

## Pasta

Gluten Free +\$3 • Split +\$2 • 1/2 orders -\$42

### **TAGLIOLINI CARBONARA | \$17.95**

Fresh Spaghetti with thinly sliced Pancetta, onions and organic egg

### **RIGATONI LUIGI | \$17.95**

Rigatoni with sausage & meatballs in a vodka sauce

### **GNOCCHI ALBANO | \$17.95**

Potato gnocchi pasta with a light tomato meat sauce, topped with fresh Italian mozzarella

### **SPAGHETTI PUTANESCA AL GAMBERI | \$19.95**

Fresh spaghetti with shrimp, onions, capers & olives in tomato sauce

### **CAVATELLI NONNA | \$17.95**

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

### **CANNELLONI | \$16.95**

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

### **FETTUCCHINE EMILIANA | \$17.95**

Fresh fettuccine pasta with prosciutto and mushrooms in a cream sauce topped with shaved parmesan

### **PAPPARDELLE IL FORNO | \$19.95**

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

### **RISOTTO SAFFRON | \$22.95**

Italian rice with mixed seafood in a saffron cream sauce

### **PAPPARDELLE COLOMBO | \$16.95**

Fresh wide pasta with julienne of grilled chicken, pesto, sun dried tomatoes and a touch of cream

### **CAPELLINI PRIMAVERA | \$16.95**

Thin pasta in fresh garlic & mixed vegetables

### **RAVIOLI VODKA | \$16.50**

Choice of meat or cheese ravioli

### **CAPELLINI ALLE VONGOLE | \$22.95**

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

### **EGGPLANT ROLLATINI | \$16.95**

Spinach & ricotta cheese wrapped in eggplant, baked in tomato sauce and topped with melted mozzarella cheese

## 10" Brick Oven Pizzas

Gluten Free Crust Available +\$4

### **MARGHERITA | \$12.95**

Cheese, tomato sauce and basil

### **ZIO DAMIANO | \$13.95**

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

### **MALDINI | \$14.95**

Margherita pizza with bacon, ricotta, spinach & mushrooms

### **CALABRESE | \$14.95**

Smoked mozzarella & dried sopressata

### **BIANCA | \$13.95**

White pizza with spinach, mozzarella and ricotta cheese

### **MARGHERITA ITALIANA | \$14.95**

Fresh mozzarella, basil, tomato sauce & olive oil

### **NAPOLI | \$16.95**

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

### **VERDURE | \$13.95**

Zucchini and eggplant

### **PIZZA FRITTA | \$15.95**

Topped with burrata cheese, basil & tomato sauce

### **MARIA | \$13.95**

Fresh tomatoes, mozzarella & tomato sauce topped with fresh arugula

### **LIGURIA | \$14.95**

White pizza with pesto & grilled chicken

### **ADRIATICA | \$17.95**

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

### **QUATTRO STAGIONE | \$15.95**

Four equal sections of prosciutto, capers, mushrooms & artichokes

### **CIMA DI RABE | \$14.95**

Italian Sausage and broccoli rabe

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

*18% Gratuity will be added to parties of 6 or more.  
Items & prices subject to change without notice.*

# VIA SFORZA

## Lunch Menu

We're proudly celebrating

# 30 YEARS

serving the community

Thanks for all your support!



VIA SFORZA  
Trattoria

EST 1992

243 Post Road West, Westport, CT 06880

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

## Antipasto Appetizers

### BEETS AL FORNO | \$10.95

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

### ANTIPASTO FREDDO | \$13.95

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

### MOZZARELLA DI BUFALO & BURRATA | \$13.95

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

### CARCIOFI ROMANA | \$10.95

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

### COZZE IN BRODO | \$11.95

Fresh mussels sautéed with wine, garlic & parsley

### GAMBERI WITH ESCAROLE AND BEANS | \$16.95

Sautéed escarole & beans topped with grilled shrimp

### CALAMARI FRA DIAVOLO | \$13.95

Fried calamari tossed with romaine and cherry peppers in Caesar dressing

### CALAMARI FRITTI | \$13.95

Fried Squid

## Sandwiches

### MEATBALL WEDGE | \$11.95

### VEAL PARMESAN WEDGE | \$11.95

### CHICKEN PARMESAN WEDGE | \$11.95

## Contorni Side Order

### SCAROLA AFFOGATA | \$8

Sautéed escarole with olives

### SPINACH | \$8

Sautéed spinach

### BROCCOLI RAPA | \$9

Sautéed Italian broccoli rapa

### ESCAROLE & BEANS | \$9

Sautéed escarole and cannellini beans

## Insalate Salad

*Add Grilled Chicken • \$4 Add Shrimp \$7*

### INSALATA DI MARIO | \$10

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

### GIARDINO SALAD | \$10

Diced fresh tomatoes & cucumber salad with fresh mozzarella over arugula

### MISTA WITH SHAVED CHEESE | \$9

Mixed greens topped with shaved parmesan cheese

### INSALATA DI GORGONZOLA | \$10

Mixed greens topped with Gorgonzola cheese

### PRINCIPE | \$10

Endive, arugula, and radicchio

### AVOCADO SALAD | \$11

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

### PARADISO | \$11

Mixed greens topped with goat cheese, raisins, apples and walnuts in a raspberry vinaigrette dressing

## Paninis

*Served with homemade potato chips*

### SAILOR PANINI | \$15.95

Shrimp & bacon with avocado, lettuce & tomato in a light tartar sauce

### WILSON PANINI | \$13.95

Grilled chicken with lettuce, tomatoes, cucumber & Caesar dressing

### SALUTARE PANINI | \$13.95

Grilled veggies, fresh mozzarella, tomatoes & arugula, drizzled with a touch of balsamic

### LEONARDO PANINI | \$13.95

Grilled sausage topped with tomato sauce and melted mozzarella cheese

## Entrées

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

### POLLO ANNA | \$20.95

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

### POLLO RIGOLETTO | \$21.95

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

### POLLO SCARPARELLO | \$20.95

Diced chicken breast sautéed with cherry peppers in spicy balsamic sauce

### POLLO CAPRICCIOSA | \$20.95

Breaded chicken breast topped with marinated tomatoes, arugula and fresh mozzarella

### CLASSICO | \$19.95

Baked eggplant parmigiano with sliced sausage in tomato sauce, topped with melted mozzarella

### SCALLOPPINA GIUSEPPE | \$24.95

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

### SCALLOPPINA PARMIGIANA | \$20.95

Breaded Veal scaloppini topped with melted mozzarella in tomato sauce

### SCALLOPPINA FRASCATI | 24.95

Veal topped with prosciutto, sage, parmesan cheese & Frascati wine sauce

### SALMON CAMPAGNOLA | \$20.95

Salmon over sautéed spinach & cannellini beans with sautéed mushrooms

### BAKED SHRIMP SCAMPI | \$24.95

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

## Zuppa Soup

### MINISTRONE | \$8

Mixed vegetables

### PASTA & FAGIOLI | \$8

Pasta & beans