

Classic Italian Antipasti

antipasto arcobaleno 38
assorted bruschette tricolore, imported artisan soft & aged cheeses, salumi italiani, roasted vegetables, fresh fruits

mozzarella di bufala caprese 24
imported fresh mozzarella, heirloom tomato, olive oil, basil, balsamic, sea salt

salumi & formaggi 28
assorted artisan imported salumi, cheeses, marinated olives, honey, fruits, focaccia

prosciutto & burrata 24
prosciutto di parma DOP, imported fresh burrata from Puglia, Italy

Salads

add avocado 4 ~ chicken 7 ~ sausage 6 ~ shrimp 14 ~ salmon 14

tricolore 16
endive, radicchio, arugula, castelvetroano green olives, parmigiano, lemon vinaigrette

classic caesar 17
romaine hearts, shaved parmigiano, homemade caesar dressing {lemon, garlic, capers, anchovies}

apple & gorgonzola 18
arugula, sliced apple, radicchio, gorgonzola, toasted almonds, lemon, fig balsamic

spinachi avocado 18
baby spinach, crispy prosciutto, strawberry, avocado, fresh mozzarella, tomato, red onion, balsamic vinaigrette

Small Plates Wood Roasted

tricolore cauliflower 19
oven roasted, marinated coltura di alici vinegrette, greek yogurt, sweet paprika

baby carrots 17
organic rainbow carrots, fresh herbs, honey, olive oil, bread crumbs

brussels sprouts 17
roasted with fresh garlic, salt, pepper, olive oil

broccoli rabe 18
fresh garlic, cherry tomato, olive oil, lemon

tricolore roasted potatoes 14
rosemary, mediterranean herbs, olive oil, himalayan salt

mussels amalfi 19
saffron, calabrian chili, white wine, fresh garlic, parsley

polpette marinara 19
homemade veal & beef meatballs, ricotta, parsley

spicy calabrian wings 18
marinated in calabrian chili sauce, mediterranean herbs, fennel pollen

scarpariello wings 18
white wine, garlic, lemon, spicy cherry peppers



VIA FORNO

WOOD FIRED CUCINA • VINOTECA & BAR

Pasta Fresca al Forno

cavatelli cacio pepe 22
pecorino, parmigiano, black pepper, black truffle sauce

cavatelli bolognese 22
slow-cooked veal and beef ragu, bechamel, parmigiano

pomodoro e basilico 18
vesuvi pasta, marinara, ricotta salata, fresh garlic, olive oil

gnocchi vodka 20
potato gnocchi, pink cream sauce

la norma 22
vesuvi pasta, marinara, roasted eggplant, ricotta salata, roasted pinoli nuts

tortellini alfredo 20
mushroom, cream sauce, truffle oil, parmigiano reggiano

Entrée Wood Roasted

eggplant parm 20
marinara, parmigiano reggiano, asiago, pecorino romano

shrimp scampi 26
white wine, fresh garlic, lemon, olive oil, over vesuvi pasta

roasted organic half chicken 25
free range amish, mediterranean herbs, olive oil, roasted potatoes

Pizza Rosse

margherita 16
the classic fresh mozzarella

americana 18
spicy pepperoni, green peppers, hot honey

boscaiola 19
mixed roasted organic mushrooms, sweet sausage, crispy sweet peppers

indiafolata 18
sopressata piccante, spicy organic calabrian peperoncino, garlic

Pizza Bianche

pesto 17
house made basil pesto (nut-free), roasted red peppers, fresh tomato

prosciutto & fichi 20
organic dried figs, creamy gorgonzola, arugula, fig balsamic

quattro stagioni 18
zucchini, mushroom, roasted peppers, artichoke

dalla terra 18
mixed roasted organic mushrooms, roasted onion, black truffle oil

cacio e pepe 22
pecorino, parmigiano, black pepper, black truffle sauce

lombatello 36
hanger steak, rosemary, garlic, himalayan salt, broccoli rabe, cherry tomatoes

atlantic salmon 34
fresh lemon, fennel pollen, sautéed spinach, olive oil

marinara 16
organic oregano flowers, fresh garlic (no cheese)

via forno 20
arugula, prosciutto di parma, shaved parmigiano

la pazza 17
anchovies, organic oregano, garlic, nostralina black olives, tomato

vodka 17
pink cream sauce, basil, fresh mozzarella, crispy prosciutto

vongole 24
fresh whole little neck clams, garlic, parsley, lemon wedge

dal mare 26
whole little neck clams, calamari, jumbo shrimp, garlic, parsley, lemon

Gluten-Free Pizza

baked in a separate wood-fired oven

margherita 22
organic gluten-free caputo flour, imported from italy, fresh mozzarella, tomato, olive oil, basil

pizza bianca primavera 24
zucchini, mushroom, roasted peppers, artichoke, black olives

pizza rossa salami 26
sweet & hot sopressata, prosciutto

nutella 14
nutella, banana, strawberries

Uini Bianchi

11/42

pinot grigio delle venezie

Passi Di Luce, 2020, Tenuta Mosole, Veneto
Clean, Intense, Dry, Pleasant, Citrusy

chardonnay reserve

Le Rendez-Vous, 2020, Languedoc-Roussillon, France
Bright, Fresh, Citrusy, Mineral, Oak

sauvignon blanc

Ma Fiancée, 2020, Languedoc-Roussillon, France
Exotic, Tropical, Fruity, Rich, Clean

verdicchio dei castelli di jesi

Pignocco, 2020, Santa Barbara, Le Marche
Crispy, refreshing, green, mineral, smooth

Uini Rosè & Frizzante

rosé italian or french

11/42

All year long joyful, refreshing wine

fizi, lambrusco, nv

10/38

Emilia Romagna. Happy, Fresh, Dry, Rich, Fruity

moscate d'asti di canelli, nv

11/42

L'Armagia, Piemonte. Floral, Fruity, Herbal,
Tropical, Fragrant

prosecco sanfeletto extra dry, nv

12/44

Conegliano Valdobbiandene, Veneto
Full and persistent perlage, Floral, Creamy, Fine

Uini Rossi

pinot noir

11/42

Maison Vialade, 2019, Languedoc-Roussillon, France
Deep, Fresh, Elegant, Fruity, Refined

montepulciano d'abruzzo

11/42

Coste di Brento, 2020
Full Body, Bold, Rich, Smooth

cabernet sauvignon

12/44

Grab a Cab, 2018, California
Deep, Light Oak, Lush, Tannins, Stone Fruit, Tobacco

420

14/48

Fat Cat, 2018, Paso Robles Blend, California
A perfect social wine, smooth, rich, velvety

super tuscan

13/46

Donna Toscana, 2019, Toscana
Medium body, Elegant, Long, Violet petal, Dry

chianti classico

12/44

Bio, 2018, San Fabiano, Toscana
Well-balanced, Complex, Earthy, Dry, Elegant

Sangria

glass 12 ~ pitcher 36
red, white, rosé, or fizzy

House-made with imported Italian wines,
Apple Brandy, Triple Sec, Peach Schnapps,
Orange Juice, Fresh Cut Fruit

Wine Cellar Collection

90, 110, 130
please inquire with wine director

Wine Cellar Selection

gavi di gavi

48
Conte di Tassarolo, 2020, Piemonte
Delicate, Floral, Fragrant, Harmonious, Lively

riesling

48
Lakewood Vineyards, 2020, Watkins Glan, New York
Dry, Mouthwatering, Fruity, Sapid, Mineral

fiano di avellino

50
2019, Contrada, Campania
Sophisticated, Aromatic, Light Fruit, Toasted Notes

sancerre

58
Daniel Reverdy & Fils, 2019, Loire Valley, France
Exotic, Floral, Dry, Mineral, Lively

chardonnay the messenger

60
Russian River Valley, California, 2019
Classic California Chardonnay with a modern touch

nero d'avola

46
Feudo Principi di Butera, Sicily, 2018
the Beautiful Expression of Sicily

valpolicella altaro

48
2020, Corte Figaretto, Veneto
Ruby Red, Violet, Intense, Fruity, Medium Body

aglianico del sannio

48
Cantine Iorio, 2019, Campania
Deep, Bright, Intense, Spicy, Rich

malbec

50
Finca la Igriega, 2019, Paraje Altamira, Argentina
Fresh, Juicy, Elegant, Deep, Expressive

aris riserva 2018

60
Gaglioppo, Calabria
Old World, Natural Wine

rosso di montalcino

80
Armillia, 2018, Toscana
the prince of Toscana beauty

nebbiolo d'alba superiore

85
Cumot, 2016, Bricco Maiolico, Piemonte
Elegant Sophisticated, Delicate, Refinted, Intense

cabernet sauvignon

90
The Messenger, 2019, Reserve 445, Napa Valleey, CA
Classic California Cabernet with a modern twist

Signature Cocktails

negrani

13
Beefeater Gin, Campari, Vermouth

french 75

14
Hendricks Gin, fresh lemon juice, sparkling wine

dark and stormy

12
Gosling Black Rum, fresh lime juice,
house-made ginger syrup, seltzer

stinger

14
Pierre Ferrand Ambre Cognac, White Creme de menthe

espresso martini

13
Vanilla Vodka, Baileys, Kaluha

paloma

14
Casamigos Tequila, Giffard Creme de Pamplemousse,
fresh lime juice, grapefruit soda

cosmo

12
Tito's Vodka, Cointreau, fresh lime juice, cranberry juice

pineapple ginger margarita

13
Casamigos Tequila, fresh lime juice & ginger, pineapple juice

Beer

draft

stella

7
4.6%, belgium

peroni

7
4.7%, italy

juice bomb

7
6.5%, usa

seasonal

7
ask your server

bottle

lagunitas

7
6.2%, usa

marechiaro

8
crisp lager, 5.2%, italy

duvel

12
8.5%, belgium

sanavalle

10
amber ale, 8%, italy

big joe

12
DDH IPA, 5.6%, italy