

Via Emilia

RISTORANTE

WINES BY THE GLASS

SPUMANTI

PROSECCO, MIONETTO ORGANIC

Valdobbiadene, Veneto, Italy \$11

LAMBRUSCO REGGIANO SECCO, MEDICI ERMETE

Emilia Romagna, Italy \$11

BIANCHI

PINOT GRIGIO DELLE VENEZIE, STELLA

Veneto, Italy \$12

SAUVIGNON BLANC "CROWDED HOUSE"

Marlborough, New Zealand \$12

VERMENTINO DI SARDINIA, ARGIOLAS

Sardinia, Italy \$10

CHARDONNAY "TELLUS" FALESCO

Umbria, Italy \$12

CHARDONNAY "FOLIE A DEUX"

Russian River Valley, California \$14

ROSATO

ROSE, LE PARADOU

Cotes de Provence, France \$11

ROSSI

CHIANTI CLASSICO, ORMANNI

Tuscany, Italy \$11

MONTEPULCIANO D'ABRUZZO

Valle Reale, Abruzzo \$11

BARBERA D'ASTI "LAVIGNONE"

PICCO MACCARIO

Piedmont, Italy \$12

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

APERITIVI \$12

APRICOT SPRITZ

apricot, prosecco, lemon

IL ROSSO

lambrusco, vermouth, grapefruit

SANGRIA BIANCA

pinot grigio, limoncello, blood orange, fresh berries

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

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

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

CARNE CRUDA

hand cut steak tartare with olive salad, fennel & piave vecchio

• 16 •

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 PUTTANSECA

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

• 17 •

INSALATA

arugula with parmigiano, tomatoes, farro & asparagus

• 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 •

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

• 13 •



CARNE E PESCE

MEAT & FISH

PESCE LOCALE

the market's local catch with calamari, mussels, fregola & tomato-fennel broth

• 32 •

CAPELANTE

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

• 32 •

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.