

# VIA SFORZA

## DINNER MENU

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### 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*

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### 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*

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### SOUP

**Minestrone** \$9  
*Mixed vegetables*

**Pasta & Fagioli** \$9  
*Pasta & beans*



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### 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**

### 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*

### SIDES

**Escarole & Beans** \$13

*Sautéed escarole and cannellini beans*

**Scarola Affogata** \$12

*Sautéed escarole with olives*

**Cime di Rapa** \$12

*Sautéed Italian broccoli rapa*

**Spinach** \$12

*Sautéed spinach*

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

*8% Gratuity will be added to parties of 6 or more.*