

# Via Emilia

## RISTORANTE

### SALUMI E FORMAGGI

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

SMALL (serves 2-3) • 29 | LARGE (serves 4-6) • 39 | Add imported mozzarella di bufala from Campagna • 6

#### ANTIPASTI

APPETIZERS

##### STRACCIATELLA

cream filled mozzarella with pan roasted mortadella, pistachio pesto & winter squash  
• 16 •

##### POLPETTINE

beef, pork & prosciutto meatballs with tomato sugo & baked ricotta  
• 13 •

##### MOZZARELLA DI BUFALA

imported buffalo mozzarella with sweet and hot peppers, wild oregano & basil  
• 15 •

##### ZUPPA DI COZZE

prince edward island mussels steamed with roasted peppers & arrabbiata sauce  
• 16 •

##### VONGOLE

local clams baked with garlic breadcrumbs, oregano & lemon  
• 16 •

##### INSALATA

bitter greens with pears, figs, almonds, pumpkin seeds & parmigiano  
• 15 •

##### 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 AL FORNO

potato gnocchi baked with fontina & prosciutto cotto  
• 27 •

##### SPAGHETTI NERO

black spaghetti with local fish, lobster, clams & mussels in fra diavolo sauce  
• 38 •

##### BUCATINI

roasted artichokes with castelvetrano olives & golden raisins  
• 26 •

##### RIGATONI

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 •

#### DAL GIARDINO

SEASONAL VEGETABLE PREPARATIONS

##### CARCIOFI

roasted artichokes with pistachios, golden raisins & mint  
• 16 •

##### MELANZANE

baked eggplant rolls with mozzarella, ricotta & tomato  
• 18 •

##### CAPONATA DI ZUCCA

squash and zucchini with almonds & ricotta salata  
• 13 •

##### FAGIOLINI

braised string beans with tomato, basil & polenta  
• 12 •



#### CARNE E PESCE

MEAT & FISH

##### PESCE LOCALE

the market's local catch with roasted artichokes, potatoes & cauliflower  
• 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 & broccoli rabe  
• 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.