

Lunch Menu - 2019



SALUME BOARD

prosciutto san danielle, salume calabrese & genoa, sopressata picante, pecorino pistacchi, parmigiano reggiano, olives, ricotta, focaccia
piccolo board \$18 **grande board** \$26

FORMAGGI BOARD

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

PRESSED PANINI

{house-made pizza bread}

VIA VIA \$11

prosciutto san danielle, fresh mozzarella, arugula, tomatoes

POLLO & PESTO \$11

roasted chicken, arugula, fresh mozzarella, roasted peppers

TUTTO VERDURE \$10

zucchini, spinach, mushrooms, broccoli rabe, peppers, onions

ARTHUR AVE \$11

sweet italian sausage, roasted peppers & onions, tomatoes

CALZONI

VEGETARIANO \$11

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

CARNIVORE \$12

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

INSALATA

{add: chicken \$4 - jumbo shrimp \$6 - salmon \$8 - avocado \$2⁵⁰}

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 hearts, shaved parmigiano reggiano, homemade caesar dressing {lemon, garlic, capers, anchovies}

ROASTED BEETS \$11

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

SPINACI \$11

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

MOZZARELLA DI BUFALA \$14

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

APPETIZERS

{served in cast iron sizzle-pans}

ROASTED CAULIFLOWER \$9

caramelized onions, spinach, chili flakes, garlic, lemon

ROASTED MUSHROOMS \$8

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

ROASTED CARROTS \$8

organic baby, fresh herbs, honey drizzle, olive oil, parsley

SHRIMP SCAMPI \$13

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

SWEET SAUSAGE & PEPPERS \$10

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

POLPETTE \$11

veal & beef meatballs, tomato sauce, ricotta, parmigiano

EGGPLANT PARM \$11

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

MEATBALL SLIDERS \$8

toasted brioche bun, veal & beef, tomato sauce, ricotta, arugula

FRESH PASTA

GNOCCHI VODKA \$10

potato pasta, tomato cream sauce, mozzarella, parmigiano

MANICOTTI MARINARA \$10

fresh spinach, tomato sauce, fresh ricotta, parmigiano

STUFFED SHELLS BOLOGNESE \$10

tomato meat sauce, fresh ricotta, parmigiano, parsley

MUSHROOM TORTELLINI ALFREDO \$11

classic creamy sauce, olive oil, truffle oil, parmigiano

BEVERAGES

bottled water {liter} - **pellegrino** {sparkling} \$6 - **lurisa** {natural} \$6

fountain soda \$3⁷⁵ {free refills}

coca cola, diet coke, sprite, root beer, ginger ale, iced tea

KIDS MENU \$7

{includes a drink - milk, juice or fountain soda}

cheese pizza, penne with butter, grilled cheese or meatball sliders

PIZZE ROSSE

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

MARGHERITA \$12

mozzarella fior di latte, tomato sauce, fresh basil, olive oil

MARINARA \$12

mozzarella fior di latte, tomato sauce, oregano flowers, basil, garlic, olive oil

INDIAVOLATA \$15

mozzarella fior di latte, tomato sauce, sopressata picante, spicy pepperoncino, garlic, basil, olive oil

VIA FORNO \$15

mozzarella fior di latte, tomato sauce, arugula insalata, prosciutto san danielle, olive oil, shaved parmigiano reggiano

LA PAZZA \$13

mozzarella fior di latte, tomato sauce, anchovies, oregano, garlic, black olives, grape tomatoes, basil, olive oil

L'AMERICANO \$13

mozzarella fior di latte, spicy pepperoni, green peppers, tomato sauce, basil, hot honey, olive oil

DAMMI QUESTA \$13

mozzarella fior di latte, roasted mushrooms, sweet sausage, tomato sauce, fresh basil, olive oil

PIZZE BIANCHE

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

NOSTRO PESTO \$13

mozzarella fior di latte, basil pesto (nut-free), roasted red peppers, sopressata calabrese picante

MIA TERRA \$12

mozzarella fior di latte, roasted mushrooms, roasted onions, fresh basil, truffle oil

BIANCO BIANCO \$12

mozzarella fior di latte, robiola, fresh ricotta, parmigiano reggiano, fresh garlic, olive oil, parsley

VONGOLE \$15

mozzarella fior di latte, whole little neck clams, garlic, extra virgin olive oil, parsley, lemon wedge

DAL MARE \$17

mozzarella fior di latte, little neck clams, calamari, jumbo shrimp, garlic, olive oil, parsley, lemon wedge

BUILD-YOUR-OWN-PIZZA

peppers, onions, jalapeno, mushroom, mozzarella, ricotta: \$1⁰⁰ each
pepperoni, sausage, sopressata, meatballs, anchovies: \$1⁵⁰ each
prosciutto, shrimp, calamari, clams: \$4⁰⁰ each

GLUTEN-FREE PIZZA

MARGHERITA \$14

caputo flour from naples, italy, fresh mozzarella fior di latte, tomato sauce, olive oil, fresh basil {pizza baked in separate oven}