

Via Italia

Wood Fired Pizza & Bar

ANTIPASTI / APPETIZERS

LE BRUSCHETTE

Pane Rustico Stracchino, Mortadella & Pistachios Grains • 10
Pane Rustico w/ Prosciutto, Arugula & Fig Jam • 12
Pane Rustico Perfect Bruschetta (Vegan) • 9
Pane Rustico w/ Stracchino, Roasted Zucchini • 10

(2) SUPPLI' AL TELEFONO

Arborio Rice Croquette, Mozzarella, Pomodoro • 12

PARMIGGIANA DI MELENZANE

Baked Eggplant Parmesan is lightened up a bit with baked (instead of fried) panko-crust roasted eggplant, and layered up with a zesty combination of pomodoro sauce, mozzarella cheese and fresh herbs. • 12

ALIVI CUNZATE

Assorted Sicilian olives, Rosemary, Fennel Pollen, Focaccia Bread • 6

(2) POLPETTE DELLA NONNA

• Traditional All-Natural Beef and Pork • 11
• Impossible (Vegan) Meat Made from Plants • 12

COLPO DOPPIO *Best Seller*

Two cone-shaped of deep fried dough stuffed with Fonduta (melted) 12- month old Grana Padano, Arugula Pesto topped with chopped Black Olives • 11

PASTA

Half order of any Pasta • 9.5

CHICKEN WINGS

Choice of BBQ / Calabrian Spicy / Woodfired
6 pcs • 11 | 12 pcs • 18

CARPACCIO DI POLPO • 14

Italian-style octopus carpaccio, slices of cooked octopus with a bright citrus vinaigrette dressing garnished with fresh parsley.

CALAMARI FRITTI ALLA BIRRA

Fried calamari dipped in a velvety beer-base batter laid in a greek yogurt with lime and chives that will cleanse your palate leaving a pleasant sensation in the mouth! aaaoo.... • 14

INSALATE / SALADS

add Chicken 6 / add Gulf Shrimp 7 / add Grilled Salmon 8 / add Avocado 4

LA VEGANA

Shredded Kale, Romaine, Radicchio, Dried Cherries, Marcona Almonds, Cashew Balsamic • 8

LA GRECA

Baby Spinach, Seasonal Greens, Grape Tomatoes, Feta Cheese, Olives, Red Onions, Cucumbers, Italian Vinaigrette • 8

THE CAESAR

Romaine Lettuce, Parmigiano Reggiano, Croutons, Tossed with Housemade Caesar Dressing • 8

SALUMI E FORMAGGI FROM OUR RED SLICER

*HOUSE BOARD OF SALUMI E FORMAGGI *Best Seller*

Our Chef Selections of Imported Meats and Cheeses with Housemade Accompaniments, Fresh & Dry Fruits • 27

*HOUSE BOARD OF FORMAGGI

Our Chef Selections of Imported Cheeses with Housemade Accompaniments, Fresh & Dry Fruits • 15

*HOUSE BOARD OF SALUMI

Our Chef Selections of Imported Meats from Italy with Housemade Accompaniments, Fresh & Dry Fruits • 18

*PROSCIUTTO & MOZZARELLA PLATE

Prosciutto di Parma, Fresh Mozzarella, Basil Reduction, Evoo and woodfired bread. • 14

*BURRATA WITH ROASTED VEGETABLE

Burrata, with roasted Bell Peppers, grilled Zucchini, Arugula, Basil Reduction • 14

*BURRATA WITH PROSCIUTTO E MELON

Best Seller
Burrata, Melon, Prosciutto di Parma, Evoo • 16

*CAPRESE TRICOLOR

Slices of Fresh Mozzarella, Tomatoes, Basil, evoo & Balsamic Reduction • 10

WALNUT & GORGONZOLA

Baby Arugula, Seasonal Greens, Grape Tomatoes, King Walnuts, Gorgonzola, Parmigiano-reggiano, tossed with our Housemade Walnut-Gorgonzola dressing • 9

CHICKEN & AVOCADO

Mixed Greens, Cucumber, Red Onions, Sliced Avocado topped and Grilled Chicken and dress with an easy Lemon-Olive Oil dressing • 16

ROCK SHRIMP & AVOCADO

Mixed Kale, Romaine and Radicchio, Rock Shrimp, Avocado, Bell Peppers, Olives, Capers, tossed with our Housemade Italian Vinaigrette dressing • 16

LA PASTA

"Fresh and Authentic Italian Pasta"

Gluten-Free Casarecce pasta di Gragnano available made from rice, corn & quinoa flours

"The European Union has recognized Pasta di Gragnano 'Best Pasta in the World' and Via Italia is proud to serve it to you"

PASTA FRESCA

TAGLIATELLE ALLA BOLOGNESE

(Origin Emilia Romagna) Fresh Tagliatelle Pasta with Beef and Pork Ragù, with Tomato Sauce and Parmigiano Reggiano • 15

PAPPARDELLE CON SPECK E FUNGHI PORCINI

(Origin Piedmont) Fresh Pappardelle Pasta with Creamy Porcini Mushrooms, Crispy Speck, Parsley and Black Pepper • 16

RAVIOLI CON RICOTTA E SPINACI

Fresh Ravioli Filled with Ricotta and Spinach, finished with Lemon Butter and Grains of Pistachios • 14

TORTELLINI PANNA E PROSCIUTTO

Fresh Cheese Tortellini, Creamy White Sauce, small squares cooked Ham, Nutmeg and fresh Parsley • 14

CAVATELLI CON BROCCOLI E SALSICCIA *Best Seller*

(Origin Puglia) Sweet Italian Sausage, Broccolini, Parmigiano Reggiano DOP, with a kick of dried Chili flakes • 14

LASAGNA ALLA BOLOGNESE

A traditional dish from Emilia-Romagna, egg pasta, creamy béchamel, and Bolognese ragù. • 17

GNOCCHI CON GORGONZOLA SAUCE,

SPECK E NOCI

Generally associated with northern Italy but beloved by the whole peninsula, pillowy soft gnocchi - meaning "knuckles" or even "little knobs" - become next-level comfort food when paired with creamy gorgonzola, walnuts, and crispy Speck • 15

PASTA SECCA DI GRAGNANO

RIGATONI ALLA NORMA

(Origin Sicily) Sautéed Eggplant tossed with chunky Tomato Sauce, topped with Oven Grated Ricotta and Basil • 13

LO SPAGHETTO AL POMODORO

(Origin Campania) Housemade Pomodoro Sauce, Basil, Evoo • 12

SPAGHETTI CON PESTO ALLA SICILIANA *Best Seller*

(Origin Sicily) Creamy pesto of Arugula, Ricotta, Sun-Dried Tomatoes, Parmigiano Reggiano and sliced Almonds • 14

PENNE PESTO GENOVESE

(Origin Liguria) Fresh Basil, Parmigiano Reggiano, Pine Nuts, Pecorino Romano, Garlic, Evoo • 14

SPAGHETTI CON ZUCCHINE E GAMBERETTI

(Origin Sicily) Sautéed Shrimps with Zucchini, Sun-Dried Tomatoes, a kick of fresh Hot peppers, fresh Parsley and Evoo • 16

SPAGHETTI CACIO E PEPE

The modern Roman cuisine. It is traditionally made with thick spaghetti, grated creamy Pecorino cheese, and loads of freshly-cracked black pepper. • 12

SPAGHETTI ALLE VONGOLE

Briny clams, white wine, garlic, and peperoncino create a light yet intensely flavorful sauce in this classic Neapolitan spaghetti dish. • 16

Please inform your server of any allergies or dietary restrictions. *The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.

LA PIZZA

Crust Choices

White 00 | Multigrain Flour **+\$2.00** | Gluten Free **+\$3.00**

While the dough is gluten-free, our environment is not — it is not certified for those with celiac disease.

LE CLASSICHE

The traditional wood-fired Pizza in two sizes 12" and 16" pie or Roman Style • 8" x 13" **+1.50** | 8" x 26" **+3.00**

CAPRICCIOSA

San Marzano Tomato, Mozzarella, Mushrooms, Olives, Ham, Artichokes, Basil **16.95** | **23.95**

QUATTRO FORMAGGI

Ricotta, Gorgonzola, Fontina, Mozzarella, Oregano (Vegetarian) **14.95** | **21.95**

DIABOLO

San Marzano Tomato Sauce, Smoked Grape Tomatoes, Roasted Peppers, Calabrian Chili sauce, Basil (Spicy-Vegan) **14.95** | **21.95**

CUP-N-CHAR

Tomato sauce, mozzarella, premium cured pepperoni, parsley **16.95** | **23.95**

MARGHERITA

San Marzano Tomato Sauce, Mozzarella, Basil, Evoo (Vegetarian) **15.95** | **22.95**

add Prosciutto di Parma **5** | **8**

TUTTO CALABRIA

San Marzano tomato sauce fresh mozzarella, spicy salami, spicy fennel sausage, calabrian chili flakes, basil. (Very Spicy) **16.95** | **23.95**

MONTE BIANCO

White sauce, Shredded Mozzarella, Spinach, Chopped Tomato, grated Parmigiano and Garlic Oil (Vegetarian) **16.95** | **23.95**

AMERICANO

San Marzano Tomato Sauce, Mozzarella, Mushrooms, Cup-n-char (pepperoni), Sausage, Basil **16.95** | **23.95**

LE CARNI

San Marzano tomato sauce, fresh mozzarella, meatballs, pepperoni, ham, basil, grated parmigiano-reggiano **16.95** | **23.95**

CHEESE

Tomato Sauce, Mozzarella Shredded, Oregano, Parmigiano grated (Vegetarian) **11.95** | **18.95**

ORTOLANO

Mozzarella, Eggplant, Zucchini, Roasted Peppers, Basil (Vegetarian) • **16.95** | **23.95**

CAMPIONE DEL MONDO

VIA ITALIA "LA NUMERO UNO"

This pizza has been champion in several pizza EXPO worldwide for its authenticity and originality. This pizza is made with a 00 Multigrain type flour with up to 72 hour fermentation. The ingredients are fresh mozzarella di bufala, fried eggplant & Italian fennel sausage marinated with garlic and parsley for 48 hours, decorated with drops of basil reduction and oven baked grated ricotta. • **19.95**

* LIMITED AVAILABILITY

* AVAILABLE ONLY ON 12" SIZE

LA PIZZA FRITTA & CALZONI

PROSCIUTTO DI PARMA & FIGS JAM

fior di Prosciutto crudo di Parma topped with Stracciatella di bufala Mozzarella with drizzle of Fig jam and light Arugula 12" **19.95**

PIZZA FRITTA MORTADELLA E PISTACHIO

fior di Mortadella topped with Stracciatella di bufala Mozzarella, grains of Pistachios, spicy Honey and zest of Lemons 12" **18.95**

CALZONE CLASSICO

Mozzarella, Ricotta, Cup-n-char (Pepperoni), Black Pepper • **15**

CALZONE ITALIANO

Tomato sauce, Mozzarella, Rosemary Ham, Olives, Basil • **15**

CALZONE ALLA DIAVOLA

Mozzarella, Ricotta, Spicy Sausage, Spicy Salami, Oregano • **15**

LE GASTRONOMICHE

The contemporary take on the Le Classiche WoodFired in two sizes 12" and 16" pie

Roman Style also 2 sizes 8" x 13" **+1.50** | 8" x 26" **+3.00**

Unique combinations of superior ingredients.

MARGHERITA SBAGLIATA *Best Seller*

San marzano tomato sauce, evoo, after bake sliced Bufala mozzarella & basil reduction. (Vegetarian) **16.95** | **24.95**

LA ROSSA DI CAPITANO ROBERTO

San Marzano tomato sauce, garlic, oregano, quality Extra virgin olive oil (Vegan) **13.95** | **19.95**

Add Anchovies or Capers **2**

TARTUFELLA

Fresh bufala mozzarella, shiitake & crimini mushrooms, fennel sausage, after bake cream of truffle, parsley, grated parmigiano-reggiano and Truffle oil **16.95** | **23.95**

DELIZIOSA *Best Seller*

POMODORINO DEL PIENNOLO DEL VESUVIO (sweet yellow cherry tomato sauce) mozzarella di bufala, eggplants, fennel sausage, parmigiano-reggiano **19.95** | **26.95**

EMILIANO

Mozzarella di bufala, Grape Tomatoes, after bake Prosciutto crudo di Parma, Arugula, Parmigiano-Reggiano, Evoo **19.95** | **26.95**

NORMA

San marzano Tomato Sauce, Mozzarella, Fried Eggplant, grated oven baked Ricotta, Basil (Vegetarian) **16.95** | **23.95**

SALSICCIA E BROCCOLI

Sausage, Broccoli Rabe, Calabrian Chili Sauce, Ricotta, Mozzarella **16.95** | **24.95**

SHRIMP SCAMPI

Fresh Mozzarella, Rock Scrimp Scamp, Capers, Roasted Bell Peppers, Red Onions, topped after bake with Arugula, Parmigiano Reggiano, Garlic oil, Basil and Oregano **16.95** | **24.95**

CHICKEN PESTO

Fresh mozzarella, basil pesto, chicken, ricotta, grape tomatoes, grated parmigiano-reggiano, pine nuts **17.95** | **24.95**

SAPORE DEL NORD

Pumpkin cream sauce, fresh mozzarella, gorgonzola, porcini mushrooms after bake Speck (smoked Prosciutto Crudo) parsley, quality evo oil **18.95** | **24.95**

VERDURE

Oven Roasted Broccolini, Fresh Baby Spinach, Whipped Ricotta, Fresh Mozzarella, Fresh Garlic, Chili flakes, quality Evo oil **16.95** | **23.95**

VEGAN CHOICES

IMPOSSIBLE MEATBALLS (made from plants)

VEGAN MOZZARELLA (made from soy proteins)

MANY CHOICES OF VEGETABLES

Good Food and Excellent Customer Service aren't important at Via Italia. They are the only things that matters.

Roberto Maganuco & his team