

· VIA SFORZA TRATTORIA ·

ANTIPASTI / APPETIZERS

Beets Al Forno <i>Brick oven baked beets topped with walnuts and gorgonzola in a balsamic reduction</i>	9⁹⁵	Cozze in Brodo <i>Fresh mussels sautéed with wine, garlic and parsley</i>	8⁹⁵
Antipasto Freddo <i>Prosciutto, dried sausage, sharp provolone cheese, marinated mushrooms, olives, artichokes and olives</i>	9⁹⁵	Calamari Fra Diavolo <i>Fried Calamari tossed with romaine and cherry peppers in a Caesar dressing</i>	9⁹⁵
Carciofi Romana <i>Baked Artichokes topped with parmesan in a white wine and touch of tomato sauce</i>	8⁹⁵	Gamberi with Escarole and Beans <i>Sautéed escarole and beans topped with grilled shrimp</i>	13⁹⁵
Mozzarella Di Bufalo & Burrata <i>Imported Italian fresh mozzarella and burrata cheese served with tomatoes and roasted peppers</i>	12⁹⁵	Calamari Fritti* <i>Fried Squid</i>	9⁹⁵

Soft Paninis

Panini served with homemade potato chips

Sailor* <i>Shrimp and bacon with avocado, lettuce and tomato in a light tartar sauce</i>	12⁹⁵	Salutare* <i>Grilled Veggies, fresh mozzarella and tomatoes with fresh arugula, drizzled with a touch of balsamic</i>	11⁹⁵
Wilson* <i>Grilled Chicken with lettuce, tomatoes, cucumber & Caesar dressing</i>	9⁹⁵	Teresa* <i>Grilled Steak, Portobello mushrooms, gorgonzola cheese, lettuce and tomatoes</i>	11⁹⁵

Wrap Sides are not substitutable

ZUPPA / SOUP

Minestrone <i>Mixed vegetables</i>	7⁰⁰	Pasta & Fagioli <i>Pasta and beans</i>	7⁰⁰
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18% Gratuity will be added to parties of 6 or more.

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INSALATE / SALAD

Insalata di Mario 9⁰⁰
*Mixed greens with pears, grapes,
and pecans topped with blue
cheese in a balsamic dressing*

Giardino Salad 9⁰⁰
*Diced fresh tomatoes and cucumber
salad with fresh mozzarella
over arugula*

Avocado Salad 9⁰⁰
*Romaine and iceberg, diced tomatoes,
shredded carrots, red onions, sliced
radish, dried cranberries, avocado,
cucumbers & pecans in a light
balsamic dressing*

Principe 9⁰⁰
Endive, arugula, and radicchio

Mista with Shaved Cheese 9⁰⁰
*Mixed Greens salad topped with
Shaved parmigiano cheese*

Paradiso 9⁰⁰
*Mixed greens topped with goat cheese,
raisins, apples, and walnuts, in a
raspberry vinaigrette dressing*

Insalata di Gorgonzola 9⁰⁰
*Mixed greens topped with
gorgonzola cheese*

Add Grilled Chicken	4.00
Add Shrimp	7.00

PIZZA

Gluten Free Crust Available – Add \$6

Margherita 10⁹⁵
Cheese, tomato sauce and basil

Zio Damiano 10⁹⁵
*Spicy Hot Italian Oil, Mozzarella
cheese, tomato sauce and basil*

Maldini 12⁹⁵
*Margherita pizza with bacon, ricotta,
spinach and mushrooms*

Calabrese 12⁹⁵
*Smoked mozzarella and
aged Italian sausage*

Bianca 11⁹⁵
*White pizza with spinach, mozzarella
and ricotta cheese*

Margherita Italiana 11⁹⁵
*Fresh mozzarella, basil, tomatoes
and olive oil*

Napoli* 13⁹⁵
Garlic, scallions and fresh clams

Verdure 11⁹⁵
Zucchini and eggplant

Pizza Fritta 13⁹⁵
*Topped with burrata cheese
and tomato sauce*

Liguria* 13⁹⁵
*White pizza with pesto and
grilled chicken*

Maria 12⁹⁵
*Fresh mozzarella & fresh tomatoes
topped with arugula*

Quattro Stagione 13⁹⁵
*Four equal sections of prosciutto, capers,
mushrooms, and artichokes*

Adriatica* 15⁹⁵
*Fresh clams and diced shrimp
(Please specify red or white sauce)*

Cima Di Rabe 12⁹⁵
Italian Sausage and broccoli rabe

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PASTA

Tagliolini Carbonara <i>Fresh Spaghetti with thinly sliced pancetta, onions and organic eggs in a grana padano cheese sauce</i>	14⁹⁵	Pappardelle il Forno <i>Fresh wide pasta with porcini mushrooms, sausage, and peas, in a touch of cream and tomato sauce</i>	15⁹⁵
Rigatoni Luigi <i>Rigatoni with sausage and meatballs in a vodka sauce</i>	14⁹⁵	Risotto Saffron <i>Italian rice with mixed seafood in a saffron cream sauce</i>	19⁹⁵
Gnocchi Albano <i>Potato Gnocchi pasta with a light tomato meat sauce, topped with fresh Italian mozzarella</i>	14⁹⁵	Pappardelle Colombo <i>Fresh wide pasta with julienne of grilled chicken, pesto, sun dried tomatoes, and a touch of cream</i>	12⁹⁵
Spaghetti Putanesca Al Gamberi <i>Fresh spaghetti with shrimp, onions, capers and olives in a tomato sauce</i>	16⁹⁵	Capellini Primavera <i>Capellini pasta with mixed vegetable in a light tomato sauce</i>	13⁹⁵
Cavatelli Nonna <i>Homemade cavatelli pasta with arugula, fresh tomatoes and onions, in a light tomato sauce with garlic, topped with shaved ricotta salata cheese</i>	14⁹⁵	Ravioli Vodka <i>Choice of meat or cheese sauce ravioli in Via Sforza's vodka sauce</i>	14⁹⁵
Cannelloni <i>Manicotti filled with spinach and ricotta cheese (No half orders please)</i>	14⁹⁵	Capellini alle Vongole <i>Thin spaghetti with fresh clams, in choice of red or white sauce (Please specify red or white)</i>	19⁹⁵
Paglia e Fieno Emiliana <i>Fresh green and white pasta with prosciutto Mushrooms, in a cream sauce topped with shaved parmesan</i>	14⁹⁵	Eggplant Rollatini <i>Spinach and ricotta wrapped in eggplant, baked in tomato sauce and topped with mozzarella cheese melted mozzarella</i>	14⁹⁵

Half orders of pasta are \$2.00 less
\$2.00 charge for all split orders

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ENTREES

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

Pollo Anna* <i>Breaded chicken breast topped with eggplant and melted mozzarella in a tomato sauce</i>	16⁹⁵	Scaloppina Giuseppe* <i>Veal scaloppini with marsala wine, wild mushrooms and a touch of tomato sauce</i>	21⁹⁵
Pollo Rigoletto* <i>Diced chicken breast and Italian sausage sautéed with wine, rosemary, olives, capers and pignoli nuts</i>	17⁹⁵	Scaloppina Parmigiana* <i>Breaded Veal scaloppini topped with melted mozzarella in tomato sauce</i>	19⁹⁵
Pollo Scarpariello* <i>Diced chicken breast sautéed with cherry peppers in spicy balsamic sauce</i>	17⁹⁵	Scaloppina Pizzaiola* <i>Veal sautéed with garlic and fresh oregano in a white wine and touch of tomato sauce</i>	21⁹⁵
Pollo Capricciosa* <i>Breaded Chicken Breast topped With marinated tomatoes, arugula and fresh mozzarella</i>	17⁹⁵	Salmon Campagnola* <i>Salmon over sautéed spinach and cannellini beans topped with sautéed mushrooms</i>	18⁹⁵
Classico* <i>Baked Eggplant Parmigiano with sliced sausage in tomato sauce, topped with melted mozzarella</i>	16⁹⁵	Baked Shrimp Scampi* <i>Brick oven baked in a white wine lemon sauce, topped with marinated bread crumbs and a touch of tomato sauce</i>	21⁹⁵

CONTORNI / SIDE ORDERS

Scarola Affogata <i>Sautéed escarole with olives</i>	7⁰⁰	Escarole and beans <i>Sautéed escarole and cannellini beans</i>	8⁰⁰
Broccoli Rapa <i>Sautéed Italian broccoli rapa</i>	8⁰⁰	Spinach <i>Sautéed spinach</i>	7⁰⁰

-Buon Appetito!

Entrée Sides are not substitutable

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