



ITALIAN TABLE

LUNCH MENU

APPETIZERS

HOUSE-MADE CHICKEN ORZO SOUP
Cup **5.99** Bowl **7.99**

SINGLE MEATBALL & MARINARA 6.99
Ricotta salata and micro basil

PAN FRIED FRESH MOZZARELLA 12.99
Served with marinara sauce

FRIED BRUSSELS SPROUTS 13.99
Deep fried until crispy, tossed with Parmesan cheese and crispy prosciutto, served with sundried tomato aioli

JUMBO SHRIMP COCKTAIL (4) 13.99
Served with house-made cocktail sauce
1/2 Dozen **19.99**, Dozen **38.99**

P.L.T. & MOZZARELLA 19.99
A tower of fresh prosciutto, lobster meat, tomato, fresh mozzarella, basil and balsamic reduction

CLAMS CASINO 16.99

SAUSAGE & RICOTTA STUFFED PEPPERS 13.99
Sweet Italian sausage and creamy ricotta cheese stuffed in Peppadew peppers. Oven roasted in our house-made marinara served with grilled bread

GARLIC CHEESE BREAD 12.99
Soft Italian bread with roasted garlic butter topped with a blend of mozzarella and provolone cheeses, served with marinara sauce

FRIED CALAMARI 15.99
Cherry peppers, lemon, marinara sauce

CRISPY PORK MEATBALLS 13.99
Agrodolce apricot glaze

ROASTED PORK BELLY 14.99
Sumac dry rub, carrot purée and cherry reduction

BOLOGNESE ARANCINI 12.99
Fried risotto balls with bolognese stuffing

PAN SEARED OCTOPUS & SAUSAGE 16.99
Marinated octopus prepared sous vide, served with polenta, Italian sausage, peppadew peppers, and arugula

PROSCIUTTO WRAPPED MOZZARELLA 12.99
Pan seared, drizzled with balsamic reduction

TRUFFLE FRITES WITH PARMIGIANO 12.99
Thin cut fries with fresh Parmesan and truffle oil

HOUSE-MADE RICOTTA 13.99
Grilled crostini and local honey

ITALIAN FONDUE 15.99
A blend of melted Italian cheeses and crumbled sausage, served with Tuscan bread

ITALIAN MEAT & CHEESE BOARD 25.99
Prosciutto di Parma, salami, bresaola, gorgonzola dolce, pepperoncini cheese, truffle goat cheese, honeycomb, giardiniera, whole grain mustard sauce and grilled bread

GRILLED PIZZAS

Gluten Free Pizza Available add \$3

CHICKEN & BACON 16.99
White pizza with mozzarella, provolone, and asiago, with sliced cherry peppers

HEIRLOOM TOMATO MARGHERITA 16.99
Fresh mozzarella cheese, garlic oil, micro basil

CHICKEN CAESAR SALAD 16.99
Tomato, mozzarella, provolone

FIG & PROSCIUTTO 16.99
Eggplant, asiago, arugula, aged balsamic

MEATBALL & SAUSAGE 16.99
Diced meatball and sausage with Peppadew peppers, marinated tomatoes, and dollops of ricotta.
Finished with Parmesan cheese and parsley oil

SALADS

The following items can be added to the salads below
Grilled Chicken 7 | Grilled Shrimp 8 | Grilled Salmon 9 | Grilled Sirloin Steak 15

GRILLED CAESAR SALAD 10.99
Seasoned Tuscan bread croutons

BURRATA CAPRESE SALAD 13.99
Fresh burrata mozzarella, heirloom tomato, basil, herb oil, and balsamic reduction

SPINACH AND GRAPE SALAD 10.99
Gorgonzola cheese and walnuts with a black pepper honey vinaigrette

GRILLED SALMON SALAD 19.99
Grilled North Atlantic salmon over baby arugula, cubed mozzarella, grape tomatoes, pesto vinaigrette, balsamic reduction

SHRIMP & BEAN SALAD 16.99
Sautéed shrimp, arugula topped with cannellini beans, served warm with lemon vinaigrette

CHICKEN PANZANELLA 17.99
Grilled chicken breast with buttery croutons tossed with mixed greens, radicchio, shaved Brussels sprouts, apples, and pickled red onions with grilled lemon vinaigrette

STEAK SALAD 21.99
Grilled New York sirloin sliced and served on mixed greens, radicchio, shaved Brussels sprouts, toasted spicy pecans, blue cheese crumbles, and beets, with balsamic vinaigrette

VIA CHOPPED ANTIPASTO SALAD 17.99
Diced salami, ham, chicken, provolone, feta, celery, red peppers, black olives, capers, tomato, red onion with Dijon vinaigrette

VIA SIGNATURE SANDWICHES

Served on toasted Italian bread with truffled frites

CHICKEN PESTO SANDWICH 16.99
Grilled chicken breast, crisp prosciutto, pepperonata, arugula, provolone, and pesto aioli

VIA MEATBALL SANDWICH 16.99
Two sliced colossal VIA meatballs with provolone, mozzarella, and marinara sauce

EGGPLANT PARMESAN SANDWICH 16.99
Crispy fried eggplant with mozzarella, provolone, and marinara

CAPRESE BLT 16.99
Thick cut applewood smoked bacon, fresh mozzarella, vine ripe tomatoes, arugula, sundried tomato aioli, and aged balsamic

VIA LUNCH CLASSICS

BRAISED SHORT RIB RAGU 21.99
On cheese ravioli

CHICKEN MARSALA 16.99
Sautéed chicken breast, prosciutto, mushrooms, and peas with orrechiette pasta and feta cheese

EGGPLANT PARMESAN 16.99
Hand-breaded Italian eggplant stacked with mozzarella, provolone and marinara, served with mezzi rigatoni

SHRIMP SCAMPI 16.99
Pan seared shrimp tossed with grape tomatoes, parsley, and a lemon white wine butter sauce served over spaghetti

SHRIMP RISOTTO 16.99
Pan seared shrimp with spinach, red onion, diced tomatoes, and cannellini beans, served over a tomato and basil risotto topped with crispy prosciutto

PAPPARDELLE BOLOGNESE 16.99
A rich meat sauce of beef, pork, sausage, a touch of tomato paste and cream

SALMON LIVORNESE 17.99
Pan roasted North Atlantic salmon with stewed tomatoes, red onion, kalamata olives, and capers served over herbed romano polenta and arugula

TUSCAN HERB & CRUMB CRUSTED HADDOCK 17.99
Baked, served with roasted potatoes and asparagus

LUNCH PASTA & SAUCE 14.99
Spaghetti • Mezzi Rigatoni • Cheese Ravioli • Fiori • Orecchiette • Cheese Tortellini • Pappardelle • Gluten-Free Penne Alfredo | Marinara | Basil Pesto | Vodka Sauce

VIA

ITALIAN TABLE

VIA SIGNATURE COCKTAILS

WINES BY THE GLASS

VIA LIFT LOCAL SPIRITS

ITALIAN TABLE

Every month VIA Italian Table will be featuring a cocktail made with local spirits from Tree House Distilling in Charlton, MA.

VIA & Tree House will donate \$2 from every one of those drinks sold directly to a local charity on your behalf. Help "Lift Local Spirits" by joining us in supporting this month's amazing local charity:

DetecTogether

SAVING LIVES THROUGH
EARLY CANCER DETECTION



DetecTogether is a nonprofit organization that teaches people how to recognize the early warning signs of serious illnesses, especially cancer, and take timely action. Their signature approach, the "3 Steps Detect" method, empowers individuals to notice health changes, act on them, and effectively advocate for themselves in medical settings. DetecTogether mainly focuses on high-risk groups like firefighters, offering tailored training that blends medical insight with real-life stories and practical steps. DetecTogether helps people live longer, healthier lives by teaching them when and how to act on health changes.

PEAR NECESSITIES \$15

Tree House Vodka, Spiced Pear Liqueur, Amarena Cherry, Fresh Lemon

BARREL AGED SANGRIA

Enjoy Red or White 1/2 Carafe...19, Full Carafe...38

CARNIVALE

Drumshanbo Brazilian Pineapple Gin, Yuzu, Lime, Cane Sugar, brûléed lime

BLUEBERRY BOMBSHELL

Cold River Blueberry Vodka, Lemon Sorbet, Pineapple, Prosecco Float *Also available as a Mocktail \$8

MANGO INFERNO

Ghost Tequila, Mango, Jalapeño, Pineapple, Lime

ESPRESSO MARTINI

Absolut Vanilla Vodka, Bepi Tossolini Espresso Liqueur, House-Brewed Espresso, Splash of Cream

IL GENTILUOMO (THE GENTLEMAN)

Hildegard Von Bingen Gin by Tree House Distilling, Elderflower Liqueur, Prosecco, Lemon

PLANE CRASH

Jefferson's Small Batch Bourbon Infused with Smoked Honey, Aperol, Amaro dell'Etna and Fresh Lemon

RASPBERRY MOJITO

Our classic made with Privateer Rum from Ipswich, MA *Also available as a Mocktail \$8

MI CASA, SU CASA

Bribon Reposado, Fresh Lime Juice, Agave Nectar, Shiraz Float, Brûléed Lime

MIND OVER MATTER

House Vodka by Tree House, Plantation Pineapple Rum, Aperol, Blood Orange Sorbet, Lemon, Lime, and Pineapple Juices *Also available as a Mocktail \$10

THE VIA MAI TAI

Privateer Rum Gosling's Dark Rum, Amaretto, Orgeat Syrup, Fresh Lime, Pineapple Juice and Amarena Cherry *ALLERGY: This drink recipe contains Almonds*

MOCKTAILS

PEAR BLOSSOM

Pear Purée, Lemon Juice, Fever-Tree Elderflower Tonic & Vanilla Bean

TOOTHLESS MULE

Apple Cider, Passionfruit Purée, Rosemary, Fever-Tree Ginger Beer

FREE SPRITZ

Blood Orange Juice, Cranberry Purée, Lime Juice, Sage, Fever-Tree Sparkling Grapefruit and Giffard Apertif Non-Alcoholic Syrup

LOCAL & CRAFT BREWS

DRAUGHT

Peroni Lager, Italy, 5.1% ABV	9
"Summer Ale" by Sam Adams, 5.3% ABV	10
"Pulp Daddy" Imperial IPA by Greater Good, Worcester, MA, 13 oz., 8% ABV	10
"Lunch Car" by Double Down, West Coast IPA, Worcester, MA, 6.5% ABV	10

BOTTLES & CANS

Allagash White Wheat Ale, Portland ME, 16 oz., 5.2% ABV	8
Carlson "Oak Hill", Hard Cider, Harvard, MA, 16 oz., 5% ABV	8
Wachusett Blueberry Ale, Westminister, MA, 12 oz., 4.5% ABV	8
"Be Hoppy" by Wortmown IPA, Worcester, MA, 16 oz, 6.5% ABV	8
Surfside Iced Tea & Vodka, Phil., PA, 12 oz., 4.5% ABV	8
Switchback Ale, Burlington VT, 16 oz., 5% ABV	8
Fiddlehead IPA, Shelburne, VT, 16 oz., 6.2% ABV	9
High Noon Pineapple Vodka Soda, Modesto, CA, 12 oz. 4.5% ABV	9
High Noon Peach Vodka Soda, Modesto, CA, 12 oz. 4.5% ABV	9
High Noon Watermelon Vodka Soda, CA, 12 oz. 4.5% ABV	9
Allagash, Curieux, Barrel Aged Tripel, ME, 16 oz., 10.2% ABV	13

NON-ALCOHOLIC BEER

Peroni, Lager, 12 oz. Bottle	6
Heineken 0.0, Lager, 12 oz. Bottle	6
Sam Adams "Just The Haze", NEIPA, 12 oz. Can	6
Athletic "Run Wild" IPA, 12 oz. Can	7

5.1.25

ITALIAN REDS

San Felice Chianti Classico, DOCG, Tuscany, 2022	13
Ascheri Barolo, DOCG, Piemonte, 2019	15
Bussola Valpolicella Ripasso, DOCG, Veneto, 2019	15
Caparzo Brunello di Montalcino, DOCG, JS 94 , 2018	18

SUPER TUSCAN

"O'Lillo" by Baracchi, IGT, Tuscany, 2023	13
"Ardito" by Baracchi, IGT, Tuscany, JS 93 , 2019	17

MERLOT & MALBEC

Felino Malbec, Mendoza, Argentina, JS 93 , 2023	13
Stags' Leap Merlot, Napa, 2022	15

PINOT NOIR

Siduri, Willamette Valley, WA 93 , 2022	12
Cambria "Julia's Vineyard", Santa Maria, 2021	13

CABERNET & BLENDS

"The Pessimist" by Daou, Paso Robles, 2023	12
Greenwing Cabernet by Duckhorn, Columbia Valley, 2022	13
Band of Vinters Cabernet, Napa, 2022	16
Cakebread "Mullan Road," Washington, 2022	15
Austin Hope Cabernet, Paso Robles, 2022	17

SAUVIGNON BLANC

Matua, Marlborough, NZ, 2023	12
Knights Bridge "Pont de Chevalier", Knights Valley, 2022	16

CHARDONNAY

La Crema, Monterey, 2022	12
Rombauer, Carneros, 2022	17

INTERESTING WHITES

"Territori" Pinot Grigio by Salvalai, DOC, Veneto, 2024	11
G.D. Vajra Rosa Bella, Piedmont, 2024	12
Loosen Riesling, Germany, 2022	12
Guado Al Tasso, Vermentino, Tuscany, 2023	13
Santa Margherita Pinot Grigio, DOC, Alto Adige, 2023	14

SPARKLING

Centorri Moscato di Pavia, IGT Lombardy, IT, 2021	11
Benvolio Prosecco, DOC, Friuli, Italy, N.V.	13
Pasqua Prosecco Brut Rosé, DOC, Veneto, 2020	13
Nicolas Feuillatte Brut, Champagne, France, WS 92 , N.V.	18
Nicolas Feuillatte Brut Rosé, Champagne, France, WS 90 , N.V.	21

HALF BOTTLES

La Crema Chardonnay, Sonoma Coast, 2022	29
Duckhorn Sauvignon Blanc, North Coast, JS 91 , 2021	29
Alphonse Mellot La Moussiere, Sancerre, FR, 2022	35
Stags Leap, Cabernet, Napa, JS 95 , 2018	44
Damilano Lecinquevigne Barolo, DOCG, Piemonte, RP 93 , 2019	45
Moutard Père & Fils Brut Grande Cuvée, Champagne, FR, WE90 , N.V.	48
Allegrini Amarone, DOCG, Veneto, WS 94 , 2018	65

FLIGHTS OF WINE

WORLD WIDE WHITES \$15

"Territori" Pinot Grigio by Salvalai, DOC, Veneto, 2024
Loosen Riesling, Germany, 2022
Matua, Marlborough, NZ, 2023
La Crema Chardonnay, Monterey, 2022

TUSCANY VS. CALIFORNIA \$15

San Felice Chianti Classico, DOCG, Tuscany, 2022
"O'Lillo" by Baracchi, IGT, Tuscany, 2023
Greenwing Cabernet by Duckhorn, Columbia Valley, 2022
"The Pessimist" by Daou, 2023

WORLD RENOWNED WINEMAKERS \$18

Guado Al Tasso, Vermentino, Tuscany, 2023
Cakebread "Mullan Road," Washington, 2022
Caparzo Brunello di Montalcino, DOCG, JS 94 , 2018
Rombauer, Chardonnay, Carneros, 2022