

# Via Sforza Lunch Menu

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## ENTREES

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

**\*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** \$27.95

*Salmon over sautéed spinach & cannellini beans with sautéed mushrooms*

**\*Classico** \$24.95

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

**\*Pollo Scarpariello** \$25.95

*Diced chicken breast sautéed with cherry peppers in spicy balsamic sauce*

**\*Baked Shrimp Scampi** \$31.95

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

**\*Scaloppina Frascati** \$31.95

*Veal topped with prosciutto, sage, parmesan cheese and Frascati wine sauce*

**\*Scaloppina Parmigiana** \$27.95

*Breaded Veal scaloppini topped with melted mozzarella in tomato sauce*

**\*Scaloppina Giuseppe** \$31.95

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

**\*Pollo Capricciosa** \$25.95

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

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## SOUPS

**Minestrone** \$10  
*Mixed vegetables*

**Pasta & Fagioli** \$10  
*Pasta & Beans*

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## PANINIS & GRILLED PIZZA WRAPS

*Served with potato chips*

**\*Sailor Wrap** \$19.95

*Shrimp & bacon with avocado, lettuce & tomato in a light tartar sauce on a grilled pizza wrap*

**\*Salmon Wrap** \$18.50

*Fresh salmon, endive, romaine, lemon vinaigrette and spicy mayo on a grilled pizza wrap*

**\*Chicken Caesar Wrap** \$16.50

*Crispy chicken, shaved parmesan, romaine and Caesar dressing on a grilled pizza wrap*

**\*Parma** \$17.95

*Prosciutto di Parma, mozzarella, arugula & balsamic glaze on ciabatta bread*

**\*Salutare** \$16.50

*Goat cheese, melted mozzarella, roasted vegetables & basil aioli on ciabatta bread*

**\*Pugliese** \$17.95

*Mortadella, burrata, crushed pistachios & olive tapenade on ciabatta bread*

**\*Blackened Chicken** \$16.95

*Blackened chicken, cheddar, tomato, arugula & spicy aioli on ciabatta bread*

**\*Open-Face Salmon Burger** \$21.95

*Grilled salmon patty with avocado and marinated beets on a brioche bun*

**\*Sausage & Peppers Burger** \$16.95

*Italian sausage patty with peppers, onions and provolone on a brioche bun*

## PASTA

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

**\*Tagliolini Carbonara** \$21.95

*Fresh Spaghetti with thinly sliced Pancetta, onions and organic egg*

**\*Orecchiette Murgiana** \$23.95

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

**Eggplant Rollatini** \$21.95

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

**Cavatelli Nonna** \$22.95

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

**Cannelloni** \$21.95

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

**\*Gnocchi Albano** \$22.95

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

**\*Ravioli Vodka** \$22.95

*Choice of meat or cheese ravioli*

**\*Risotto Adriatico** \$29.95

*Italian rice with mixed seafood in saffron cream sauce*

**Spaghetti Putanesca** \$21.95

*Fresh spaghetti with onions, capers and olives in tomato sauce*

**\*Pappardelle Colombo** \$22.95

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

**\*Pappardelle il Forno** \$25.95

*Fresh wide pasta with porcini mushrooms, sausage and peas, touch of cream & tomato sauce*

**\*Capellini alle Vongole** \$28.95

*Thin spaghetti with fresh clams (Choice of red or white sauce)*

**Capellini Primavera** \$21.95

*Thin pasta in fresh garlic & mixed vegetables*

**\*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.**

**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.**

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## APPETIZERS

**\*Gamberi With Escarole and Beans** \$20.95  
Sautéed escarole & beans topped with grilled shrimp

**\*Antipasto Freddo** \$16.95  
Sharp provolone, dried Italian sausage, mushrooms olives, artichokes & prosciutto di Parma

**\*Cozze in Brodo** \$15.95  
Fresh mussels sautéed with wine, garlic & parsley

**\*Calamari fra diavolo** \$16.95  
Fried calamari tossed with romaine and cherry peppers in Caesar dressing

**Mozzarella Di Bufalo & Burrata** \$16.95  
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

**Beets al Forno** \$13.95  
Brick oven baked beets topped with walnuts and gorgonzola in a balsamic reduction

**\*Clams Casino** \$16.95  
Via Sforza's baked clams casino with pancetta

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## SALADS

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

**Insalata di Mario** \$14  
Mixed greens with pears, grapes & walnuts topped with blue cheese in a balsamic dressing

**Mista with Shaved Cheese** \$12  
Mixed greens topped with shaved parmesan cheese

**Principe** \$14  
Endive, arugula, and radicchio

**Avocado Salad** \$15  
Romaine, diced tomatoes, shredded carrots, red onions, sliced radish, dried cranberries, avocado, cucumbers & pecans in a light balsamic dressing

**Insalata di Gorgonzola** \$14  
Mixed greens topped with Gorgonzola cheese

**Paradiso** \$15  
Mixed greens topped with goat cheese, raisins, apples & walnuts in raspberry vinaigrette

**Tuscan** \$15  
Kale, apples, roasted chickpeas, carrots, almonds & honey dijon mustard dressing

**Insalata di Grace** \$15  
Kale with roasted beets, dried cranberries, creamy goat cheese, crunchy walnuts & balsamic vinaigrette

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## SIDES

**Escarole & Beans** \$12  
Sautéed escarole and cannellini beans

**Scarola Affogata** \$12  
Sautéed escarole with olives

**Broccoli Rapa** \$12  
Sautéed Italian broccoli rapa

**Spinach** \$12  
Sautéed spinach

## 10" BRICK OVEN PIZZA

**Gluten Free Crust Available +\$4**

**Margherita** \$13.95  
Cheese, tomato sauce and basil

**\*Quattro Stagione** \$18.95  
Four equal sections of prosciutto, capers, mushrooms and artichokes

**\*Maldini** \$18.95  
Margherita pizza with bacon, ricotta, spinach and mushrooms

**Margherita Italiana** \$17.95  
Fresh mozzarella, basil, tomato sauce & olive oil

**\*Napoli** \$19.95  
Garlic, scallions & fresh clams  
(Please specify red or white)

**Verdure** \$17.95  
Zucchini and eggplant

**\*Calabrese** \$17.95  
Smoked mozzarella & dried sopressata

**\*Zio Damiano** \$16.95  
Spicy Hot Italian Oil, Mozzarella, tomato sauce & basil

**\*Liguria** \$17.95  
White pizza with pesto & grilled chicken

**\*Adriatica** \$25.95  
Fresh clams & diced shrimp  
(Please specify red or white)

**Bianca** \$17.95  
White pizza with spinach, mozzarella & ricotta

**\*Cima Di Rabe** \$18.95  
Italian Sausage and broccoli rabe

**\*Valtellina** \$22.95  
Bresaola, arugula, shaved parmesan, cherry tomatoes & mozzarella

**\*Burratina** \$23.95  
Pistachio pesto, mortadella, burrata, mozzarella & basil

**\*Alto Adige** \$22.95  
Speck, stracciatella, arugula & mozzarella

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## OMELETS

**Served with beets salad & potato chips**

**Black Truffle Omelet** \$26  
Shaved black truffle, parmesan & chives

**\*Mortadella & Pistachio Omelet** \$23  
Mortadella, pistachios & burrata

**\*Frittata alla Salsiccia e Friarielli** \$23  
Italian sausage, sautéed broccoli rabe, pecorino

**\*Speck & Fontina Omelet** \$23  
Speck & fontina cheese

**Italian Potato Omelet** \$21  
Thin potatoes, onions, rosemary & olive oil

**18% Gratuity will be added to parties of 6 or more.**  
**Thank you!**