

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 •

SPECK E MELE

smoked prosciutto with honeycrisp apples, dried figs & saba

• 18 •

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 •

BUCATINI ALLE COZZE

p.e.i. mussels with roasted garlic & parsley-caper pesto

• 27 •

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 •

BROCCOLINI

prosciutto wrapped broccolini with balsamico, basil & almonds

• 15 •



CARNE E PESCE

MEAT & FISH

PESCE LOCALE

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

• 34 •

CAPESANTE

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 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.