

Via Emilia

RISTORANTE

WINES BY THE GLASS

SPUMANTI

PROSECCO, MIONETTO ORGANIC
Valdobbiadene, Veneto, Italy \$11

**LAMBRUSCO REGGIANO SECCO,
MEDICI ERMETE**
Emilia Romagna, Italy \$10

BIANCHI

PINOT GRIGIO DELLE VENEZIE, ZENATO
Veneto, Italy \$11

SAUVIGNON BLANC "CROWDED HOUSE"
Marlborough, New Zealand \$11

VERMENTINO DI SARDINIA, ARGIOLAS
Sardinia, Italy \$10

CHARDONNAY "TELLUS" FALESCO
Umbria, Italy \$12

CHARDONNAY "FOLIE A DEUX"
Russian River Valley, California \$13

ROSATO

LE ROSE ALMERITA, REGALEALI
Sicily, Italy \$11

ROSSI

CHIANTI CLASSICO, ORMANNI
Tuscany, Italy \$11

**BARBERA D'ASTI "LAVIGNONE"
PICCO MACCARIO**
Piedmont, Italy \$12

**PINOT NOIR "INSCRIPTION"
KING ESTATE**
Willamette Valley, Oregon \$13

TUSCAN BLEND "INVETRO", RENIERI
Tuscany, Italy \$15

**CABERNET SAUVIGNON "SCAIA"
TORRE MELLOTTI**
Veneto, Italy \$13

CABERNET SAUVIGNON, B.R. COHN
North Coast, California \$16

BAROLO, SILVIO GRASSO
Piedmont, Italy \$19

APERITIVI \$12

APRICOT SPRITZ
apricot, prosecco, lemon

IL ROSSO
lambrusco, vermouth, grapefruit

SANGRIA BIANCA
pinot grigio, limoncello, blood orange, fresh berries

NEGRONI \$14

NEGRONI SBAGLIATO
prosecco, Cappelletti, Punt e Mes

NEGRONI CLASSICO
Imea Gin, Campari, Martini Rossi

NEGRONI BIANCO
Botanist Gin, Carpano Bianco, Cocchi Americano, grapefruit

BOULEVARDIER
Four Roses bourbon, Campari, Martini Rossi

COCKTAILS \$14

ITALIAN JOB
Lvov vodka, Campari, honey, basil, lemon

PALOMA ITALIANA
El Charro Reposado tequila, Aperol, grapefruit

VINCENZO
*Real McCoy Dark Rum, Solerno,
Amarena cherry, lemon, tonic*

FIGARO
black fig infusion vodka, Carpano Bianco

Via Emilia

RISTORANTE

SALUMI E FORMAGGI

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

SMALL (serves 1-2) • 28 | LARGE (serves 3-5) • 39 | Add imported mozzarella di bufala from Campagna (serves 4-6) • 6

ANTIPASTI

APPETIZERS

CARNE CRUDA

hand cut steak tartare with olive salad, fennel & piave vecchio

• 16 •

MOZZARELLA DI BUFALA

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

• 15 •

POLPETTINE

beef, pork & prosciutto meatballs with tomato sugo & baked ricotta

• 13 •

TRIPPA ALLA ROMANA

tomato braised tripe with mint, pepperoncino & pecorino

• 13 •

ZUPPA DI MARE

local clams & mussels steamed with garlic, peppers & saffron broth

• 16 •

CALAMARI A LA PUTTANSECA

R.I. squid simmered in spicy tomato sauce with olives & capers

• 17 •

INSALATA

baby arugula with parmigiano, farro, walnuts, dried cranberries & apples

• 13 •

CESARE

baby romaine with parmigiano, roasted garlic & anchovy dressing

• 13 •

PASTA

TUTTI FATTA EN CASA (ALL MADE IN HOUSE)

house made gluten free pasta is available

ask your server for details

AGNOLOTTI DAL PLIN

piemontese ravioli filled with beets, robiola & hazlenuts

• 26 •

TORTELLI DI ZUCCA

pumpkin & squash filling with butter, sage & balsamico tradizionale d.o.p.

• 28 •

GNOCCHI VERDE

spinach & ricotta dumplings baked with fontina & prosciutto cotto

• 27 •

SPAGHETTI ALLE VONGOLE

local littleneck clams with roasted garlic, tomato & toasted breadcrumbs

• 26 •

BUCATINI

classic amatriciana with guanciale, tomato & pecorino

• 26 •

TAGLIOLINI

hand cut pasta ribbons with traditional ragu bolognese

& parmigiano reggiano

• 27 •

PAPPARDELLE

short rib ragu with rosemary & pecorino

• 27 •

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.

DAL GIARDINO

SEASONAL VEGETABLE PREPARATIONS

CARCIOFI

roasted artichokes with pistachios, golden raisins & mint

• 15 •

MELANZANE

baked eggplant rolls with mozzarella, ricotta & tomato

• 16 •

CAPONATA DI ZUCCA

eggplant & winter vegetable caponata with baked ricotta, almonds & basil

• 14 •

BROCCOLETTI

charred broccoli with parmigiano reggiano & bread crumbs

• 11 •



CARNE E PESCE

MEAT & FISH

PESCE LOCALE

the market's local catch with fregola, mussels, clams & tomato-fennel broth

• 29 •

CAPESANTE

scallops with winter vegetable caponata, almonds & apricot vinaigrette

• 28 •

POLLO

roasted organic chicken with umbrian lentils, sunchoke & kale

• 27 •

VITELLO

veal scaloppine with seacoast mushrooms, fingerling potatoes & marsala

• 32 •

COSTATA

45 days dry aged prime ribeye with roasted shallots & seacoast mushrooms

• 49 •