

# Via Emilia

## RISTORANTE

### SALUMI E FORMAGGI

PROSCIUTTO DI PARMA, MORTADELLA, SALAMI, PARMIGIANO REGGIANO, TALLEGIO, PROVOLONE - all served with olives, marinated vegetables & garnishes

Serves 2-4 • 29 | Add imported mozzarella di bufala from Campagna • 7

#### ANTIPASTI

##### APPETIZERS

#### MOZZARELLA DI BUFALA

imported buffalo mozzarella with sweet and hot peppers, wild oregano & basil  
• 17 •

#### POLPETTE DI AGNELLO

sicilian style lamb meatballs with pine nuts, currants & pecorino  
• 16 •

#### CALAMARI FRA DIAVOLO

rhode island squid simmered with tomato, roasted peppers & calabrese chilies  
• 17 •

#### POLPO

red wine braised octopus with ceci beans, castelvetro olives,  
fennel & sun dried tomato  
• 18 •

#### PEI MUSSELS

with calabrese salami, roasted garlic, oregano & tomato  
• 17 •

#### INSALATA

arugula and radicchio with radish, grapes, walnuts & burnt honey vinaigrette  
• 16 •

#### CESARE

baby romaine with parmigiano, roasted garlic & anchovy dressing  
• 15 •

#### PASTA

#### TUTTI FATTA EN CASA (ALL MADE IN HOUSE)

house-made gluten free pasta is available, ask your server for details

#### AGNOLOTTI

english pea filling with asparagus, ricotta salata & pancetta conserva  
• 29 •

#### CAPPELLETTI

buffalo mozzarella filled ravioli with roasted sun gold tomatoes & basil  
• 27 •

#### TAGLIOLINI

hand thin-cut pasta with lobster, tomatoes, roasted shallots & chilies  
• 38 •

#### GNOCCHI

pesto genovese with pine nuts, string beans & pecorino  
• 28 •

#### PACCHERI

lamb ragu with tomato, mint & local ricotta  
• 29 •

#### PAPPARDELLE

short rib ragu with rosemary & pecorino  
• 29 •

#### DAL GIARDINO

##### SEASONAL VEGETABLE PREPARATIONS

#### CARCIOFI

roasted artichokes with pistachios, golden raisins & mint  
• 16 •

#### MELANZANE

baked eggplant rolls with mozzarella, ricotta & tomato  
• 19 •

#### CAPONATA

eggplant and summer squash agrodolce with ricotta salata & roasted tomato vinaigrette  
• 12 •



#### CARNE E PESCE

##### MEAT & FISH

#### PESCE LOCALE

locally caught fish with mussels, fregola, roasted peppers & saffron broth  
• 34 •

#### CAPELANTE

local sea scallops with eggplant and summer squash caponata with roasted tomato vinaigrette  
• 33 •

#### POLLO ARROSTO

half organic chicken with white bean, charred broccolini & lemon-rosemary sugo  
• 29 •

#### BISTECCA

prime strip steak with potato purée, asparagus, roasted tomatoes & balsamico  
• 49 •

#### VITELLO

veal scallopine with roasted mushrooms, fingerling potatoes & marsala  
• 39 •

Please advise your server of any food allergies you may have before ordering. \*Items can be cooked to order or may be consumed raw. Consuming raw or under-cooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. A 20% gratuity will be added for parties of 6 or more.