

VIA SFORZA

LUNCH MENU

ENTREES

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

Pollo Anna \$25.95

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

Pollo Rigoletto \$26.95

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

Salmon Campagnola \$27.95

Salmon over sautéed spinach & cannellini beans with sautéed mushrooms

Classico \$24.95

Baked eggplant parmigiano with sliced sausage in tomato sauce, topped with melted mozzarella

Pollo Scarpariello \$25.95

Diced chicken breast sautéed with cherry peppers in spicy balsamic sauce

Baked Shrimp Scampi \$31.95

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

Scaloppina Frascati \$31.95

Veal topped with prosciutto, sage, parmesan cheese and Frascati wine sauce

Scaloppina Parmigiana \$27.95

Breaded Veal scaloppini topped with melted mozzarella in tomato sauce

Scaloppina Giuseppe \$31.95

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

Pollo Capricciosa \$25.95

Breaded chicken breast topped with marinated tomatoes, arugula and fresh mozzarella

SOUP

Minestrone \$10
Mixed vegetables

Pasta & Fagioli \$10
Pasta & Beans

SANDWICHES

Served on a focaccia panini with homemade potato chips

Sailor \$19.95

Shrimp & bacon with avocado, lettuce & tomato in a light tartar sauce

Salutare \$16.95

Grilled veggies, fresh mozzarella, tomatoes & arugula, drizzled with a touch of balsamic

Bologna \$16.95

Mortadella, burrata, arugula & fresh tomatoes

Parma \$16.95

Prosciutto, fresh mozzarella, arugula & fresh tomatoes

Leonardo \$16.95

Grilled sausage topped with tomato sauce and melted mozzarella cheese

Anthony \$17.95

Grilled chicken, broccoli rabe & cherry peppers

PASTA

Gluten Free +\$3 • Split +\$2 • 1/2 orders -\$4

Tagliolini Carbonara \$21.95

Fresh Spaghetti with thinly sliced Pancetta, onions and organic egg

Orecchiette Murgiana \$23.95

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

Eggplant Rollatini \$21.95

Spinach & ricotta cheese wrapped in eggplant, baked in tomato sauce and topped with melted mozzarella

Cavatelli Nonna \$22.95

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

Cannelloni \$21.95

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

Gnocchi Albano \$22.95

Potato gnocchi pasta with a light tomato meat sauce, topped with fresh Italian mozzarella

Ravioli Vodka \$22.95

Choice of meat or cheese ravioli

Risotto Adriatico \$29.95

Italian rice with mixed seafood in saffron cream sauce

Spaghetti Putanesca \$21.95

Fresh spaghetti with onions, capers and olives in tomato sauce

Pappardelle Colombo \$22.95

Fresh wide pasta with julienne of grilled chicken, pesto, sun dried tomatoes and a touch of cream

Pappardelle il Forno \$25.95

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

Capellini alle Vongole \$28.95

Thin spaghetti with fresh clams (choice of red or white sauce)

Capellini Primavera \$21.95

Thin pasta in fresh garlic & mixed vegetables

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APPETIZERS

Gamberi With Escarole and Beans \$20.95
Sautéed escarole & beans topped with grilled shrimp

Antipasto Freddo \$16.95
Sharp provolone, dried Italian sausage, mushrooms olives, artichokes & prosciutto di Parma

Cozze in Brodo \$15.95
Fresh mussels sautéed with wine, garlic & parsley

Calamari fra diavolo \$16.95
Fried calamari tossed with romaine and cherry peppers in Caesar dressing

Mozzarella Di Bufalo & Burrata \$16.95
Imported Italian fresh mozzarella & burrata cheese served with tomatoes & roasted peppers

Carciofi Romana \$13.95
Baked Artichokes topped with parmesan in a white wine and touch of tomato sauce

Calamari Fritti \$16.95
Fried Squid

Beets al Forno \$13.95
Brick oven baked beets topped with walnuts and gorgonzola in a balsamic reduction

Clams Casino \$16.95
Via Sforza's baked clams casino with pancetta

SALAD

Add Grilled Chicken \$4 • Add Shrimp \$7

Insalata di Mario \$14
Mixed greens with pears, grapes & walnuts topped with blue cheese in a balsamic dressing

Mista with Shaved Cheese \$12
Mixed greens topped with shaved parmesan cheese

Principe \$14
Endive, arugula, and radicchio

Avocado Salad \$15
Romaine, diced tomatoes, shredded carrots, red onions, sliced radish, dried cranberries, avocado, cucumbers & pecans in a light balsamic dressing

Insalata di Gorgonzola \$14
Mixed greens topped with Gorgonzola cheese

Paradiso \$15
Mixed greens topped with goat cheese, raisins, apples & walnuts in raspberry vinaigrette

Tuscan \$15
Kale, apples, roasted chickpeas, carrots, almonds & honey dijon mustard dressing

Insalata di Grace \$15
Kale with roasted beets, dried cranberries, creamy goat cheese, crunchy walnuts & balsamic vinaigrette

10" BRICK OVEN PIZZA

Gluten Free Crust Available +\$4

Margherita \$13.95
Cheese, tomato sauce and basil

Quattro Stagione \$18.95
Four equal sections of prosciutto, capers, mushrooms and artichokes

Maldini \$18.95
Margherita pizza with bacon, ricotta, spinach and mushrooms

Margherita Italiana \$17.95
Fresh mozzarella, basil, tomato sauce & olive oil

Napoli \$19.95
Garlic, scallions & fresh clams (Specify red or white)

Maria \$17.95
Fresh tomatoes, mozzarella & tomato sauce topped with fresh arugula

Pizza Fritta \$18.95
Topped with burrata cheese, basil & tomato sauce

Verdure \$17.95
Zucchini and eggplant

Calabrese \$17.95
Smoked mozzarella & dried sopressata

Zio Damiano \$16.95
Spicy Hot Italian Oil, Mozzarella, tomato sauce & basil

Liguria \$17.95
White pizza with pesto & grilled chicken

Adriatica \$25.95
Fresh clams & diced shrimp (Specify red or white)

Bianca \$17.95
White pizza with spinach, mozzarella & ricotta

Cima Di Rabe \$18.95
Italian Sausage and broccoli rabe

SIDES

Escarole & Beans \$12
Sautéed escarole and cannellini beans

Broccoli Rapa \$12
Sautéed Italian broccoli rapa

Scarola Affogata \$12
Sautéed escarole with olives

Spinach \$12
Sautéed spinach

**CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.*

8% Gratuity will be added to parties of 6 or more.