



CATERING MENU

Small Tray Serves 6-8 People • Large Tray Serves 10-14 People

DINNERS

- *VEAL PARMIGIANA \$110.00 | \$200.00
Veal scaloppini topped with tomato sauce and mozzarella cheese
- *POLLO GIORGIO \$90.00 | \$160.00
Diced chicken and sausage with artichokes, mushrooms and white wine sauce
- *POLLO RIGOLETTO \$90.00 | \$160.00
Diced chicken breast and Italian sausage with olives, capers, and pignoli nuts
- *CHICKEN PARMIGIANA \$90.00 | \$160.00
Breaded chicken breast topped with tomato sauce and mozzarella cheese
- *POLLO FRANCESE \$90.00 | \$160.00
Chicken breast egg battered with white wine and lemon sauce
- EGGPLANT ROLLATINI \$90.00 | \$160.00
Eggplant topped with tomato sauce and mozzarella cheese

PASTA

- FARFALLE PRIMAVERA \$95.00 | \$150.00
Vegetables and a touch of tomato sauce
- PENNE VODKA \$80.00 | \$140.00
Pasta in a vodka cream sauce
- PENNE POMODORO \$70.00 | \$110.00
Pasta in tomato sauce
- *PASTA TORITTESE \$95.00 | \$150.00
Pasta with sausage, broccoli, garlic and oil
- *LASAGNA \$100.00 | \$175.00
Lasagna with meat and béchamel sauce
- CANNELLONI \$95.00 | \$165.00
Filled with spinach and ricotta cheese
- *RAVIOLI \$90.00 | \$160.00
Meat ravioli with tomato sauce
- BAKED ZITI \$90.00 | \$150.00
Ziti baked and topped with mozzarella cheese

APPETIZERS

- FRESH MOZZARELLA \$70.00 | \$130.00
Fresh mozzarella & roasted peppers
- *FRIED CALAMARI \$90.00 | \$150.00

SALADS

- GORGONZOLA \$40.00 | \$80.00
Mixed greens topped with gorgonzola cheese
- ITALIANA \$40.00 | \$80.00
Mixed greens topped with mozzarella cheese
- *CAESAR \$40.00 | \$80.00
Caesar salad topped with shaved parmesan
- *COLD ANTIPASTO \$70.00 | \$130.00
Prosciutto, dried sausage, provolone, mushrooms eggplant, artichokes and olives



(AVAILABLE FOR LUNCH ONLY)

Paninis & Grilled Pizza Wraps

SERVED ON WOODFIRE-BAKED CIABATTA BREAD OR GRILLED PIZZA WRAP & SERVED WITH POTATO CHIPS

- | | |
|--|---|
| *BLACKENED CHICKEN PANINO \$16.95
<i>Blackened chicken, cheddar, tomato, arugula & spicy aioli</i> | *OPEN-FACE SALMON BURGER \$21.95
<i>Grilled salmon patty with avocado & marinated beets on brioche bun</i> |
| *SOPORITO \$15.95
<i>Prosciutto, fresh mozzarella, tomato, & basil pesto</i> | *PUGLIESE \$17.95
<i>Mortadella, burrata, crushed pistachios & olive tapenade</i> |
| *PARMA \$17.95
<i>Prosciutto di Parma, mozzarella, arugula & balsamic glaze</i> | SALUTARE \$16.50
<i>Goat cheese, melted mozzarella, roasted vegetables & basil aioli</i> |
| *CRISPY CHICKEN CAESAR WRAP \$16.50
<i>Crispy chicken, shaved parmesan, romaine & Caesar dressing</i> | *ALBEROBELLO \$15.95
<i>Grilled chicken, roasted cherry peppers & house aioli</i> |
| GRILLED PIZZA WRAP \$14.95
<i>Pizza dough with mozzarella, tomato, basil & extra virgin olive oil</i> | *SALMON WRAP \$18.50
<i>Fresh salmon, endive, romaine, lemon vinaigrette & spicy mayo</i> |
| *SAILOR \$19.95
<i>Shrimp & bacon with avocado, lettuce & tomato in a light tartar sauce</i> | *SAUSAGE & PEPPERS BURGER \$16.95
<i>Italian sausage patty with peppers, onions & provolone on brioche bun</i> |

DESSERT

- | | |
|----------------------------|-------------------------|
| CANNOLI \$6.00 | LIMONCELLO CAKE \$9.00 |
| TIRAMISU \$9.00 | MIMOSA CAKE \$9.00 |
| RICOTTA CHEESECAKE \$9.00 | TARTUFO \$9.00 |
| CHOCOLATE LAVA CAKE \$9.00 | CHOCOLATE MOUSSE \$9.00 |



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VIA SFORZA Trattoria



EST 1992

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VIA SFORZA Trattoria



EST 1992

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Hosting a party larger than 15 people?
Call 203.454.4444
Additional dishes available upon request.

APPETIZERS

*CALAMARI FRITTI <i>Fried calamari</i>	\$17.95
*PESCE ALLA GRIGLIA <i>Grilled and marinated shrimp and calamari</i>	\$19.95
MOZZARELLA DI BUFALA & BURRATA <i>Fresh mozzarella, tomatoes, green olives and roasted peppers</i>	\$19.95
*COLD ANTIPASTO <i>Prosciutto, dried sausage, olives, provolone, mushrooms, eggplant and artichokes</i>	\$18.95
CARCIOFI ROMANA <i>Baked artichokes topped with breadcrumbs & parmesan in a white in wine and touch of tomato sauce</i>	\$15.95
*COZZE IN BRODO <i>Fresh mussels sautéed with wine, garlic and parsley</i>	\$16.95
*CLAMS CASINO <i>Via Sforza's baked clams casino with pancetta</i>	\$16.95
BEETS AL FORNO <i>Brick oven baked beets topped with walnuts and gorgonzola in a balsamic reduction</i>	\$15.95

SALADS

GORGONZOLA <i>Mixed salad topped with gorgonzola cheese in Via Sforza's balsamic dressing</i>	SMALL LARGE \$9.95 \$15.95
ITALIANA <i>Mixed salad topped with shredded mozzarella cheese in Via Sforza's balsamic dressing</i>	\$9.95 \$15.95
PRINCIPE <i>Endive, arugula and radicchio in Via Sforza's balsamic dressing</i>	\$9.95 \$15.95
*CAESAR <i>Romaine tossed with grated cheese in a Caesar dressing topped with thinly sliced shaved parmesan</i>	\$9.95 \$15.95
PARADISO <i>Mixed greens with goat cheese, raisins, apples and walnuts in raspberry vinaigrette</i>	\$9.95 \$15.95
MARIO <i>Mixed greens with pears, grapes & walnuts topped with blue cheese in a balsamic dressing</i>	\$9.95 \$15.95
AVOCADO <i>Romaine, diced tomatoes, shredded carrots, red onions, sliced radish, dried cranberries, avocado, cucumbers & pecans in a light balsamic dressing</i>	\$9.95 \$15.95
TUSCAN <i>Kale, apples, roasted chickpeas, carrots, almonds & honey Dijon mustard dressing</i>	\$9.95 \$15.95

SALAD ADDITIONS:

*SHRIMP	\$12.00	*GRILLED CHICKEN	\$7.00
		*GRILLED SALMON	\$14.00

SOUP

MINISTRONE	\$9.00
PASTA FAGIOLI	\$9.00


SIDES

ESCAROLE & BEANS <i>Sauteed escarole & cannellini beans</i>	\$11.00
SCAROLA AFFOGATO <i>Sauteed escarole with olives</i>	\$11.00
CIME DI RAPPA <i>Sauteed Italian broccoli rapa</i>	\$11.00
SPINACH <i>Sauteed spinach</i>	\$11.00

PIZZA

REGULAR OVEN CHEESE	SMALL LARGE \$14.95 \$19.95
BRICK OVEN CHEESE	\$14.95 \$19.95
SICILIAN	\$24.95
EACH ADDITIONAL TOPPING	\$1.50 \$3.00

TOPPINGS

<i>Artichokes</i>	<i>Tomatoes</i>	<i>Broccoli</i>	<i>Ricotta</i>	
<i>Asparagus</i>	<i>Black Olives</i>	<i>Garlic</i>	<i>Pepperoni</i>	
<i>Capers</i>	<i>Eggplant</i>	<i>Onions</i>	<i>Bacon</i>	
<i>Hot Peppers</i>	<i>Mushrooms</i>	<i>Zucchini</i>	<i>Meatballs</i>	
<i>Spinach</i>	<i>Gorgonzola</i>	<i>Hot Oil</i>	<i>Prosciutto*</i>	
<i>Clams*</i>	<i>Soppressata</i>	<i>Sausage*</i>	<i>Shrimp*</i>	
<i>Chicken*</i>				

*Topping costs extra

NOTE: LARGE PIZZA IS 16", SMALL PIZZA IS 12"

SPECIALTY PIZZA

*ZIO DAMIANO <i>Spicy hot Italian chili oil</i>	SMALL LARGE \$17.95 \$22.95
*NAPOLI <i>Choice of red or white, garlic, scallions and fresh clams</i>	\$20.95 \$26.95
*ADRIATICA <i>Choice of red or white, fresh clams and diced shrimp</i>	\$26.95 \$36.95
VERDURE <i>Zucchini and eggplant</i>	\$18.25 \$24.95
*LIGURIA <i>White pizza with pesto and grilled chicken</i>	\$18.95 \$24.95
*EMIGLIANA <i>Artichokes and prosciutto</i>	\$18.25 \$24.95
*CAPRI <i>Diced shrimp, garlic and fresh mozzarella</i>	\$25.95 \$35.95
ITALIANA <i>Fresh mozzarella</i>	\$18.95 \$24.95
BIANCA <i>White pizza spinach, mozzarella and ricotta</i>	\$18.95 \$25.95
VEGETARIAN <i>Mushrooms, spinach, broccoli, peppers and onions</i>	\$19.25 \$26.95
*MALDINI <i>Bacon, ricotta, spinach and mushrooms</i>	\$19.25 \$27.95
*ANTONELLO <i>Hot cherry peppers, sausage and onions</i>	\$19.95 \$28.95
*CALABRESE <i>Smoked mozzarella and dried hot soppressata</i>	\$18.95 \$24.95
*VALTELLINA <i>Bresaola, arugula, shaved parmesan, cherry tomatoes & mozzarella (no tomato sauce)</i>	\$22.95 \$32.95
*BURRATINA <i>Pistachio pesto, mortadella, burrata, mozzarella & basil (no tomato sauce)</i>	\$23.95 \$34.95
*ALTO ADIGE <i>Speck, stracciatella, arugula & mozzarella (no tomato sauce)</i>	\$22.95 \$32.95

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.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

PASTA

*PAPPARDELLE IL FORNO <i>Porcini mushrooms, sausage and peas in a touch of cream and tomato sauce</i>	\$25.95
CANNELLONI <i>Filled with spinach and ricotta cheese</i>	\$21.95
*CAPELLINI ALLE VONGOLE <i>Red or white fresh clam sauce</i>	\$27.95
FARFALLE PRIMAVERA <i>Vegetables and a touch of tomato sauce</i>	\$21.95
*MEAT MANICOTTI <i>Ground beef, pork, veal and ricotta cheese filled baked manicotti topped with melted mozzarella served in tomato sauce</i>	\$21.95
*FETTUCINE ARTURO <i>Shrimp, roasted peppers, tomato sauce and light cream</i>	\$25.95
*LASAGNA <i>Backed lasagna filled with meat and béchamel, topped with melted mozzarella in tomato sauce</i>	\$21.95
*PAPPARDELLE COLOMBO <i>Fresh wide pasta with julienne of grilled chicken, pesto, sun dried tomatoes, and a touch of cream</i>	\$22.95
PENNE AL POMODORO <i>Pasta with tomato sauce and basil</i>	\$18.95
*RAVIOLI VODKA <i>Meat or cheese ravioli in a pink vodka sauce</i>	\$21.95
*RISOTTO ADRIATICO <i>Italian rice with scallops, shrimp, calamari and clams in a light tomato sauce</i>	\$29.95
CAVATELLI BARESE <i>Broccoli rapa in garlic and olive oil (add sausage \$2 extra)</i>	\$22.95
GNOCCHI ALBANO <i>Potato dumpling pasta with a light tomato meat sauce, topped with fresh Italian mozzarella</i>	\$22.95
BAKED ZITI <i>Baked ziti topped with melted mozzarella cheese</i>	\$19.95
EGGPLANT ROLLATINI <i>Eggplant filled with spinach and ricotta cheese topped with melted mozzarella served in tomato sauce</i>	\$21.95
*ORECCHIETTE MURGIANA <i>Orecchiette with Italian sausage, arugula and shiitake mushrooms, in garlic & oil sauce</i>	\$26.95
CAVATELLI NONNA <i>Homemade cavatelli pasta with arugula, fresh tomatoes & onions, in a light tomato sauce with garlic, topped with shaved ricotta salata cheese</i>	\$23.95

ENTRÉES

SERVED WITH CHOICE OF POTATO AND VEGGIES OR SIDE OF PENNE POMODORO

*POLLO SCARPARIELLO <i>Diced chicken breast sautéed with a balsamic sauce and cherry peppers</i>	\$26.95
*POLLO PARMIGIANA <i>Breaded chicken breast topped with mozzarella and tomato sauce</i>	\$25.95
*POLLO GEORGIO <i>Diced chicken breast and sausage with artichokes, mushrooms and white wine sauce</i>	\$27.95
*POLLO ANNA <i>Breaded chicken breast topped with mozzarella and eggplant in tomato sauce</i>	\$25.95
*POLLO RIGOLETTO <i>Diced chicken breast and Italian sausage with olives, capers and pignoli nuts in a white wine and garlic sauce</i>	\$27.95
*POLLO ARROSTO <i>Roasted whole organic chicken breast stuffed with spinach, fresh mozzarella and prosciutto in a mushrooms sauce *Please allow extra cooking time</i>	\$27.95
*SCALOPPINI PARMIGIANA <i>Breaded veal scaloppini topped with mozzarella in tomato sauce</i>	\$29.95
*SCALOPPINI GIUSEPPE <i>Marsala wine and wild mushrooms</i>	\$36.95
*SALMON CAMPAGNOLA <i>Salmon over sautéed spinach & cannellini beans with sautéed mushrooms</i>	\$31.95
*LAMB CHOPS <i>Grilled Lamb chops served over sautéed broccoli rabe & roasted potatoes</i>	\$40.95