

INSALATA

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

APPLE & GORGONZOLA \$15

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

TRICOLORE \$14

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

CLASSIC CAESAR \$14

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

ROASTED BEETS \$16

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

SPINACI AVOCADO \$15

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

HOUSE SALAD \$15

arugula, spinach, radicchio, cherry tomato, red onion, cucumber, balsamic vinaigrette

MOZZARELLA DI BUFALA \$20

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

PRESSED PANINI

{house-made pizza bread}

VIA VIA \$16

prosciutto san daniele, fresh mozzarella, arugula, tomato

POLLO & PESTO \$16

roasted chicken, arugula, fresh mozzarella, roasted peppers

TUTTO VERDURE \$14

zucchini, spinach, broccoli rabe, roasted peppers, onion

ARTHUR AVE \$15

sweet italian sausage, roasted peppers & onion, tomato

ITALIAN COMBO \$16

prosciutto san daniele, sopressata, pepperoni, red onion, roasted red pepper, provolone, romaine, oregano, balsamic

CALZONI GIGANTE

VEGETARIANO \$17

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

CARNIVORO \$19

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

CHEESE \$15

Fresh mozzarella, ricotta, garlic, tomato sauce

BEVERAGES

bottled water {liter} - **pellegrino** {sparkling} \$8 - **aqua panna** {natural} \$8

bottled soda (12oz) - **mexican coke** {with pure cane sugar} \$2.75

fountain soda \$3⁷⁵ {free refills} **coke, diet coke, sprite, root beer, ginger ale, iced tea**



VIA FORNO

WOOD FIRED PIZZA • VINOTECA

ROASTED APPETIZERS

{served in cast iron sizzle-pans}

CAULIFLOWER \$15

caramelized onions, spinach, chili flakes, garlic, lemon

BROCCOLI RABE \$15

fresh garlic, cherry tomato, extra virgin olive oil, lemon
{add sweet sausage \$3}

CARROTS \$14

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

SHRIMP SCAMPI \$18

jumbo shrimp, spinach, white wine, garlic, lemon, olive oil
{add penne pasta \$5}

SWEET SAUSAGE & PEPPERS \$15

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

POLPETTE MARINARA \$16

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

EGGPLANT PARM \$18

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

SCARPARELLO WINGS \$15

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

MEATBALL SLIDERS \$13

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

FRESH PASTA

{add: sweet sausage \$3 ~ chicken \$4 ~ jumbo shrimp \$6}

GNOCCHI VODKA \$17

potato pasta, marinara cream sauce, parmigiano

TORTELLINI ALFREDO \$17

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

STUFFED SHELLS \$17

marinara sauce, fresh ricotta, mozzarella, parmigiano, garlic, parsley

PENNE MARINARA \$16

san marzano tomato sauce, olive oil, fresh basil

KIDS MENU \$10 {includes beverage}

cheese bunny pizza
grilled cheese panini

penne with butter
meatball sliders

PIZZE ROSSE

{fresh mozzarella, san marzano tomato, olive oil, fresh basil}

MARGHERITA \$15

the classic fresh mozzarella

MARINARA \$16

oregano flowers, fresh garlic

INDIAVOLATA \$17

soppressata piccante, spicy pepperoncino, garlic

VIA FORNO \$19

arugula insalata, prosciutto san daniele, shaved parmigiano reggiano

LA PAZZA \$17

anchovies, oregano, garlic, black olives, grape tomato

L'AMERICANO \$17

spicy pepperoni, green peppers, hot honey

DAMMI QUESTA \$17

roasted mushrooms, sweet sausage

A LA VODKA \$17

creamy vodka sauce, basil, crispy prosciutto

NONNO'S BREAKFAST PIZZA \$19

3 eggs, sausage, red peppers, chili flakes

PIZZE BIANCHE

{fresh mozzarella, olive oil, fresh basil ~ *no tomato sauce*}

GIARDINO \$18

Roasted red peppers, mushrooms, onion, tomato, basil pesto (nut free)

RAPINI \$19

Broccoli rabe, sweet sausage, cherry tomato, garlic

NOSTRO PESTO \$17

basil pesto (nut-free), roasted red peppers, fresh tomato

TERRA MIA \$17

roasted mushrooms, onion, truffle oil

BIANCO BIANCO \$16

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

VONGOLE \$19

fresh whole little neck clams, garlic, parsley, lemon wedge

DAL MARE \$23

fresh whole little neck clams, calamari, jumbo shrimp, garlic, parsley, lemon wedge

BUILD-YOUR-OWN-PIZZA

peppers, onion, jalapeno, mushroom, olives, tomato, arugula, ricotta: \$1 each
arugula, spinach, pepperoni, sausage, sopressata, anchovies: \$2 each
chicken, meatballs: \$4 each ~ prosciutto, broccoli rabe: \$5 ~
shrimp, calamari: \$6 each ~ whole clams: \$8

GLUTEN-FREE PIZZA

all of the above pizza are available with gluten free crust for only \$4 more
made using imported italian gluten free flour in a separate area to prevent cross contamination!