



APPETIZERS

CHICKEN ORZO SOUP

Cup 5, Bowl 7

JUMBO SHRIMP COCKTAIL

Four.....13, Half Dozen.....19, Dozen.....36

FRIED CALAMARI WITH MARINARA 13

CLAMS CASINO 13

PAN FRIED FRESH MOZZARELLA 12

BOLOGNESE ARANCINI 11

fried risotto balls with bolognese stuffing

HOUSE MADE RICOTTA 13

grilled crostini and local honey

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

P.L.T. & MOZZARELLA 19

fresh thin sliced prosciutto, lobster meat, tomato, fresh mozzarella, basil and balsamic reduction

ITALIAN FONDUTA 15

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

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

GRILLED CHICKEN CAESAR SALAD 16

with seasoned Tuscan bread croutons

BURRATA CAPRESE SALAD 11

fresh burrata mozzarella, tomato, basil, extra virgin olive oil balsamic reduction

PAN ROASTED SALMON SALAD 18

pan roasted North Atlantic salmon over baby arugula, cubed mozzarella, grape tomatoes, pesto vinaigrette, balsamic reduction

SHRIMP & BEAN SALAD 15

arugula topped with cannellini beans, served warm with lemon vinaigrette

VIA CHOPPED SALAD 17

diced salami, ham, chicken, provolone, feta, celery, red peppers, black olives, capers, tomato, red onion with Dijon vinaigrette

GRILLED PIZZA

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

WORCESTER RESTAURANT WEEKS

\$16.22

February 28, 2022 - March 11, 2022.
Available from 11:30 am to 4:00 pm only. Price does not include tax and gratuity. With any entrée, please choose one item from either the first course or dessert selections.

FIRST COURSE

ITALIAN SWEET SAUSAGE

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

RASPBERRY & BURRATA

baby arugula, fresh burrata mozzarella, raspberry coulis, cracked black pepper

BOLOGNESE ARANCINI

fried risotto balls with Bolognese stuffing

ENTRÉE COURSE

BUCATINI BOLOGNESE

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

GRILLED CHICKEN SALAD

roasted zucchini, chickpeas, grape tomatoes, cubed mozzarella, and chopped Italian parsley with a balsamic-pesto vinaigrette

ORECCHIETTE WITH PEAS & ASPARAGUS

white wine butter sauce with orecchiette pasta, feta cheese and mint

DESSERT COURSE

CANNOLI DUO

Traditional vanilla cannoli garnished with chocolate chips and powdered sugar

TWO SCOOPS OF HOMEMADE GELATI

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

VIA SIGNATURE LUNCHES

BRAISED SHORT RIB RAGU 18

on cheese ravioli

CHICKEN MARSALA 15

sautéed chicken breast, prosciutto, and sautéed mushrooms on spaghetti

EGGPLANT PARMESAN 14

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

SHRIMP SCAMPI 14

pan seared shrimp tossed with grape tomatoes, parsley, and a lemon white wine butter sauce served over spaghetti

BUCATINI BOLOGNESE 14

rich meat sauce of beef, pork, sausage, a touch of tomato paste and cream

GRILLED IDAHO TROUT 18

grilled Idaho trout drizzled with a caper vinaigrette. Served over Tuscan beans with roasted garlic, spinach and crispy prosciutto

SALMON LIVORNESE 16

pan roasted salmon with tomatoes, red onion, kalamata olives, roasted Tuscan potatoes

TUSCAN HERB & CRUMB CRUSTED HADDOCK 16

baked, served with Tuscan roasted potatoes and green beans sautéed with garlic & cherry tomatoes

SEAFOOD EN BRODETTO 17

mussels, shrimp, calamari and haddock in a spiced tomato and saffron broth, fennel, shaved garlic, fresh basil pesto toast

CHICKEN PESTO SANDWICH 15

panko crusted chicken breast, crisp prosciutto, pepperonata, arugula, provolone, pesto aioli, on fresh Italian bread served with truffled fries

VIA MEATBALL SANDWICH 14

two sliced colossal VIA meatballs with provolone, mozzarella, and marinara sauce, on fresh Italian bread served with truffled fries

LUNCH PASTA & SAUCE

Your choice of pasta and sauce 13

Spaghetti • Ziti • Cheese Ravioli • Gnocchi

• Orecchiette • Bucatini • Gluten-Free Penne

ALFREDO | MARINARA |

BASIL PESTO | VODKA SAUCE

VIA

ITALIAN TABLE

VIA SIGNATURE COCKTAILS

Barrel Aged Sangria	
Enjoy Red or White 1/2 Carafe 19, Full Carafe 38	
Espresso Manhattan	13
Jameson Cold Brew, Wild Moon Chai Liqueur, Milk & Honey Liqueur, Espresso	
Raspberry Mojito	13
Our classic made with Privateer Rum from Ipswich, MA	
Il Gentiluomo (The Gentleman)	13
Monkey 47 Gin, Elderflower Liqueur, Prosecco, Lemon, by Jon the Bartender...a true gentleman	
Blueberry Bombshell	13
Cold River Blueberry Vodka, lemon sorbet, pineapple, Zonin float	
Plane Crash	13
Four Roses Bourbon Infused with Smoked Honey, Aperol, Amaro dell'Etna and Fresh Lemon	
Maple Leaf	13
Mad River Maple Cask Rum, Wild Moon Chai Liqueur, Local Apple Cider and Maple Syrup	
The VIA Mai Tai	14
Privateer Rum Gosling's Dark Rum, Amaretto, Orgeat Syrup, Fresh Lime, Pineapple Juice and Amarena Cherry	
Allergy: Please note that this drink recipe contains Almonds	
Mi Casa, Su Casa	14
Casamigos Reposado, Fresh Lime Juice, Agave Nectar, Shiraz Float, Brûléed Lime	
Smoke on the Water	14
Glenlivet 12, Falernum, fresh lime juice, Fever Tree Ginger Beer, Lagavulin Mist	
Mind Over Matter	14
Absolut Elyx Ultra-Premium Vodka, Plantation Pineapple Rum, Aperol, Blood Orange Sorbet, Lemon, Lime, & Pineapple Juices	

LOCAL & CRAFT BREWS

DRAUGHT

"Woo-Tang IPA", by Flying Dreams Brewery, Worcester, MA, 6.3% ABV	8
Allagash White Wheat Ale, Portland, ME, 5.2% ABV	8
Peroni Lager, Italy, 5.1% ABV	8
"Pulp Daddy" Imperial IPA by Greater Good, Worcester, MA, 13 oz., 8% ABV .	10

BOTTLES & CANS

Carlson "Oak Hill", Hard Cider, Harvard, MA, 16 oz., 5% ABV	8
Glutenberg Gluten Free IPA, Canada, 16 oz., 6% ABV	8
Ghostfish "Kick Step", Gluten Free IPA, Seattle, WA, 12 oz., 5.5% ABV	8
High Noon Pineapple, Modesto, CA, 12 oz., 4.5% ABV	8
High Noon Watermelon, Modesto, CA, 12 oz., 4.5% ABV	8
Wachusett Blueberry Ale Westminster, MA, 12 oz., 4.5% ABV	8
"Be Hoppy" by Wormtown IPA, Worcester, MA, 16 oz., 6.5% ABV	8
Jack's Abby Smoke & Dagger Black Lager, Framingham, MA, 16 oz., 5.8% ABV	8
Switchback Ale, Burlington VT, 16 oz., 5% ABV	8
Fiddlehead IPA, Shelburne, VT, 16 oz., 6.2% ABV	9
"The Cat's Meow" by Exhibit 'A' IPA, Framingham, MA, 16 oz., 6.5% ABV	9
"Good Night Moon" Imperial Chocolate Milk Porter by Greater Good, Worcester, MA, 16 oz., 11% ABV	10

2/18/22

WINES BY THE GLASS

ITALIAN REDS

San Felice Chianti Classico, DOCG, Tuscany, <i>JS 92</i> , 2018.....	12
Castellani Valpolicella Ripasso, DOCG, Veneto, <i>WS 90</i> , 2017.....	13
Ascheri Barolo, DOCG, Piemonte, <i>WS 93</i> , 2016.....	14
Caparzo Brunello di Montalcino, DOCG, <i>WS96</i> , 2016	17

SUPER TUSCAN

"O'Lillo" by Baracchi, IGT, Tuscany, 2020.....	12
"Ardito" by Baracchi, IGT, Tuscany, <i>JS 95</i> , 2017	17

MERLOT & MALBEC

Bodega Norton Malbec Mendoza Reserva, Argentina, <i>JS 92</i> , 2018.....	12
Midnight Estate Merlot, Paso Robles, 2017.....	11.5
Emmolo Merlot by Jen Wagner of Caymus, Napa, <i>WW 92</i> , 2018.....	13

PINOT NOIR & INTERESTING REDS

Böen, Santa Barbara, 2018.....	12
Penfolds "Bin 28" Shiraz, Australia, <i>JS 94</i> , 2019.....	14
Caymus-Suison Grand Durif, Petite Syrah, California, <i>WW 91</i> , 2018	14
"Balade" Pinot Noir by Belle Glos, Russian River, 2019.....	15

CABERNET & BLENDS

Midnight Estate "Nebula" Cabernet, Paso Robles, 2017.....	12
"The Pessimist" by Daou, Paso Robles, <i>JD 92</i> , 2018	12
Cakebread "Mullan Road," Washington, <i>JD 91</i> , 2016	15
Stags' Leap Cabernet, Oakville, <i>JS 95</i> , 2018	16
Austin Hope Cabernet, Paso Robles, <i>D 90</i> , 2019.....	17
Lion Tamer Cabernet, Mt. Veeder, Napa, <i>RP 91</i> , 2017	18
Lion Tamer Proprietary Red, Mt. Veeder, Napa, <i>WE 93</i> , 2018	18
Hess Collection Mt. Veeder Cabernet, Napa, <i>WW93</i> , 2018.....	25

SAUVIGNON BLANC

Peter Yealands, Marlborough, 2020.....	11
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CHARDONNAY

La Crema, Monterey, 2019.....	12
Truchard, Carneros, <i>JS 92</i> , 2019	14
Rombauer, Carneros, <i>WW 90</i> , 2019.....	16

INTERESTING WHITES AND ROSÉ

"Territori" Pinot Grigio by Salvalai, DOC, Veneto, 2020.....	10
Guado Al Tasso, Vermentino, Tuscany, 2016	11
Loosen Riesling, Germany, <i>WW 90</i> , 2019.....	11
Fattoria Sarde Rosé, Tuscany, 2020	12
Truchard Roussanne, Carneros, <i>WS 91</i> , 2019.....	12

SPARKLING

Centorri Moscato di Pavia, IGT Lombardy, IT, 2018	11
Zonin Prosecco, DOC, Veneto, Italy, N.V.....	11
Pasqua Prosecco Brut Rose, DOC, Veneto, 2019	12
Nicolas Feuillatte Brut, Champagne, France, <i>WS 92</i> , N.V.	18
Nicolas Feuillatte Brut Rosé, Champagne, France, <i>WS 90</i> , N.V.	21

FLIGHTS OF WINE

WORLD WIDE WHITES \$15

"Territori" Pinot Grigio by Salvalai, DOC, Veneto, 2019 Loosen Riesling, Germany, <i>WW 90</i> , 2019 Peter Yealands Sauvignon Blanc, Marlborough, 2019 La Crema, Chardonnay, Monterey, 2019

TUSCANY VS. CALIFORNIA \$15

San Felice Chianti Classico, DOCG, Tuscany, <i>JS 92</i> , 2018 San Polo "Rubio", IGT, Tuscany, 2018 Midnight Estate "Nebula" Cabernet, Paso Robles, 2017 "The Pessimist" by Daou, <i>JD 92</i> , 2018

WORLD RENOWNED WINEMAKERS \$18

Guado Al Tasso, Vermentino, Tuscany, 2016 Cakebread "Mullan Road," Washington, <i>JD 91</i> , 2016 Böen Pinot Noir by Joe Wagner, Santa Barbara, 2018 Rombauer, Chardonnay, Carneros, <i>WW 90</i> , 2019
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