

VIA

ITALIAN TABLE

Worcester Restaurant Week

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MONDAY, FEBRUARY 29TH THROUGH SATURDAY, MARCH 9TH, 2019

DINNER \$25.19

TAX & GRATUITY NOT INCLUDED. PLEASE CHOOSE ONE ITEM FROM EACH COURSE.

Appetizer Course

- Ricotta Crostini - Three grilled crostinis with house-made ricotta and a side of our marinara sauce.
- Citrus Shrimp - Chilled cocktail shrimp over a bed of baby arugula, shaved fennel and fresh oranges.
- Crispy Pork Meatballs with Sweet and Sour Glaze

First Course

- Insalata Mista - Mixed greens, house vinaigrette.
- Chicken Orzo Soup

Entrée Course

- Braised Short Rib Ragù - Tossed with orecchiette pasta, demi glace, and shaved Parmesan cheese.
- Grilled North Atlantic Salmon - Over a maple spiced crema, roasted root vegetable hash, cranberry reduction and chives.
- Smoked Pork and Cannellini Bean Ragù - Hickory smoked pork shoulder and cannellini beans in a light red sauce, tossed with linguini pasta and a dollop of house made ricotta and cracked black pepper.

\$28.19 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.

LUNCH \$14.19

MONDAY THROUGH FRIDAY, 11:30 A.M. TO 4:00 P.M. ONLY. TAX & GRATUITY NOT INCLUDED. WITH THE PURCHASE OF AN ENTRÉE, YOUR CHOICE OF EITHER A FIRST COURSE OR DESSERT.

First Course

- Grilled Sweet Sausage - Sweet grilled Italian sausage drizzled with local maple syrup.
- VIA Meatball - VIA's slow roasted colossal meatball with shaved ricotta salata and micro basil.
- Ricotta Crostini - Three grilled crostini with house-made ricotta and a side of our marinara sauce.

Entrée Course

- Grilled Chicken Caesar Salad - With seasoned Tuscan croutons and shaved Parmesan.
- Bucatini Bolognese - Rich meat sauce of beef, pork, sausage, a touch of tomato paste and cream.
- Shrimp with Orecchiette Pasta, Asparagus & Peas - Pan seared shrimp with asparagus and peas tossed with orecchiette pasta in a white wine butter sauce with feta cheese and fresh mint.

Dessert Course

- Two Scoops of Homemade Gelati
- Canoli Duo - Traditional vanilla canoli garnished with chocolate chips and powdered sugar.

** Promotional menu Winter 2019; cannot be combined with any other promotional menu **