

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

PECORINO "OFFIDA" SALADINI PILASTRI

Marche, 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

SUPERTUSCAN BLEND "INVETRO"

Renieri Tuscany, Italy \$15

CABERNET SAUVIGNON "SCAIA" TORRE MELLOTTI

Veneto, Italy \$13

BAROLO, SILVIO GRASSO

Piedmont, Italy \$18

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

PROSCIUTTO E MELONE

prosciutto di parma with melon & trapanese sea salt
• 15 •

MOZZARELLA DI BUFALA

imported buffalo mozzarella with sweet & hot peppers & white anchovies
• 15 •

POLPETTINE

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

ALICE AL LIMONE

marinated white anchovies with lemon, peperoncino & fennel pollen
• 13 •

VONGOLE

“casino” style with peppers, pancetta & sicilian oregano
• 15 •

CALAMARI A LA PUTTANSECA

R.I. squid simmered in spicy tomato sauce with olive & capers
• 17 •

INSALATA

local greens with parmigiano, quinoa,
sunflower seeds & pomegranate vinaigrette
• 14 •

CESARE

baby romaine with parmigiano, roasted garlic & anchovy dressing
• 13 •

PASTA

TUTTI FATTA EN CASA (ALL MADE IN HOUSE)

RAVIOLI

ricotta filling with tomato & basil
• 23 •

SPAGHETTI ALLE VONGOLE

littleneck clams with roasted garlic, tomato & oregano
• 25 •

PAPPARDELLE

short rib ragu with rosemary & pecorino
• 27 •

MEZZE RIGATONI

parmigiano cream with prosciutto di parma & radicchio
• 26 •

LASAGNA VERDE

32 layers with traditional ragu bolognese
• 28 •

TORTELLI DI ZUCCA

pumpkin & squash filling with butter,
sage & balsamico tradizionale D.O.P.
• 28 •

DAL GIARDINO

SEASONAL VEGETABLE PREPARATIONS

CARCIOFI

roasted artichokes with pistachios, golden raisins & mint
• 15 •

MELANZANE

baked eggplant rolls with mozzarella, ricotta & tomato
• 14 •

CAPONATA DI ZUCCA

eggplant & squash caponata with baked ricotta, almonds & basil
• 14 •

BROCCOLI

charred broccolini with parmigiano reggiano & bread crumbs
• 11 •



CARNE E PESCE

MEAT & FISH

PESCE LOCALE

local catch baked with garlic bread crumbs, squash, radicchio & cannellini beans
• 29 •

CAPESANTE

scallops with squash caponata, almonds & apricot vinaigrette
• 28 •

POLLO

roasted local organic chicken with borlotti bean ragu & celery root
• 27 •

VITELLO

veal scallopini with roasted seacoast mushrooms, fingerling
potatoes & marsala
• 32 •

COSTATA

45 days dry aged prime ribeye with pepperonata & saba
• 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.