

SALUME BOARD \$24

selection of imported prosciutto, salume, olives, focaccia

FORMAGGI BOARD \$19

selection of imported cheeses, olives, fresh fruit, focaccia

PRESSED PANINI

{house-made pizza bread}

VIA VIA \$17

prosciutto san daniele, fresh mozzarella, arugula, tomato

POLLO & PESTO \$18

roasted chicken, arugula, fresh mozzarella, roasted peppers

TUTTO VERDURE \$17

zucchini, spinach, broccoli rabe, roasted peppers, onion

ARTHUR AVE \$17

sweet italian sausage, roasted peppers & onion, tomato

CALZONI GIGANTE

MOZZARELLA & RICOTTA \$16

fresh mozzarella, ricotta, garlic, tomato sauce

VEGETARIANO \$17

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

CARNIVORO \$19

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

INSALATA

{add: avocado \$3 ~ chicken \$6 ~ jumbo shrimp \$8 ~ salmon \$10}

APPLE & GORGONZOLA \$16

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

TRICOLORE \$15

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

CLASSIC CAESAR \$15

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

ROASTED BEETS \$17

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

SPINACI AVOCADO \$16

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

MOZZARELLA DI BUFALA \$23

imported fresh mozzarella from italy, heirloom tomato, 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 \$15

caramelized onions, spinach, chili flakes, garlic, lemon

BROCCOLI RABE \$16

fresh garlic, cherry tomato, extra virgin olive oil, lemon
{add sweet sausage \$5}

CARROTS \$15

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

SHRIMP SCAMPI \$19

jumbo shrimp, spinach, white wine, garlic, lemon, olive oil
{over pasta - add \$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 \$16

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

MEATBALL SLIDERS \$15

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

FRESH PASTA

{add: sweet sausage \$6 - chicken \$6 ~ jumbo shrimp \$8}

GNOCCHI VODKA \$19

potato pasta, marinara cream sauce, mozzarella, parmigiano

TORTELLINI ALFREDO \$19

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

STUFFED SHELLS \$18

tomato marinara sauce, fresh ricotta, parmigiano, parsley

LASAGNA BOLOGNESE \$20

fresa pasta sheets, meat sauce, ricotta, parmigiano

KIDS MENU \$12 {age 10 & under ~ includes milk, juice or fountain soda}

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

PIZZA ROSSA

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

MARGHERITA \$16

the classic fresh mozzarella

MARINARA \$16

oregano flowers, fresh garlic

INDIAVOLATA \$18

soppressata piccante, spicy pepperoncino, garlic

VIA FORNO \$19

arugula insalata, prosciutto san daniele, shaved parmigiano reggiano

LA PAZZA \$17

anchovies, oregano, garlic, black olives, tomato

L'AMERICANO \$18

spicy pepperoni, green peppers, hot honey

ALA VODKA \$17

vodka sauce, basil, fresh mozzarella, crispy prosciutto

DAMMI QUESTA \$18

roasted mushrooms, sweet sausage

PIZZA BIANCA

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

NOSTRO PESTO \$17

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

TERRA MIA \$17

roasted mushrooms, onion, truffle oil

BIANCO BIANCO \$17

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

LE VONGOLE \$20

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, spinach, jalapeno, mushroom, ricotta: \$2 each
pepperoni, sausage, sopressata, meatballs, anchovies: \$3 each
prosciutto, broccoli rabe: \$6 ~ fresh shrimp, calamari or clams: \$8 each

GLUTEN-FREE PIZZA

MARGHERITA \$20

organic flour imported from italy, mozzarella fior di latte, san marzano tomato, olive oil, basil ~ additional toppings extra ~ pizza baked in separate oven
{above pizza rosse or pizza bianche can be prepared w/gluten-free dough: add \$4}

BEVERAGES

bottled water {liter} - **pellegrino** {sparkling} \$9 - **aqua panna** {natural} \$9
fountain soda \$4 {free refills} **coca cola**, **diet coke**, **sprite**, **root beer**, **ginger ale**, **iced tea**

2 Garth Road, Scarsdale, NY 10583 - Tel: 914.556.6464 - www.viafornopizza.com - **Operational Hours:** Monday - Thursday: 3pm - 9pm; Friday: 12 noon - 10pm; Saturday: 12 noon - 10pm; Sunday: 12 noon - 9pm

Weekend Brunch on Saturday & Sunday: 12 noon - 3pm - **Happy Hour @ the Bar:** Monday - Friday 4pm - close, Saturday & Sunday 12pm - close - entire menu available for **Take Out** or **Free Delivery**

"if you or any of your guests have an allergy or dietary restriction please inform your server" - "post your favorite Via Forno photos on **Instagram @viafornopizza**"