

VIA VENETO ITALIAN RESTAURANT

Socially Distanced Dining | Carryout | Curbside Delivery

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www.viavenetoitalianrestaurant.com

DINNER MENU

ANTIPASTA

Mozzarella Caprese \$15

Fresh mozzarella cheese and tomatoes topped with basil, olive oil, and vinegar

Fried Calamari \$15

Tender fried calamari, served with homemade marinara sauce

Mozzarella Fritta \$11

Mozzarella cheese fried to crisp perfection

Cozze Marinara \$14

Fresh mussels steamed in tomato wine sauce, served with garlic toast

Vongole Positano \$13

Fresh clams steamed in tomato wine sauce, served with garlic toast

Vongole Casino \$14

Clams baked with bacon, parsley, and butter

Antipasta Misto \$15

Italian cut prosciutto, mortadella, salami, ham, and mozzarella

Cozze Augusto \$14

Fresh mussels baked on the half shell, lightly seasoned with breadcrumbs

ZUPPE

Minestrone \$8

Tortellini Di Brodo \$8

PIZZA (Red or White)

Our pizza crust and sauces are made on the premises using only the freshest ingredients. Not to boast, but we have been told that it is the best pizza in Northern Virginia

Small: \$15 plus \$1/topping **Large:** \$17 plus \$1/topping

Toppings: pepperoni, sausage, mushrooms, onions, green peppers, bacon, salami, black olives, ham, meatballs, extra cheese, anchovies

PESCE

Trota Arrosto \$23

Fresh trout roasted with a light garlic bread crumb seasoning and white wine

Filetto di Sogliole \$23

Fresh filet of sole topped with almonds, sautéed with lemon butter cream sauce

Cozze alla Gilda \$22

Fresh mussels cooked with white wine, fresh parsley, and garlic. Served over a bed of spinach fettuccine with your choice of white or red seafood sauce

Linguini Fradiavolo \$25

Fresh jumbo shrimp, lightly sautéed in white wine and butter, served on a bed of linguine, with your choice of white or red seafood sauce

CARNI

Vitello alla Parmigiana \$24

Tender veal baked in a meat sauce, topped with cheese

Vitello alla Piccata \$27

Thin slices of tender veal sautéed and topped with a lemon butter cream sauce

Vitello alla Francese \$27

Thin slices of tender veal dipped in egg, then lightly sautéed in butter and fresh lemon juice

Scaloppini alla Marsala \$27

Thin slices of tender veal sautéed in Marsala wine and fresh mushrooms

Pollo Cacciatora \$23

Two chicken breasts sautéed with onions, green peppers, black olives in a tomato and white wine sauce

Pollo Fiorentina \$23

Tender breast of chicken sautéed with spinach and cheese in a white wine sauce

Pollo Francese \$23

Tender breast of chicken dipped in egg, then lightly sautéed in butter and fresh lemon juice

Salicce con Pepperoni \$21

Mild Italian sausage served with sautéed green peppers and onions in a tomato sauce

Pollo Bolognese \$23

Tender breast of chicken covered with prosciutto ham and provolone cheese, then sautéed with Marsala wine

PASTA

All our pasta and sauces are made right here in our kitchen using the freshest ingredients. Served with a house salad, homemade vinaigrette dressing and freshly baked bread. Gluten-free pasta is available upon request

Spaghetti Carbonara \$19

Spaghetti with egg and Parmesan cheese, enhanced with sautéed bacon, onion, and cream

Fettuccini Alfredo \$19

Fresh homemade egg or spinach pasta in a smooth cream sauce

Paglia e Fieno \$19

Combination of egg and spinach angel hair pasta, served with peas and ham in a smooth cream sauce

Mille Foglie alla Bolognese (Lasagna) \$20

Homemade layered pasta served with a rich meat sauce

Manicotti \$19

Pasta filled with ricotta cheese and spinach, served with your choice of tomato or white cream sauce

Spaghetti alla Puttanesca \$19

Spaghetti served in a tomato sauce with minced anchovies, olives, and capers

Penne alla Lenzi \$19

Penne served in a light tomato cream sauce with fresh Italian sausage

Linguine al Vongole \$22

Linguine combined with fresh clams in your choice of red or white wine sauce

Tortellini alla Crema \$21

Bolognese stuffed pasta rings in an Alfredo cream sauce with ham and peas

Penne alla Amatriciana \$19

Penne combined with bacon, onions, and white wine in a flavorful tomato sauce

Cannelloni \$19

Cannelloni filled with savory meat, then baked in your choice of tomato or white cream sauce

HOURS:

Tuesday-Thursday 11:30 AM to 8 PM
Friday and Saturday 11:30 AM to 10 PM
Sunday 4 PM to 8 PM

WE ARE CLOSED ON MONDAYS

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[facebook.com/viavenetoitalian](https://www.facebook.com/viavenetoitalian)

Catering and Family-Style Take-out Options
are available. Ask your server for details

HOUSE WINES

White

Avia, Pinot Grigio Glass \$7, ½ liter \$15, full liter \$30
Avia, Chardonnay Glass \$7, ½ liter \$15, full liter \$30
Glen Ellen, Zinfandel Glass \$7, ½ liter \$15, (not avail in full liter)
Canella Glass, Prosecco Glass \$7.50 (avail only by the glass)

Red

Avia Cabernet, Sauvignon Glass \$7, ½ liter \$15, full liter \$30
Gabbiano, Chianti Glass \$7.50, ½ liter \$16, full liter \$32
Crane Lake, Merlot Glass \$7, ½ liter \$15, (not avail in full liter)

WINE BY THE BOTTLE

White

Masi Pinot Grigio	Venezia	\$37
Villa Solais	Sardegna	\$36
Lagaria Chardonnay	Veneto	\$30
De Luca Prosecco	Sicily	\$32
Brut Korbet	Champagne	\$42

Red

Montepulicano di Abrusso	Abrusso	\$34
Querceto Chianti Classico	Chianti	\$38
Straccali Chianti Classico	Tuscany	\$36
Terrarossa Chianti Classico	Tuscany	\$36
Santa Cristina	Tuscany	\$34
Masi Bonacosta Valpolicella Classico	Veneto	\$38

BEERS

Moretti \$6	Budweiser \$4
Moretti Rosa \$6	Bud Lite \$4
Peroni \$6	Miller Lite \$4
Heineken \$6	Coors Lite \$4
Buckler (non-alcoholic) \$3.95	

BEVERAGES \$2.50 each

Coke, Diet Coke, 7-Up, Ginger Ale
Assorted Juices
Coffee, Tea

DESSERTS

Tiramisu \$6.50
Italian cake laced with rum, espresso, mascarpone cheese and zabaglione.
Made from scratch, right here in our kitchen

Tartufo \$6.50

Vanilla and chocolate ice cream in a hard chocolate shell

Cannoli \$6.50

Sweet ricotta cheese and chocolate chips in a tube-shaped pastry

Flan \$6

Homemade crème caramel custard

Spumoni \$6

Chocolate, vanilla, and pistachio ice cream wedge

Tortoni \$6

Vanilla custard ice cream topped with toasted nuts