

Pasta

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

TAGLIOLINI CARBONARA | \$23.95

Fresh Spaghetti with thinly sliced pancetta, onions and organic egg

FETTUCCINIE JASMINA | \$26.95

Whole wheat fettuccine with shrimp asparagus and roasted peppers in tomato sauce

SPAGHETTI AMATRICIANA | \$23.95

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

CAVATELLI NONNA | \$23.95

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

CANNELLONI | \$22.95

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

GNOCCHI GENOVESE | \$25.95

Fresh potato pasta with shrimp in a creamy pesto sauce

RAVIOLI VODKA | \$23.95

Choice of meat or cheese ravioli

RISOTTO ADRIATICO | \$29.95

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

ORECCHIETTE MURGIANA | \$25.95

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

FETTUCCINE BOLOGNESE | \$24.95

Whole wheat or regular fettuccine with meat sauce

LASAGNA | \$24.95

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

PAPPARDELLE IL FORNO | \$27.95

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

CAPELLINI ALLE VONGOLE | \$27.95

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

CAPELLINI PRIMAVERA | \$23.95

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 | \$18.95

Four equal sections of prosciutto capers, mushrooms & artichokes

MALDINI | \$18.95

Margherita pizza with bacon, ricotta, spinach & mushrooms

BIANCA | \$17.95

White pizza with spinach, mozzarella and ricotta cheese

MARGHERITA ITALIANA | \$18.95

Fresh mozzarella, basil, tomato sauce & olive oil

NAPOLI | \$23.95

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

MARIA | \$16.95

Fresh tomatoes, mozzarella & tomato sauce, topped with fresh arugula

PIZZA FRITTA | \$18.95

Topped with burrata cheese, basil & tomato sauce

VERDURE | \$17.95

Zucchini and eggplant

CALABRESE | \$19.95

Smoked mozzarella & dried sopressata

ZIO DAMIANO | \$17.95

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

LIGURIA | \$19.95

White pizza with pesto & grilled chicken

ADRIATICA | \$25.95

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

EMIGLIANA | \$18.95

Artichokes, prosciutto, mozzarella cheese and tomato sauce

ARRABIATA | \$19.95

Italian Sausage and cherry peppers, Mozzarella cheese & tomato sauce

CIMA DI RABE | \$19.95

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

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Antipasto Appetizers

CLAMS CASINO | \$15.95

Via Sforza's baked clams casino with pancetta

ANTIPASTO CALDO | \$19.95

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

ANTIPASTO FREDDO | \$16.95

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

BARBABIETOLE BEETS | \$13.95

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

COZZE IN BRODO | \$15.95

Fresh mussels sautéed with wine, garlic & parsley

CALAMARI & GAMBERI | \$16.95

Grilled marinated Shrimp & Calamari served over baby arugula

ESCAROLE AND BEANS | \$13.95

Sautéed escarole and beans
Add grilled shrimp \$7

MOZZARELLA DI BUFALO & BURRATA | \$17.95

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

CARCIOFI ROMANA | \$13.95

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

CALAMARI FRITTI | \$16.95

Fried Squid



Zuppa Soup

PASTA & FAGIOLI | \$9

Pasta & Beans

MINISTRONE | \$9

Mixed vegetables

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

Insalate Salad

INSALATA DI MARIO | \$13.95

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

INSALATA DI CESARE | \$12.95

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

MISTA WITH SHAVED CHEESE | \$12.95

Mixed greens topped with shaved parmesan cheese

INSALATA DI GORGONZOLA | \$12.95

Mixed greens topped with Gorgonzola cheese

PRINCIPE | \$13.95

Endive, arugula, and radicchio

AVOCADO SALAD | \$14.95

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 | \$12

Sautéed Italian broccoli rabe

SPINACH | \$12

Sautéed spinach

SCAROLA AFFOGATA | \$12

Sautéed escarole with olives

ESCAROLE & BEANS | \$13

Sautéed escarole and cannellini beans

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

Entrees

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

POLLO ANNA | \$25.95

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

POLLO RIGOLETTO | \$26.95

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

SALMON CAMPAGNOLA | \$29.95

Salmon over sautéed spinach & cannellini beans with sautéed mushrooms

LAMB CHOPS | \$37.95

Grilled Lamb chops served over sautéed broccoli rabe & roasted potatoes

POLLO AL CARCIOFI | \$25.95

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

POLLO SCARPARELLO | \$26.95

Diced chicken breast sautéed with cherry peppers in spicy balsamic sauce

BAKED SHRIMP SCAMPI | \$36.95

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

POLLO ARROSTO | \$27.95

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

*Please allow extra cooking time

SCALOPPINA PARMIGIANA | \$28.95

Breaded Veal scaloppini topped with melted mozzarella in tomato sauce

SCALOPPINA GIUSEPPE | \$34.95

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

VEAL CHOP FAMOSA | \$42.95

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

FISH OF THE DAY