

VIA SFORZA

DINNER MENU

APPETIZERS

***Clams Casino** \$16.95

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 and prosciutto di Parma

Barbabietole Beets \$14.95

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

***Cozze in Brodo** \$16.95

Fresh mussels sautéed with wine, garlic and parsley

***Calamari & Gamberi** \$17.95

Grilled marinated Shrimp & Calamari served over baby arugula

***Escarole and Beans** \$13.95

Sautéed escarole and beans Add grilled shrimp \$10

Mozzarella Di Bufalo & Burrata \$17.95

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

Carciofi Romana \$14.95

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

***Calamari Fritti** \$16.95

Fried Squid

SALAD

Add Grilled Chicken \$7 • Add Shrimp \$12

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

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

Insalata di Gorgonzola \$12.95

Mixed greens topped with Gorgonzola cheese

10" BRICK OVEN PIZZA

Gluten Free Crust Available +\$5

Margherita \$16.95

Cheese, tomato sauce and basil

***Quattro Stagione** \$19.95

Four equal sections of prosciutto, capers, mushrooms and artichokes

***Maldini** \$19.95

Margherita pizza with bacon, ricotta, spinach & mushrooms

Margherita Italiana \$19.95

Fresh mozzarella, basil, tomato sauce and olive oil

***Napoli** \$24.95

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

Maria \$17.95

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

Pizza Fritta \$19.95

Topped with burrata cheese, basil and tomato sauce

Verdure \$18.95

Zucchini and eggplant

***Calabrese** \$20.95

Smoked mozzarella & dried sopressata

Zio Damiano \$18.95

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

***Liguria** \$20.95

White pizza with pesto & grilled chicken

***Adriatica** \$26.95

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

***Emigliana** \$19.95

Artichokes, prosciutto, mozzarella cheese & tomato sauce

***Arrabiata** \$20.95

Italian Sausage and cherry peppers, Mozzarella cheese & tomato sauce

Bianca \$18.95

White pizza with spinach, mozzarella & ricotta cheese

***Cima Di Rabe** \$20.95

Italian Sausage and broccoli rabe

SOME MENU ITEMS MAY CONTAIN ONE OR MORE OF THE 9 MAJOR FOOD ALLERGENS.

PRIOR TO PLACING YOUR ORDER, PLEASE ALERT YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES.

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

VIA SFORZA

DINNER MENU

ENTREES

Served with vegetables & roasted potatoes or side of penne in tomato sauce. Entrée sides not substitutable.

- *Pollo Anna** \$26.95
Breaded chicken breast topped with eggplant and melted mozzarella in a tomato sauce
- *Pollo Rigoletto** \$27.95
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
- *Pollo al Carciofi** \$26.95
Chicken breast topped artichokes & capers in a white wine & lemon sauce
- *Pollo Scarpariello** \$27.95
Diced chicken breast sautéed with cherry peppers in spicy balsamic sauce
- *Baked Shrimp Scampi** \$37.95
Brick oven baked in a white wine lemon sauce topped with marinated bread crumbs and a touch of tomato sauce
- *Pollo Arrosto** \$28.95
Roasted whole organic chicken breast stuffed with spinach, fresh mozzarella and prosciutto in a mushrooms sauce Please allow extra cooking time
- *Scaloppina Parmigiana** \$29.95
Breaded Veal scaloppini topped with melted mozzarella in tomato sauce
- *Scaloppina Giuseppe** \$35.95
Veal scaloppini with marsala wine, wild mushrooms and a touch of tomato sauce
- *Lamb Chops** \$38.95
Grilled Lamb chops served over sautéed broccoli rabe & roasted potatoes
- *Veal Chop Famosa** \$44.95
Breaded Veal Chop topped with fresh tomato sauce and melted Mozzarella cheese
- *Fish of the day**

SIDES

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| Escarole & Beans \$13
<i>Sautéed escarole and cannellini beans</i> | Cime di Rapa \$12
<i>Sautéed Italian broccoli rabe</i> |
| Scarola Affogata \$12
<i>Sautéed escarole with olives</i> | Spinach \$12
<i>Sautéed spinach</i> |

PASTA

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

- *Tagliolini Carbonara** \$24.95
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** \$24.95
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** \$26.95
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** \$26.95
Orecchiette with Italian sausage, arugula and shiitake mushrooms, in garlic & oil sauce
- *Fettuccine Bolognese** \$25.95
Whole wheat or regular fettuccine with meat sauce
- *Lasagna** \$25.95
Lasagna filled with meat & béchamel sauce, topped with mozzarella & tomato sauce (No half orders please)
- *Pappardelle il Forno** \$28.95
Fresh wide pasta with porcini mushrooms, sausage, and peas, in a touch of cream & tomato sauce
- *Capellini alle Vongole** \$28.95
Thin spaghetti with fresh clams, in choice of red or white sauce
- Capellini Primavera** \$23.95
Thin pasta in fresh garlic & mixed vegetables

SOUP

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| Minestrone \$9
<i>Mixed vegetables</i> | Pasta & Fagioli \$9
<i>Pasta & beans</i> |
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***THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.**