom risotto

CHICKEN PICCATA 26
sautéed boneless chicken breast, white wine lemon caper butter sauce, spaghetti and roasted tomatoes

CHICKEN PARMESAN 26
lightly breaded, sautéed chicken breast served over spaghetti with marinara, melted fresh mozzarella, and Parmesan cheese

EGGPLANT PARMESAN 26
crisp slices of hand-breaded Italian eggplant stacked with mozzarella, provolone and marinara, then baked in casserole with ziti

SEAFOOD ENTRÉES

All dinners include Insalata Mista. Add Other salads - 7

LOBSTER RISOTTO 35
sautéed lobster meat with seasoned Roma tomatoes, smokey bacon and local basil over a creamy chopped spinach and romano risotto

GRILLED SEAFOOD PLATTER 39
grilled seasoned super jumbo shrimp, octopus, trout filet, clams casino, artichoke and roasted red peppers with a lemon-butter sauce, and caper vinaigrette

SICILIAN GRILLED SALMON 28
grilled salmon over a warm couscous salad with seasoned plum tomatoes, chopped roasted asparagus, and fresh basil pesto vinaigrette

TUSCAN HERB & CRUMB CRUSTED HADDOCK 27
baked, served with Tuscan roasted potato and green beans sautéed with garlic & cherry tomatoes

