



ITALIAN TABLE

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

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
Served with 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

MUSSELS IN SMOKY TOMATO BROTH 17.99

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, pork rilette, gorgonzola dolce, pepperoncini cheese, truffle goat cheese, honeycomb, giardiniera, whole grain mustard sauce and grilled bread

GRILLED PIZZAS

Gluten Free Pizza Available add \$3

PULLED PORK PIZZA 17.99
Pulled pork, peach BBQ, mozzarella, provolone, blue cheese, red onion, green apple

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

\$10 LUNCH SPECIALS

Available Monday - Friday 11:30 am - 3 pm for the month of January.
No substitutions or splitting entrées, not available for take-out

VIA MEATBALL SANDWICH

Two sliced colossal VIA meatballs with provolone, mozzarella, and marinara sauce, on toasted Italian bread served with truffled frites

CHICKEN MARSALA

Sautéed chicken breast, prosciutto, mushrooms, and peas with orecchiette pasta and feta cheese

SHRIMP SCAMPI

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

SHRIMP & BEAN SALAD

Sautéed shrimp on top of arugula with cannellini beans, served warm with lemon vinaigrette

LUNCH PASTA & SAUCE

Spaghetti • Mezzi Rigatoni • Cheese Ravioli • Fiore • Orecchiette
• Cheese Tortellini • Pappardelle • Gluten-Free Penne
Alfredo | Marinara | Basil Pesto | Vodka Sauce

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

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

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

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 roasted cauliflower, crispy chickpeas, arugula, green apple, and bleu cheese tossed with white balsamic-cherry 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 LUNCH CLASSICS

BRAISED SHORT RIB RAGU 21.99

On cheese ravioli

EGGPLANT PARMESAN 16.99

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

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

1.8.25 A 20% Gratuity will be added to the check on parties of 10 or larger Before placing your order, Please inform your server if a person in your party has a food allergy Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a certain medical condition

VIA

ITALIAN TABLE

VIA SIGNATURE COCKTAILS

VIA LIFT LOCAL SPIRITS 

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:




With a farm in Grafton & Orchard in Harvard, MA, Community Harvest Project is a non-profit organization dedicated to addressing food insecurity through sustainable farming practices and community engagement. Since their establishment, they have been committed to the mission of engaging and educating volunteers to grow fresh fruits and vegetables for hunger relief.

ROSEMARY GIMLET \$15
Percy's Gin by Tree House Distilling,
House-Made Rosemary Syrup, Lime Juice

Barrel Aged Sangria
Enjoy Red or White **1/2 Carafe...19, Full Carafe...38**

Mango Inferno 14
Ghost Tequila, Mango, Jalapeño, Pineapple, Lime

Blueberry Bombshell 14
Cold River Blueberry Vodka, Lemon Sorbet, Pineapple, Prosecco Float
*Also available as a Mocktail \$8

Espresso Martini 14
Absolut Vanilla Vodka, Bepi Tossolini Espresso Liqueur, House-Brewed Espresso, Splash of Cream

Il Gentiluomo (The Gentleman) 14
Hildegard Von Bingen Gin by Tree House Distilling, Elderflower Liqueur, Prosecco, Lemon

Plane Crash 14
Jefferson's Small Batch Bourbon Infused with Smoked Honey, Aperol, Amaro dell'Etna and Fresh Lemon

Raspberry Mojito 14
Our classic made with Privateer Rum from Ipswich, MA
*Also available as a Mocktail \$8

Mi Casa, Su Casa 14
Casamigos Reposado, Fresh Lime Juice, Agave Nectar, Shiraz Float, Brûléed Lime

Mind Over Matter 14
House Vodka by Tree House, Plantation Pineapple Rum, Aperol, Blood Orange Sorbet, Lemon, Lime, and Pineapple Juices
*Also available as a Mocktail \$8

The VIA Mai Tai 14
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 10
Pear Purée, Lemon Juice, Fever-Tree Elderflower Tonic & Vanilla Bean

Toothless Mule 10
Apple Cider, Passionfruit Purée, Rosemary, Fever-Tree Ginger Beer

Free Spritz 10
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
Extra Layer Winter Lager by Jack's Abby, Framingham, MA, 6% 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, Westminster, MA, 12 oz., 4.5% ABV .. 8
"Be Hoppy" by Wormtown 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

1.2.24

WINES BY THE GLASS

ITALIAN REDS

San Felice Chianti Classico, DOCG, Tuscany, 2021 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, 2020 13
"Ardito" by Baracchi, IGT, Tuscany, **JS 93**, 2019 17

MERLOT & MALBEC

Finca Decero Malbec, Mendoza, Argentina, **WS 92**, 2019 13
Stags' Leap Merlot, Napa, **JS 95**, 2021 15

PINOT NOIR

Argyle "BloomHouse", Willamette Valley, 2022 12
Cambria "Julia's Vineyard", Santa Maria, 2021 13

CABERNET & BLENDS

"The Pessimist" by Daou, Paso Robles, **JD 92**, 2022 12
Greenwing Cabernet by Duckhorn, Columbia Valley, 2022 13
Bedrock Wine Co. Cabernet, Sonoma, 2022 14
Cakebread "Mullan Road," Washington, 2019 15
Austin Hope Cabernet, Paso Robles, 2022 17

SAUVIGNON BLANC

Wither Hills, Marlborough, 2023 13
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, 2023 11
Loosen Riesling, Germany, 2022 12
Guado Al Tasso, Vermentino, Tuscany, 2022 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, **WE 90**, 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, 2023
Loosen Riesling, Germany, 2022
Wither Hills Sauvignon Blanc, Marlborough, 2023
La Crema Chardonnay, Monterey, 2022

TUSCANY VS. CALIFORNIA \$15

San Felice Chianti Classico, DOCG, Tuscany, 2021
"O'Lillo" by Baracchi, IGT, Tuscany, 2020
St. Francis Cabernet, Sonoma, 2021
"The Pessimist" by Daou, 2022

WORLD RENOWNED WINEMAKERS \$18

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