

VIA SFORZA TRATTORIA

DINNER MENU

ANTIPASTI | APPETIZERS

Clams Casino Via Sforza's baked clams casino topped with pancetta	12.95	Calamari & Gamberi Grilled marinated Shrimp and Calamari served over baby arugula	13.95
Antipasto Caldo* Stuffed mushroom, shrimp, roasted peppers, eggplant, asparagus, clams and artichokes	16.95	Escarole and Beans Sautéed escarole and beans <i>Add grilled shrimp \$7</i>	11.95
Antipasto Freddo Sharp provolone, dried Italian sausage, mushrooms olives, artichokes & prosciutto di Parma	13.95	Mozzarella Di Bufalo & Burrata Imported Italian fresh mozzarella & burrata cheese served with tomatoes & roasted peppers	14.95
Barbabietole Beets Brick oven baked beets topped with walnuts and gorgonzola in a balsamic reduction	10.95	Carciofi Romana Baked Artichokes topped with parmesan in a white wine and touch of tomato sauce	10.95
Cozze in Brodo Fresh mussels sautéed with wine, garlic & parsley	12.95	Calamari Fritti* Fried Squid	13.95

INSALATE | SALAD

Insalata di Mario Mixed greens with pears, grapes & walnuts topped with blue cheese in a balsamic dressing	11.95	Insalata di Gorgonzola Mixed greens topped with Gorgonzola cheese	10.95
Insalata di Cesare Via Sforza's Caesar salad topped with shaved parmesan cheese and croutons	10.95	Principe Endive, arugula, and radicchio	10.95
Mista with Shaved Cheese Mixed greens topped with shaved parmesan cheese	10.95	Avocado Salad Romaine, diced tomatoes, shredded carrots, red onions, sliced radish, dried cranberries, avocado, cucumbers & pecans in a light balsamic dressing	11.95

ZUPPA | SOUP

Minestrone Mixed vegetables	8.00	Pasta & Fagioli Pasta & Beans	8.00
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ENTREES

Served with vegetables & roasted potatoes, or a side of penne in tomato sauce

Pollo Anna* Breaded chicken breast topped with eggplant & melted mozzarella in a tomato sauce	22.95	Baked Shrimp Scampi* Brick oven baked in a white wine lemon sauce topped with marinated bread crumbs & a touch of tomato sauce	30.95
Pollo Rigoletto* Diced chicken breast and Italian sausage sauteed with wine, rosemary, olives, capers and pignoli nuts	23.95	Pollo Arrosto* Roasted whole organic chicken breast stuffed with spinach, fresh mozzarella & prosciutto in a mushrooms sauce <i>*Please allow extra cooking time</i>	23.95
Salmon Campagnola* Salmon over sautéed spinach & cannellini beans with sautéed mushrooms	25.95	Scaloppina Parmigiana* Breaded Veal scaloppini topped with melted mozzarella in tomato sauce	25.95
Lamb Chops* Grilled Lamb chops served over sautéed broccoli rabe & roasted potatoes	31.95	Scaloppina Giuseppe* Veal scaloppini with marsala wine, wild mushrooms and a touch of tomato sauce	28.95
Pollo al Carciofi* Chicken breast topped artichokes & capers in a white wine & lemon sauce	23.95	Veal Chop Famosa* Breaded Veal Chop topped with fresh tomato sauce and melted Mozzarella cheese	31.95
Pollo Scarpariello* Diced chicken breast sautéed with cherry peppers in spicy balsamic sauce	23.95	Fish of the day*	

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

**Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of foodborn illness.*

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PASTA

Gluten Free Pasta add \$3 • Half orders are \$4 less • Split orders \$2 charge

Tagliolini Carbonara Fresh Spaghetti with thinly sliced Pancetta, onions and organic egg	19.95	Risotto Adriatico Italian rice with mixed seafood & touch of tomato sauce <i>(No half orders please)</i>	24.95
Fettuccinie Jasmina Whole wheat fettuccine with shrimp, asparagus & roasted peppers, in tomato sauce	23.95	Orecchiette Murgiana Orecchiette with Italian sausage, arugula and shiitake mushrooms, in garlic & oil sauce	20.95
Spaghetti Amatriciana Fresh spaghetti with caramelized onions, pancetta in a light tomato sauce	19.95	Fettuccine Bolognese Whole wheat or regular fettuccine with meat sauce	20.50
Cavatelli Nonna Homemade cavatelli pasta with arugula, fresh tomatoes & onions, in a light tomato sauce with garlic, topped with shaved ricotta salata cheese	19.95	Lasagna Lasagna filled with meat & béchamel sauce, topped with mozzarella & tomato sauce <i>(No half orders please)</i>	20.95
Cannelloni Manicotti filled with spinach & ricotta cheese <i>(No half orders please)</i>	19.95	Pappardelle il Forno Fresh wide pasta with porcini mushrooms, sausage, & peas, in a touch of cream & tomato sauce	23.95
Gnocchi Genovese Fresh potato pasta with shrimp in a creamy pesto sauce	22.95	Capellini alle Vongole Thin spaghetti with fresh clams, in choice of red or white sauce <i>(Please specify red or white)</i>	24.95
Ravioli Vodka Choice of meat or cheese ravioli	19.50	Capellini Primavera Thin pasta in fresh garlic & mixed vegetables	19.95

10" BRICK OVEN PIZZAS

Gluten Free Crust Available \$5

Margherita Cheese, tomato sauce and basil	14.50	Verdure Zucchini and eggplant	14.95
Quattro Stagione Four equal sections of prosciutto, capers, mushrooms and artichokes	15.95	Calabrese Smoked mozzarella & dried sopressata	15.95
Maldini Margherita pizza with bacon, ricotta, spinach & mushrooms	15.95	Zio Damiano Spicy Hot Italian Oil, Mozzarella cheese, tomato sauce & basil	13.95
Bianca White pizza with spinach, mozzarella & ricotta cheese	14.95	Liguria White pizza with pesto & grilled chicken	16.95
Margherita Italiana Fresh mozzarella, basil, tomato sauce & olive oil	14.95	Adriatica Fresh clams and diced shrimp <i>(Please specify red or white sauce)</i>	17.95
Napoli* Garlic, scallions and fresh clams <i>(Please specify red or white)</i>	16.95	Emigliana Artichokes, prosciutto, mozzarella cheese & tomato sauce	15.95
Maria Fresh tomatoes, mozzarella & tomato sauce topped with fresh arugula	15.95	Arrabiata Italian Sausage and cherry peppers, Mozzarella cheese & tomato sauce	16.95
Pizza Fritta Topped with burrata cheese, basil & tomato sauce	15.95	Cima Di Rabe Italian Sausage and broccoli rabe	16.95

CONTORNI | SIDE ORDER

Scarola Affogata Sautéed escarole with olives	8.00	Escarole and beans Sautéed escarole & cannellini beans	9.00
Cime di Rapa Sautéed Italian broccoli rabe	9.00	Spinach Sautéed spinach	8.00