

# Via Emilia

## RISTORANTE

### SALUMI E FORMAGGI

PROSCIUTTO DI PARMA, MORTADELLA, SALAMI, PARMIGIANO REGGIANO, TALLEGIO, PROVOLONE - *all served with olives, marinated vegetables & garnishes*

Serves 2-4 • 29 | Add imported mozzarella di bufala from Campagna • 7

#### PANE

*Nana's bakery sourdough bread with sicilian olive oil,  
roasted garlic, whipped ricotta & ceci beans*

• 5 •



#### ANTIPASTI

APPETIZERS

##### MOZZARELLA DI BUFALA

*imported buffalo mozzarella with sweet and hot peppers, basil & wild oregano*

• 17 •

##### POLPETTINE

*beef, pork and prosciutto meatballs with slow cooked ragu & ricotta*

• 16 •

##### CALAMARI FRA DIAVOLO

*rhode island squid simmered with tomato, roasted peppers & calabrese chilies*

• 17 •

##### POLPO

*warm octopus salad with potatoes, olives, white beans & lemon*

• 17 •

##### COZZE E CECI

*pei mussels with chickpeas, escarole & tomatoes*

• 16 •

##### INSALATA

*arugula and fennel salad with sun gold tomatoes & pecorino romano*

• 15 •

##### CESARE

*baby romaine with parmigiano, roasted garlic & anchovy dressing*

• 15 •

Please advise your server of any food allergies you may have before ordering. \*Items can be cooked to order or may be consumed raw. Consuming raw or under-cooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. A 20% gratuity will be added for parties of 6 or more.

#### PASTA

##### PASTA FATTA IN CASA (ALL MADE IN HOUSE)

*house-made gluten free pasta is available, ask your server for details*

##### BUCATINI

*sautéed artichokes with pistachio, castelvetro olives & golden raisins*

• 26 •

##### MEZZALUNA

*porcini filling with brown butter, sage & balsamico*

• 29 •

##### CAPPELLETTI

*buffalo mozzarella filling with roasted sun gold tomatoes & basil*

• 27 •

##### GNOCCHI

*asparagus, smoked prosciutto, spring peas & local ricotta*

• 27 •

##### CASARECCE

*“homemade” style maccheroni with lobster & sugo puttanesca*

• 33 •

##### RIGATONI VERDE

*spinach and herb pasta with spicy pork ragu & broccoli rabe*

• 27 •

##### PACCHERI

*classic ragu genovese with slow cooked beef, sweet onions & parmigiano*

• 28 •

#### DAL GIARDINO

SEASONAL VEGETABLE PREPARATIONS

##### CARCIOFI

*roasted artichokes with pistachios, golden raisins & mint*

• 16 •

##### MELANZANE

*baked eggplant rolls with mozzarella, ricotta & tomato*

• 18 •

##### ASPARAGI

*roasted asparagus with glazed cippolini & parmigiano*

• 16 •



#### CARNE E PESCE

MEAT & FISH

##### PESCE LOCALE

*locally caught fish baked with pistachios, artichokes, raisins & citrus yogurt*

• 33 •

##### CAPELANTE

*sea scallops with charred eggplant puree, broccolini, almonds & pesto trapanese*

• 37 •

##### POLLO ALLA MODENESE

*crispy chicken breast baked with prosciutto di parma,  
parmigiano & balsamico tradizionale*

• 28 •

##### BISTECCA

*prime hangar steak with asparagus, grilled radicchio & balsamico*

• 37 •

##### COSTATA DI MIALE

*berkshire pork chop with escarole, cherry peppers & glazed cippolini*

• 32 •