

# Via Emilia

## RISTORANTE

### WINES BY THE GLASS

#### SPUMANTI

**PROSECCO, MIONETTO ORGANIC**  
*Valdobbiadene, Veneto, Italy \$12*

**LAMBRUSCO REGGIANO SECCO,  
MEDICI ERMETE**  
*Emilia Romagna, Italy \$11*

#### BIANCHI

**ARNEIS, DAMILANO**  
*Piedmont, Italy \$15*

**GAVI "LA DORIA"**  
*Piedmont, Italy \$12*

**PINOT GRIGIO DELLE VENEZIE, STELLA**  
*Veneto, Italy \$12*

**VERMENTINO DI SARDEGNA, ARGIOLAS**  
*Sardinia, Italy \$11*

**SAUVIGNON BLANC "CROWDED HOUSE"**  
*Marlborough, New Zealand \$12*

**CHARDONNAY "BRAMITO", ANTINORI**  
*Umbria, Italy \$15*

#### ROSATO

**ROSE, LE PARADOU**  
*Cotes de Provence, France \$12*

#### ROSSI

**CHIANTI CLASSICO, ORMANNI**  
*Tuscany, Italy \$11*

**MONTEPULCIANO D'ABRUZZO**  
*Valle Reale, Abruzzo, Italy \$11*

**PINOT NOIR "INSCRIPTION" KING ESTATE**  
*Willamette Valley, Oregon \$14*

**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*

### VIA EMILIA'S SPRITZ

*organic prosecco,  
contratto bitter, citrus*  
*\$12 glass / \$33 carafe*

#### NEGRONI \$14

**NEGRONI CLASSICO**  
*Imea Gin, Campari, Martini Rossi*

**NEGRONI BIANCO**  
*Imea Gin, Carpano Bianco,  
Cocchi Americano, grapefruit*

**BOULEVARDIER**  
*Four Roses bourbon, Campari, Martini Rossi*

#### COCKTAILS \$14

**SANGRIA BIANCA**  
*pinot grigio, limoncello, blood orange*

**ITALIAN JOB**  
*Lyov 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 Infusions fig vodka, Carpano Bianco*

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## RISTORANTE

### SALUMI E FORMAGGI

PROSCIUTTO DI PARMA, MORTADELLA, SALAMI, PARMIGIANO REGGIANO, TALLEGIO, 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

##### POMODORI

local tomatoes with cucumbers, herbs & ricotta salata

• 15 •

##### MOZZARELLA DI BUFALA

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

• 15 •

##### POLPETTINE

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

• 13 •

##### ZUPPA DI COZZE

prince edward island mussels steamed with garlic and peppers in saffron broth

• 16 •

##### CALAMARI A LA PUTTANESCA

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

• 17 •

##### INSALATA

arugula with marinated vegetables, nuts, seeds & parmigiano

• 14 •

##### 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

##### CAPPELLETTI

buffalo mozzarella filled ravioli with roasted sun gold tomatoes & basil

• 26 •

##### MEZZALUNA

porcini and ricotta filling with butter, sage & balsamico tradizionale D.O.P.

• 28 •

##### GNOCCHI VERDE

spinach and ricotta dumplings with almond pesto, arugula, asparagus & pecorino

• 27 •

##### SPAGHETTI ALLO SCOGLIO

local fish, calamari, mussels with tomatoes, garlic & wild oregano

• 29 •

##### BUCATINI

roasted artichokes with castleveltrano olives & golden raisins

• 26 •

##### GRAMIGNA

whole grain maccheroni with crema de parmigiano & sweet sausage

• 26 •

##### TAGLIOLINI

hand cut pasta ribbons with traditional ragu bolognese & parmigiano reggiano

• 27 •

##### PAPPARDELLE

short rib ragu with rosemary & pecorino

• 27 •

#### 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

squash and zucchini with almonds & ricotta salata

• 14 •

##### FAGIOLINI

braised string beans with tomato, basil & polenta

• 12 •



#### CARNE E PESCE

##### MEAT & FISH

##### PESCE LOCALE

the market's local catch with tomatoes, olives, capers and potatoes

• 29 •

##### CAPESANTE

scallops with squash and zucchini caponata, almonds & apricot vinaigrette

• 29 •

##### POLLO

roasted organic chicken with polenta & braised string beans

• 27 •

##### VITELLO

veal scaloppine with seacoast mushrooms, fingerling potatoes & marsala

• 33 •

##### COSTATA

45 day dry aged prime ribeye with roasted shallots & asparagus

• 49 •

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.