

Pasta

Gluten Free +\$3 | Split +\$2 | 1/2 orders -\$4

TAGLIOLINI CARBONARA | \$21.95

Fresh Spaghetti with thinly sliced Pancetta, onions and organic egg

FETTUCCINIE JASMINA | \$25.95

Whole wheat fettuccine with shrimp, asparagus & roasted peppers, in tomato sauce

SPAGHETTI AMATRICIANA | \$21.95

Fresh spaghetti with caramelized onions and pancetta in a light tomato sauce

CAVATELLI NONNA | \$21.95

Homemade cavatelli pasta with arugula, fresh tomatoes & onions, in a light tomato sauce with garlic, topped with shaved ricotta salata cheese

CANNELLONI | \$21.95

Manicotti filled with spinach & ricotta cheese
(No half orders please)

GNOCCHI GENOVESE | \$22.95

Fresh potato pasta with shrimp in a creamy pesto sauce

RAVIOLI VODKA | \$21.95

Choice of meat or cheese ravioli

RISOTTO ADRIATICO | \$28.95

Italian rice with mixed seafood and a touch of tomato sauce
(No half orders please)

ORECCHIETTE MURGIANA | \$23.95

Orecchiette with Italian sausage, arugula and shiitake mushrooms, in garlic & oil sauce

FETTUCCINE BOLOGNESE | \$23.95

Whole wheat or regular fettuccine with meat sauce

LASAGNA | \$23.95

Lasagna filled with meat & béchamel sauce, topped with mozzarella & tomato sauce
(No half orders please)

PAPPARDELLE IL FORNO | \$26.95

Fresh wide pasta with porcini mushrooms, sausage, & peas, in a touch of cream & tomato sauce

CAPELLINI ALLE VONGOLE | \$26.95

Thin spaghetti with fresh clams, in choice of red or white sauce

CAPELLINI PRIMAVERA | \$22.95

Thin pasta in fresh garlic & mixed vegetables

10" Brick Oven Pizzas

Gluten Free Crust Available +\$5

MARGHERITA | \$15.95

Cheese, tomato sauce and basil

QUATTRO STAGIONE | \$17.95

Four equal sections of prosciutto, capers, mushrooms & artichokes

MALDINI | \$17.95

Margherita pizza with bacon, ricotta, spinach & mushrooms

BIANCA | \$16.95

White pizza with spinach, mozzarella and ricotta cheese

MARGHERITA ITALIANA | \$17.95

Fresh mozzarella, basil, tomato sauce & olive oil

NAPOLI | \$16.95

Garlic, scallions and fresh clams
(Please specify red or white)

MARIA | \$15.95

Fresh tomatoes, mozzarella & tomato sauce topped with fresh arugula

PIZZA FRITTA | \$15.95

Topped with burrata cheese, basil & tomato sauce

VERDURE | \$16.95

Zucchini and eggplant

CALABRESE | \$18.95

Smoked mozzarella & dried sopressata

ZIO DAMIANO | \$16.95

Spicy Hot Italian Oil, Mozzarella cheese, tomato sauce & basil

LIGURIA | \$18.95

White pizza with pesto & grilled chicken

ADRIATICA | \$22.95

Fresh clams and diced shrimp
(Please specify red or white sauce)

EMIGLIANA | \$17.95

Artichokes, prosciutto, mozzarella cheese and tomato sauce

ARRABIATA | \$18.95

Italian Sausage and cherry peppers, Mozzarella cheese & tomato sauce

CIMA DI RABE | \$18.95

Italian Sausage and broccoli rabe

VIA SFORZA

Dinner Menu

We're proudly celebrating

30 YEARS

serving the community

Thanks for all your support!



243 Post Road West, Westport, CT 06880

203-454-4444 • viasforza.com • [@viasforza](https://www.instagram.com/viasforza)

VIA SFORZA
Trattoria



Antipasto Appetizers

CLAMS CASINO | \$14.95

Via Sforza's baked clams casino with pancetta

ANTIPASTO CALDO | \$18.95

Stuffed mushroom, shrimp, roasted peppers, eggplant, asparagus, clams and artichokes

ANTIPASTO FREDDO | \$15.95

Sharp provolone, dried Italian sausage, mushrooms olives, artichokes & prosciutto di Parma

BARBABIETOLE BEETS | \$12.95

Brick oven baked beets topped with walnuts and gorgonzola in a balsamic reduction

COZZE IN BRODO | \$14.95

Fresh mussels sautéed with wine, garlic & parsley

CALAMARI & GAMBERI | \$15.95

Grilled marinated Shrimp and Calamari served over baby arugula

ESCAROLE AND BEANS | \$12.95

Sautéed escarole and beans
Add grilled shrimp \$7

MOZZARELLA DI BUFALO & BURRATA | \$16.95

Imported Italian fresh mozzarella & burrata cheese served with tomatoes & roasted peppers

CARCIOFI ROMANA | \$12.95

Baked Artichokes topped with parmesan in a white wine and touch of tomato sauce

CALAMARI FRITTI | \$15.95

Fried Squid



Zuppa Soup

MINISTRONE | \$8

Mixed vegetables

PASTA & FAGIOLI | \$8

Pasta & Beans

Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of foodborne illness.

Insalate Salad

INSALATA DI MARIO | \$12.95

Mixed greens with pears, grapes & walnuts topped with blue cheese in a balsamic dressing

INSALATA DI CESARE | \$11.95

Via Sforza's Caesar salad topped with shaved parmesan cheese and croutons

MISTA WITH SHAVED CHEESE | \$11.95

Mixed greens topped with shaved parmesan cheese

INSALATA DI GORGONZOLA | \$11.95

Mixed greens topped with Gorgonzola cheese

PRINCIPE | \$12.95

Endive, arugula, and radicchio

AVOCADO SALAD | \$13.95

Romaine, diced tomatoes, shredded carrots, red onions, sliced radish, dried cranberries, avocado, cucumbers & pecans in a light balsamic dressing



Contorni Side Order

CIME DI RAPA | \$11

Sautéed Italian broccoli rabe

SPINACH | \$11

Sautéed spinach

SCAROLA AFFOGATA | \$11

Sautéed escarole with olives

ESCAROLE & BEANS | \$12

Sautéed escarole and cannellini beans

18% Gratuity will be added to parties of 6 or more.

Entrees

Served with vegetables & roasted potatoes, or a side of penne in tomato sauce

POLLO ANNA | \$24.95

Breaded chicken breast topped with eggplant & melted mozzarella in a tomato sauce

POLLO RIGOLETTO | \$25.95

Diced chicken breast and Italian sausage sautéed with wine, rosemary, olives, capers and pignoli nuts

SALMON CAMPAGNOLA | \$28.95

Salmon over sautéed spinach & cannellini beans with sautéed mushrooms

LAMB CHOPS | \$35.95

Grilled Lamb chops served over sautéed broccoli rabe & roasted potatoes

POLLO AL CARCIOFI | \$23.95

Chicken breast topped artichokes & capers in a white wine & lemon sauce

POLLO SCARPARELLO | \$23.95

Diced chicken breast sautéed with cherry peppers in spicy balsamic sauce

BAKED SHRIMP SCAMPI | \$34.95

Brick oven baked in a white wine lemon sauce topped with marinated bread crumbs and a touch of tomato sauce

POLLO ARROSTO | \$25.95

Roasted whole organic chicken breast stuffed with spinach, fresh mozzarella and prosciutto in a mushrooms sauce

**Please allow extra cooking time*

SCALOPPINA PARMIGIANA | \$27.95

Breaded Veal scaloppini topped with melted mozzarella in tomato sauce

SCALOPPINA GIUSEPPE | \$32.95

Veal scaloppini with marsala wine, wild mushrooms and a touch of tomato sauce

VEAL CHOP FAMOSA | \$39.95

Breaded Veal Chop topped with fresh tomato sauce and melted Mozzarella cheese

FISH OF THE DAY