

Lunch Menu: Monday thru Friday 11:30am - 3pm

## SALUME

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

## FORMAGGI

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, broccoli rabe, roasted peppers, onions

### ARTHUR AVE \$11

sweet italian sausage, roasted peppers & onions, tomatoes

## CALZONI

### VEGETARIANO \$11

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

### CARNIVORE \$12

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

## INSALATA

{add: chicken \$4 - jumbo shrimp \$6 - salmon \$8 - avocado \$2<sup>50</sup>}

### 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

baby kale, fennel, blackberries, cranberries,  
goat cheese, candied walnuts, balsamic vinaigrette

### SPINACI \$11

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

### MOZZARELLA DI BUFALA \$16

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



**VIA FORNO**  
WOOD FIRED PIZZA • VINOTECA

## ROASTED APPETIZERS

{served in cast iron sizzle-pans}

### CAULIFLOWER \$14

caramelized onions, spinach, chili flakes, garlic, lemon

### BROCCOLI RABE \$14

fresh garlic, cherry tomato, extra virgin olive oil, lemon  
{add sweet sausage \$2}

### MUSHROOMS \$14

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

### CARROTS \$13

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

### SHRIMP SCAMPI \$17

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

### SWEET SAUSAGE & PEPPERS \$15

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

### POLPETTE MARINARA \$15

home-made, veal & beef meatballs, fresh ricotta, parsley

### EGGPLANT PARM \$16

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

### SCARPARELLO WINGS \$14

oven roasted, white wine, garlic, lemon, spicy cherry peppers

### MEATBALL SLIDERS \$11

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

## FRESH PASTA

{add: chicken \$4 - jumbo shrimp \$6}

### GNOCCHI VODKA \$16

potato pasta, tomato cream sauce, mozzarella, parmigiano

### TORTELLINI ALFREDO \$17

mushroom, classic creamy sauce, olive oil, truffle oil, parmigiano

### STUFFED SHELLS \$16

tomato marinara sauce, fresh ricotta, parmigiano, parsley

### PESTO LASAGNA \$17

basil, arugula, zucchini, bechamel, ricotta, olive oil, parmigiano

## KIDS MENU \$10 {includes beverage}

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

## BEVERAGES

bottled water {liter} - **pellegrino** {sparkling} \$8 - **aqua panna** {natural} \$8  
fountain soda \$3<sup>75</sup> {free refills} **coca cola, diet coke, sprite, root beer, ginger ale, iced tea**

## 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, fresh 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 \$13

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

### BIANCO BIANCO \$12

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

### VONGOLE \$18

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

### DAL MARE \$20

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

## BUILD-YOUR-OWN-PIZZA

peppers, onions, jalapeno, mushroom, mozzarella, ricotta: \$1<sup>00</sup> each  
pepperoni, sausage, sopressata, meatballs, anchovies: \$1<sup>50</sup> each  
prosciutto, shrimp, calamari, clams: \$4<sup>00</sup> each

## GLUTEN-FREE PIZZA

### MARGHERITA \$14

organic flour from naples, italy, mozzarella fior di latte, olive oil,  
tomato sauce, basil {additional toppings extra - pizza baked in separate oven}