



VIA FORNO
WOOD FIRED PIZZA • VINOTECA

SALUME BOARD

prosciutto san daniele, salume calabrese, sopressata picante, salume genoa, pecorino vinacce & pistacchi, parmigiano reggiano, olives, ricotta, focaccia

piccolo \$18 **grande** \$26

FORMAGGI BOARD

pecorino trio: montalcino, pistacchi & vinacce, stagionato nella fossa, ricotta salata, parmigiano, olives, mostarda di fichi, frutta, focaccia \$16

PRESSED PANINI

{home made pizza bread}

VIA VIA \$13

fresh mozzarella, arugula, prosciutto san daniele, tomato

POLLO & PESTO \$13

fresh mozzarella, roasted chicken, arugula, roasted peppers

TUTTO VERDURE \$12

roasted zucchini, eggplant, roasted peppers, onion, tomato

ARTHUR AVE \$13

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

CALZONE

VEGETARIANO \$13

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

CARNIVORE \$15

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

INSALATA

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

APPLE & GORGONZOLA \$14

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

TRICOLORE \$13

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

CAESAR \$13

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

ROASTED BEETS \$14

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

STRAWBERRY SPINACH \$14

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

MOZZARELLA DI BUFALA \$16

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 \$12

caramelized onions, chili flakes, garlic, spinach, lemon

ROASTED MUSHROOMS \$11

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

ROASTED CARROTS \$10

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

SHRIMP SCAMPI \$15

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

SWEET SAUSAGE & PEPPERS \$12

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

POLPETTE \$14

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

EGGPLANT PARM \$14

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

MEATBALL SLIDERS \$10

brioche bun, tomato sauce, mozzarella, ricotta, arugula

BAKED FRESH PASTA

GNOCCHI VODKA \$14

potato pasta, vodka sauce, mozzarella, parmigiano

MANICOTTI MARINARA \$14

spinach, tomato sauce, ricotta, parmigiano

STUFFED SHELLS BOLOGNESE \$14

tomato meat sauce, ricotta, parmigiano, parsley

MUSHROOM TORTELLINI ALFREDO \$15

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 \$9

{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 \$14

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

MARINARA \$12

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

INDIAVOLATA \$16

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

VIA FORNO \$17

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

LA PAZZA \$15

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

L'AMERICANO \$16

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

DAMMI QUESTA \$16

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 \$16

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

MIA TERRA \$16

fresh mozzarella, roasted mushrooms, roasted onions, fresh basil, truffle oil

SOLO FORMAGGI \$14

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

VONGOLE \$17

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

DAL MARE \$19

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: \$1⁵⁰ each
prosciutto, shrimp, calamari, clams: \$4 each

GLUTEN-FREE PIZZA

MARGHERITA \$16

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