

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
• 16 •

SPECK E ZUCCA

smoked prosciutto with roasted squash, maple agrodolce & local ricotta
• 17 •

POLPETTINE

beef, pork and prosciutto meatballs with tomato sugo & baked ricotta
• 15 •

CALAMARI ALLA PUTTANESCA

rhode island squid simmered with tomato, olives, capers & wild oregano
• 18 •

POLPO

red wine braised octopus with radicchio, ceci, potatoes & tonnato sauce
• 18 •

ZUPPA DI COZZE

PEI mussels with marinated peppers, saffron broth & grilled sourdough
• 16 •

INSALATA

arugula with roasted root vegetables, currants, walnuts and parmigiano
• 16 •

CESARE

baby romaine with parmigiano, roasted garlic & anchovy dressing
• 14 •

PASTA

TUTTI FATTA EN CASA (ALL MADE IN HOUSE)

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

MEZZALUNA

wild mushroom filling with butter, sage & balsamic tradizionale
• 31 •

CAPPELLETTI

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

TAJARIN

thinly sliced pasta ribbons with spinach, prosciutto & parmigiano reggiano
• 27 •

GNOCCHI AL FORNO

sweet potato gnocchi with fontina, speck & radicchio
• 29 •

SPAGHETTI ALLE VONGOLE

local littleneck clams with garlic & wild oregano
• 28 •

TAGLIATELLE

traditional ragu bolognese with parmigiano reggiano
• 28 •

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
• 18 •

CAPONATA

pumpkin and eggplant agrodolce with almonds, apricot & ricotta salata
• 12 •

CAVOLFIORE

roasted cauliflower with kale, capers & parmigiana
• 12 •



CARNE E PESCE MEAT & FISH

PESCE LOCALE

locally bought fish with cauliflower, roasted potatoes, kale & raisins
• 34 •

CAPELANTE

scallops with pumpkin caponata, almonds & apricot vinaigrette
• 33 •

POLLO

organic chicken with gigante beans, braised greens & house made sausage
• 29 •

BISTECCA

prime ny strip steak with roasted squash & caramelized shallots
• 47 •

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 food-borne illness. A 20% gratuity will be added for parties of 6 or more.