

VIA SFORZA

DINNER MENU

APPETIZERS

- *Clams Casino** \$18.95
Via Sforza's baked clams casino with pancetta
- *Antipasto Caldo** \$21.95
Stuffed mushroom, shrimp, roasted peppers, eggplant, asparagus, clams and artichokes
- *Antipasto Freddo** \$18.95
Sharp provolone, dried Italian sausage, mushrooms, olives, artichokes and prosciutto di Parma
- Barbabietole Beets** \$16.95
Brick oven baked beets topped with walnuts and gorgonzola in a balsamic reduction
- *Cozze in Brodo** \$18.95
Fresh mussels sautéed with wine, garlic and parsley
- *Calamari & Gamberi** \$19.95
Grilled marinated Shrimp & Calamari served over baby arugula
- *Escarole and Beans** \$15.95
Sautéed escarole and beans Add grilled shrimp \$10
- Mozzarella Di Bufalo & Burrata** \$20.95
Imported Italian fresh mozzarella and burrata cheese served with tomatoes and roasted peppers
- Carciofi Romana** \$17.95
Baked Artichokes topped with parmesan in a white wine and touch of tomato sauce
- *Calamari Fritti** \$19.95
Fried Squid
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SALAD

Add: Grilled Chicken \$7 • Shrimp \$12 • Salmon \$18

- Insalata di Mario** \$16.95
Mixed greens with pears, grapes & walnuts topped with blue cheese in a balsamic dressing
- *Insalata di Cesare** \$15.95
Via Sforza's Caesar salad topped with shaved parmesan cheese and croutons
- Mista with Shaved Cheese** \$15.95
Mixed greens topped with shaved parmesan cheese
- Principe** \$16.95
Endive, arugula, and radicchio
- Avocado Salad** \$17.95
Romaine, diced tomatoes, shredded carrots, red onions, sliced radish, dried cranberries, avocado, cucumbers & pecans in a light balsamic dressing
- Insalata di Gorgonzola** \$15.95
Mixed greens topped with Gorgonzola cheese
- Insalata di Grace** \$15.95
Kale with roasted beets, dried cranberries, creamy goat cheese, crunchy walnuts & balsamic vinaigrette

10" BRICK OVEN PIZZA

Gluten Free Crust Available +\$5

- Margherita** \$19.95
Cheese, tomato sauce and basil
- *Maldini** \$22.95
Margherita pizza with bacon, ricotta, spinach & mushrooms
- Margherita Italiana** \$22.95
Fresh mozzarella, basil, tomato sauce and olive oil
- Verdure** \$21.95
Zucchini and eggplant
- *Calabrese** \$23.95
Smoked mozzarella & dried sopressata
- Zio Damiano** \$21.95
Spicy Hot Italian Oil, Mozzarella cheese, tomato sauce & basil
- *Liguria** \$23.95
White pizza with pesto & grilled chicken
- *Adriatica** \$29.95
*Fresh clams and diced shrimp
(Please specify red or white sauce)*
- *Arrabiata** \$23.95
Italian Sausage and hot cherry peppers, Mozzarella cheese & tomato sauce
- Bianca** \$21.95
White pizza with spinach, mozzarella & ricotta cheese
- *Cima Di Rabe** \$23.95
Italian Sausage and broccoli rabe
- *Valtellina** \$23.95
Bresaola, arugula, shaved parmesan, cherry tomatoes and mozzarella

- *Burratina** \$24.95
Pistachio pesto, mortadella, burrata, mozzarella & basil
- *Alto Adige** \$23.95
Speck, stracciatella, arugula & mozzarella
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SIDES

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| Escarole & Beans \$14
<i>Sautéed escarole and cannellini beans</i> | Cime di Rapa \$13
<i>Sautéed Italian broccoli rapa</i> |
| Scarola Affogata \$13
<i>Sautéed escarole with olives</i> | Spinach \$13
<i>Sautéed spinach</i> |
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SOUP

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| Minestrone \$13
<i>Mixed vegetables</i> | Pasta & Fagioli \$13
<i>Pasta & beans</i> |
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VIA SFORZA

DINNER MENU

ENTREES

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

***Pollo Anna \$29.95**

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

***Pollo Rigoletto \$30.95**

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

***Salmon Campagnola \$33.95**

Salmon over sautéed spinach & cannellini beans with sautéed mushrooms

***Pollo al Carciofi \$29.95**

Chicken breast topped artichokes & capers in a white wine & lemon sauce

***Pollo Scarpariello \$30.95**

Diced chicken breast sautéed with cherry peppers in spicy balsamic sauce

***Baked Shrimp Scampi \$40.95**

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

***Pollo Arrosto \$31.95**

*Roasted whole organic chicken breast stuffed with spinach, fresh mozzarella and prosciutto in a mushrooms sauce
(Please allow extra cooking time)*

***Scaloppina Parmigiana \$33.95**

Breaded Veal scaloppini topped with melted mozzarella in tomato sauce

***Scaloppina Giuseppe \$39.95**

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

***Lamb Chops \$42.95**

Grilled Lamb chops served over sautéed broccoli rabe & roasted potatoes

***Veal Chop Famosa \$48.95**

Breaded Veal Chop topped with fresh tomato sauce and melted Mozzarella cheese

***Zuppa Di Pesce \$48.95**

Shrimp, mussels, clams, scallops, calamari, Mediterranean seabass, white wine, light marinara sauce, garlic & basil, with a grilled bread crostini

***Fish of the day**

PASTA

Gluten Free +\$3 • Split +\$2

***Tagliolini Carbonara \$26.95**

Fresh Spaghetti with guanciale and organic egg

***Fettuccinie Jasmina \$28.95**

Whole wheat fettuccine with shrimp asparagus and roasted peppers in tomato sauce

***Spaghetti Amatriciana \$26.95**

Fresh spaghetti with caramelized onions and guanciale in a light tomato sauce

***Cavatelli Nonna \$25.95**

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

***Cannelloni \$24.95**

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

***Gnocchi Genovese \$28.95**

Fresh potato pasta with shrimp in a creamy pesto sauce

***Ravioli Vodka \$25.95**

Choice of meat or cheese ravioli

***Risotto Adriatico \$34.95**

*Italian rice with mixed seafood and a touch of tomato sauce
(No half orders please)*

***Orecchiette Murgiana \$28.95**

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

***Fettuccine Bolognese \$27.95**

Whole wheat or regular fettuccine with meat sauce

***Lasagna \$27.95**

*Lasagna filled with meat & béchamel sauce, topped with mozzarella & tomato sauce
(No half orders please)*

***Pappardelle il Forno \$30.95**

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

***Capellini alle Vongole \$30.95**

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

***Tonnarelli Cacio e Pepe \$27.95**

Fresh tonnarelli pasta tossed in a silky emulsion of Pecorino Romano & cracked pepper

***Capellini Primavera \$25.95**

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.

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