

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 & hot peppers, wild oregano & basil

• 16 •

PROSCIUTTO E MELONE

thinly sliced melon and prosciutto di parma with basil, mint & lemon

• 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 & tomato sauce

• 18 •

VONGOLE

local clams baked with roasted peppers, onions & pancetta

• 16 •

INSALATA

arugula with heirloom tomatoes, marinated cucumbers & ricotta salata

• 15 •

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

AGNOLOTTI

english pea and ricotta filling with butter, mint & lemon agrodolce

• 28 •

CAPPELLETTI

buffalo mozzarella filled ravioli with roasted sun gold tomatoes & basil

• 27 •

TAJARIN

thinly sliced pasta ribbons with peas, prosciutto & parmigiano reggiano

• 27 •

GNOCCHI ALLA SORRENTINA

potato gnocchi baked with san marzano tomatoes, basil & buffalo mozzarella

• 29 •

SPAGHETTI NERO

black spaghetti with local fish, lobster, clams & mussels in fra diavolo sauce

• 38 •

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 with mozzarella, ricotta & tomato

• 18 •

CAPONATA

summer squash & eggplant with almonds, apricot & ricotta salata

• 12 •

ZUCCA

roasted summer squash, pepperonata & castelvetro olives

• 12 •



CARNE E PESCE

MEAT & FISH

PESCE LOCALE

local catch with pattypan squash, pepperonata & castelvetro olives

• 34 •

CAPESANTE

scallops with summer squash caponata, almonds & apricot vinaigrette

• 33 •

POLLO

roasted organic chicken with braised string beans, sweet corn & polenta

• 29 •

AGNELLO

colorado lamb porterhouse chops with gigante beans, rosemary & escarole

• 42 •

VITELLO ARROSTO

pan roasted veal chop with seacoast mushrooms, fingerling potatoes & marsala

• 54 •

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.