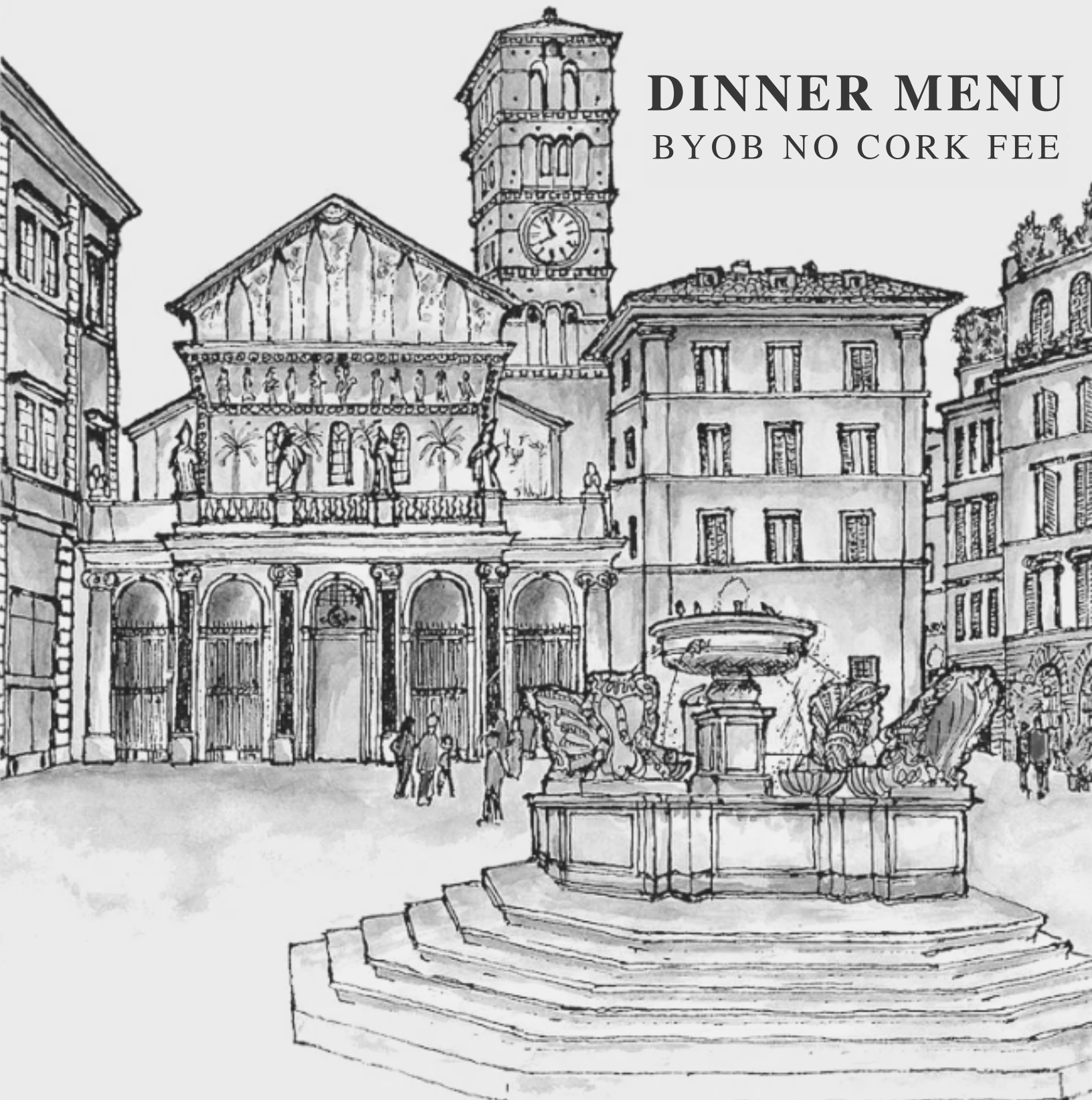




VIA ROMA

ITALIAN EATERY

DINNER MENU
BYOB NO CORK FEE





VIA ROMA

ITALIAN EATERY

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INSALATE

HOUSE SALAD 8.50

Mixed greens, roma tomato and shaved carrots with extra virgin olive oil and a Modena balsamic glaze

CAESAR SALAD 13

Romaine lettuce, parmesan cheese, house made croutons and Caesar dressing

CAPRESE 13

Fresh mozzarella + fresh tomato with basil and extra virgin olive oil

ASPARAGI SALAD 13

Mixed greens, roma tomato, shaved carrots, goat cheese, asparagus and balsamic glaze

ANTIPASTO

BRUSCHETTA ROMANA 7

Toasted Italian bread topped with fresh tomato and basil

BRUSCHETTA RUCOLA 10.50

Toasted Italian bread, rucola, roma tomato, fresh mozzarella with olive oil and balsamic

CROSTINO PROSCIUTTO 13

Fresh mozzarella and prosciutto di parma atop baked Italian bread

BURRATA ANTIPASTO 26

8oz of fresh mozzarella, prosciutto di parma, roasted red peppers, artichoke hearts, roma tomatoes & Italian olives

CALAMARI FRITTI 25

Tender East coast calamari, flour dusted and fried served with marinara and lemon

COZZE IMPEPATE 23

Two pounds of fresh mussels served with your choice of zesty red sauce or garlic and olive oil

RISOTTO

RISOTTO CREMA DI SCAMPI 26

Arborio rice in a tomato cream sauce with shrimp

RISOTTO PESTO POLLO 25

Arborio rice in a pesto cream sauce with chicken topped with sundried tomatoes

RISOTTO PORCINI 25

Arborio rice in a white cream sauce with porcini mushroom

PASTA

PENNE ARRABIATTA 18

Spicy tomato sauce with garlic

RAVIOLI RICOTTA SPINACI 20

Spinach + ricotta ravioli served in a tomato cream sauce

SPAGHETTI CARBONARA 20

Pancetta, egg and Pecorino Romano

LASAGNA 20

Beef lasagna topped with spinach

RIGATONI AMARTRICIANA 20

Pancetta, tomato, red chilli pepper + pecorino romana

FETTUCCHINE PAPALINA 21

Fresh cut fettuccine with prosciutto + green peas in a cream sauce

FETTUCCHINE BOLOGNESE 22

Fresh cut fettuccine in a tomato beef Bolognese sauce

GNOCCHI FILO FUMO 21

Baked with mozzarella, parmesan + basil in a fresh tomato sauce

RIGATONI BOSCAIOLA 20

Italian sausage, green peas and mushrooms in a tomato cream sauce

LINGUINE VONGOLE 23

Manila clams sautéed with extra virgin olive oil and garlic

GLUTEN FREE PASTA 2.75

ADD

CHICKEN OR SAUSAGE 5

SHRIMP 7

BYOB
NO CORK FEE

DINNER TUES-WED-THURS 3PM-9PM
FRI-SAT 3PM-10PM

DINE IN & CARRY OUT 847-768-7461

*ALL MENU ITEMS ARE SUBJECT
TO MARKET PRICE CHANGES

ENTREES

POLLO LIMONE 21

Chicken breast served with asparagus, roasted red peppers, zucchini, yellow squash, potatoes and Italian herbs

POLLO PARMIGIANA 22

Chicken breast in a tomato sauce with baked mozzarella served with spaghetti

POLLO CARCIOFI 23

Chicken breast sautéed with artichoke, sundried tomato, spinach, goat cheese and potatoes.

SALMONE GRIGLIA 29

8oz fresh Atlantic salmon filet served with asparagus, roasted red peppers, zucchini, yellow squash, potatoes and Italian herbs

ZUPPA DI PESCE 31

Mixed seafood stew served with your choice of crostini toast or linguine pasta

BACCALA SORRENTINA 26

12 oz wild cod served with penne pasta in a fresh tomato pesto sauce

12" PIZZA

MARGHERITA 14

Mozzarella, tomato sauce and basil

PEPPERONI 15

Pepperoni slices, mozzarella and tomato sauce

ZUCCHINE 15

Thinly sliced zucchini with mozzarella and Italian herbs

SALSICCIA 15

Italian sausage, mozzarella and tomato sauce

CAPRICCIOSA 17

Mushrooms, artichoke, prosciutto and tomato sauce topped with an egg

BEVERAGES

SAN PELLEGRINO SODA 3.50

Blood orange, orange, lemon

SAN PELLEGRINO 5

Sparkling water

ACQUA PANNA 5

Still water

ICE TEA 2.50

COKE, DIET COKE, SPRITE 3

IBC ROOTBEER 4

CHILDREN

PASTA 10

Choice of butter + parmigiana or marinara sauce

PIZZA 10

Choice of cheese or pepperoni

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**EXCECTIVE CHEF
ALESSANDRO FORTI**

*Buon
Appetito*

NO SUBSTITUTIONS PLEASE | CREDIT CARDS ACCEPTED (LIMIT TWO PER TABLE) | \$2.00 ICE BUCKET FEE | NO OUTSIDE DESSERTS ALLOWED

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VIA ROMA

ITALIAN EATERY

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DESSERT

CANNOLI 5.50

GELATO 7

Assorted flavors

TIRAMISU 9

LIMONCELLO CAKE 10.50

Served with strawberry gelato

CROCCANTINO NUTELLA 11

A frozen confection of sweetened mascarpone, egg and Nutella.

AFFOGATO ESPRESSO 8

Gelato and shot of espresso

CAFFETTERIA

HOT TEA 3.50

COFFEE 3.50

ESPRESSO 3.50

CAPPUCCINO 5

LATTE 4.50

DOUBLE ESPRESSO 5

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Grazie

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