

Lunch Menu - Winter 2019



**VIA FORNO**  
WOOD FIRED PIZZA • VINOTECA

**SALUME BOARD**

prosciutto san danielle, salume calabrese, sopressata picante, salume genoa, pecorino vinacce & pistacchi, parmigiano reggiano, olives, ricotta, focaccia  
**piccolo** \$17

**FORMAGGI BOARD**

pecorino trio: montalcino, pistacchi & vinacce, stagionato nella fossa, ricotta salata, parmigiano, olives, mostarda di fichi, frutta, focaccia \$15

**PRESSED PANINI**

{home made pizza bread}

**VIA VIA** \$11

fresh mozzarella, arugula, prosciutto san danielle, tomato

**POLLO & PESTO** \$12

fresh mozzarella, roasted chicken, arugula, roasted peppers

**TUTTO VERDURE** \$10

zucchini, eggplant, roasted peppers, onion, tomato

**ARTHUR AVE** \$11

sweet sausage, red & green peppers, onions, roasted tomatoes

**CALZONE**

**VEGETARIANO** \$11

fresh mozzarella, ricotta, spinach, mushroom, zucchini, peppers, onions, garlic, tomato sauce, basil

**CARNIVORE** \$13

fresh mozzarella, ricotta, sausage, meatballs, sopressata, pepperoni, garlic, tomato sauce, basil

**INSALATA**

{add: chicken \$4 - shrimp \$6 - salmon \$8 - avocado \$2.50}

**APPLE & GORGONZOLA** \$11

arugula, sliced apple, radicchio, gorgonzola, toasted almonds, lemon, balsamic citrus, fig glaze

**TRICOLORE** \$10

endive, radicchio, arugula, olives, parmigiano, sea salt, lemon vinaigrette

**CAESAR** \$10

romaine, parmigiano, lemon, garlic, capers, caesar anchovy dressing, focaccia al forno

**ROASTED BEETS** \$11

kale, fennel, blackberries, cranberry, goat cheese, candied walnuts, balsamic vinaigrette

**STRAWBERRY SPINACH** \$11

baby spinach, crispy prosciutto, avocado, fresh mozzarella, tomatoes, red onion, balsamic vinaigrette

**MOZZARELLA DI BUFALA** \$14

imported fresh mozzarella from italy, heirloom tomato, extra virgin olive oil, basil, balsamic glaze, sea salt

**APPETIZER SMALL PLATES**

{served in cast iron sizzle-pans}

**CAULIFLOWER SPINACH** \$9

caramelized onions, chili flakes, garlic, spinach, lemon

**ROASTED MUSHROOMS** \$8

porcini, shitake, white button, parmigiano, olive oil, parsley

**ROASTED CARROTS** \$8

fresh herbs, bread crumbs, honey drizzle, olive oil, parsley

**SHRIMP SCAMPI** \$13

jumbo shrimp, spinach, white wine, garlic, lemon, olive oil

**SWEET SAUSAGE & PEPPERS** \$10

red & green peppers, roasted tomatoes, onions, olive oil

**POLPETTE** \$11

veal & beef, tomato sauce, ricotta, chives, parmigiano, basil

**EGGPLANT PARM** \$11

thin sliced, tomato sauce, mozzarella, ricotta, parmigiano, basil

**MEATBALL SLIDERS** \$8

brioche bun, tomato sauce, mozzarella, ricotta, arugula

**BAKED FRESH PASTA**

**GNOCCHI VODKA** \$10

potato pasta, vodka sauce, mozzarella, parmigiano

**MANICOTTI MARINARA** \$10

spinach, tomato sauce, ricotta, parmigiano

**STUFFED SHELLS BOLOGNESE** \$10

tomato meat sauce, ricotta, parmigiano, parsley

**MUSHROOM TORTELLINI ALFREDO** \$10

classic creamy sauce, truffle oil, parmigiano

**BEVERAGES**

italian bottled water {liter} - pellegrino \$6 lurisa \$6  
fountain soda \$3.75 {free refills} coke, diet coke, sprite, root beer, ginger ale

**KIDS MENU** \$7

{includes a drink - milk, juice or soda}  
cheese pizza, penne w/butter, grilled cheese or meatball sliders

**PIZZA ROSSE**

{wood fired at 800°F with a slighty charred crust}

**MARGHERITA** \$12

fresh mozzarella, tomato sauce, fresh basil, extra virgin olive oil

**MARINARA** \$10

tomato sauce, fresh oregano, basil, garlic, extra virgin olive oil

**INDIAVOLATA** \$14

fresh mozzarella, tomato sauce, sopressata picante, spicy peperoncino, garlic, fresh basil, extra virgin olive oil

**VIA FORNO** \$15

fresh mozzarella, tomato sauce, prosciutto san danielle, arugula, shaved parmigiano reggiano

**LA PAZZA** \$13

fresh mozzarella, tomato sauce, anchovies, oregano flowers, garlic, black olives, grape tomatoes, basil, extra virgin olive oil

**L'AMERICANO** \$13

fresh mozzarella, spicy pepperoni, green peppers, tomato sauce, basil, hot honey, extra virgin olive oil

**DAMMI QUESTA** \$13

fresh mozzarella, sweet sausage, mushrooms, tomato sauce, basil, extra virgin olive oil

**PIZZA BIANCHE**

{wood fired at 800°F with a slighty charred crust}

**NOSTRO PESTO** \$13

fresh mozzarella, basil pesto, wood roasted red peppers, sopressata calabrese picante

**MIA TERRA** \$12

fresh mozzarella, roasted mushrooms, roasted onions, basil, extra virgin olive oil

**SOLO FORMAGGI** \$12

fresh mozzarella, ricotta, parmigiano reggiano, garlic, extra virgin olive oil, parsely

**VONGOLE** \$15

fresh mozzarella, whole little neck clams, garlic, olive oil, lemon zest, parsley

**DAL MARE** \$18

fresh mozzarella, little neck clams, shrimp, calamari, garlic, olive oil, lemon, parsley

**BUILD YOUR OWN PIZZA**

peppers, onions, jalapeno, mushroom, mozzarella, ricotta: \$1 each  
pepperoni, sausage, sopressata, meatballs, anchovies: \$1<sup>50</sup> each  
prosciutto, shrimp, calamari, clams: \$4 each

**GLUTEN-FREE PIZZA**

**MARGHERITA** \$14

caputo gluten free flour, fresh mozzarella, tomato sauce, fresh basil