

# 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 • 34 | Add imported mozzarella di bufala from Campania • 9

#### PANE

*Nana's bakery sourdough bread with sicilian olive oil,  
roasted garlic, whipped ricotta & ceci beans*

• 6 •



#### ANTIPASTI

##### APPETIZERS

##### CAPRESE

*imported buffalo mozzarella with marinated tomatoes, basil & oregano*

• 18 •

##### POLPETTINE

*beef, pork & prosciutto meatballs with slow cooked ragu & ricotta*

• 16 •

##### CALAMARI FRA DIAVOLO

*rhode island squid simmered with tomato, roasted peppers & calabrese chilies*

• 18 •

##### POLPO

*red wine braised octopus with charred eggplant, white beans & olives*

• 18 •

##### COZZE E CECI

*pei mussels with chickpeas, escarole & tomatoes*

• 16 •

##### INSALATA

*arugula & fennel salad with sun gold tomatoes & pecorino romano*

• 15 •

##### CESARE

*baby romaine with parmigiano, roasted garlic & anchovy dressing*

• 16 •

#### PASTA

##### PASTA FATTA IN CASA (ALL MADE IN HOUSE)

*house-made gluten free pasta is available, ask your server for details*

##### TAGLIATELLE NERO

*squid ink pasta with red wine braised octopus & wild fennel pollen*

• 34 •

##### MEZZALUNA

*with porcini filling, brown butter, sage & balsamico*

• 30 •

##### CAPPELLETTI

*with buffalo mozzarella filling, roasted sun gold tomatoes & basil*

• 28 •

##### GNOCCHI

*with roasted corn, guanciale, spring onion & tomatoes*

• 28 •

##### RISOTTO DI ASTICE

*lobster risotto with spring peas, lemon & parmigiano*

• 43 •

##### RIGATONI VERDE

*spinach & herb pasta with braised pork shoulder & tuscan kale*

• 28 •

##### PAPARDELLE

*with short rib ragu, rosemary & pecorino*

• 31 •

#### 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

*sicilian style squash & eggplant agrodolce with olives, pine nuts & raisins*

• 16 •



#### CARNE E PESCE

##### MEAT & FISH

##### PESCE LOCALE

*locally caught fish with caponata, pine nuts & apricot vinaigrette*

• 36 •

##### CAPESANTE

*sea scallops with charred eggplant puree, broccolini, almonds & pesto trapanese*

• 39 •

##### POLLO ALLA MODENESE

*crispy chicken breast baked with prosciutto di parma,*

*parmigiano & balsamico tradizionale*

• 28 •

##### BISTECCA

*Prime hangar steak with sweet potato & braised cippolini*

• 43 •

##### VITELLO

*roasted veal porterhouse with potato puree, mushrooms & marsala*

• 48 •

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.