

Via Vite

520 Vine St 45202-3103 · +15137218483 · Updated: Jan 14, 2026

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PANE 1

Sourdough Baguette

\$8.00

handcrafted local bakery / California olive oil / cultured Vermont butter

PROSCIUTTO 1

Prosciutto Service*

\$18.00

600 day cured prosciutto di Parma / grilled bread / butter; gluten free (no bread)

SOUP AND SALADS 4

Silky Potato-Leek Soup

\$12.00

housemade croutons / Parmigiano reggiano / white truffle oil; gluten free (no croutons)

Boucheron Goat Cheese

\$14.00

spring mix / frisee / pistachio / raspberry-truffle vinaigrette

Antipasto Salad

\$14.00

Roma crunch lettuce / ciliegine mozzarella / tomato / soppressata salami / giardiniera / spicy shallot vinaigrette

Classic Caesar

AVAILABLE OPTIONS

lettuce / caesar dressing / housemade croutons / Parmigiano Reggiano; gluten free (no croutons)

\$13.00

Add White Anchovies: \$3.00

HOT ANTIPASTI 5

Arancini "Cacio e Pepe"

\$14.00

risotto / fontina / Parmigiano Reggiano / black pepper

Veal Ricotta Meatballs

AVAILABLE OPTIONS

veal / ricotta / Parmigiano Reggiano / lemon zest in tomato-butter sauce

\$14.00

Add a Meatball: \$4.00

Octopus

\$26.00

crispy potatoes / citrus gremolata / tonnato / frisee / saba / smoked seasalt

Grilled Artichokes

\$12.00

Italian marinated artichokes / garlic / parsley / olive oil / prosciutto

Fritto Misto

\$17.00

crispy calamari / shrimp / fresno chili / lemon

COLD ANTIPASTI 4

Burrata	\$17.00
Tuscan Panzanella / charred broccolini / tomato / croutons / calabrian vinaigrette	
Bruschetta "Fichi e Caprino"	\$12.00
fig and goat cheese / almonds / chives	
Bruschetta "Stracciatella e Pomodoro"	\$12.00
smashed burrata / tomato / prosciutto / basil	
Giardiniera	\$9.00
Italian pickled vegetables / Tuscan special olive oil	

HOUSEMADE PASTA 6

Tagliatelle Bolognese	AVAILABLE OPTIONS
Traditional beef meat sauce Bologna style	\$23.00
	Add a Meatball: \$4.00
Lumache alla Vodka*	\$23.00
spicy tomato / salsiccia / stracciatella / pane fritto	
Handmade Crispy Gnocchi	\$29.00
fonduta / chive / truffle	
Carbonara Agnolotti	\$31.00
ricotta filled pasta / egg / black pepper / pancetta	
Lobster Tortelloni al Nero*	\$30.00
fresh cold water lobster / ricotta / lemon / hazelnuts gremolata	
Pappardelle "Pasta e Fagioli"	\$21.00
rosemary infused ribbon pasta / cannellini beans / black pepper / my mom's tomato sauce / olio	

MEATS & SEAFOOD 4

Lamb Shank*	\$42.00
12 hour braised lamb / natural jus / creamy polenta / parmigiano / rosemary	
Steak Filet Pepe*	\$56.00
center cut filet / roasted potatoes / charred broccolini / black pepper-shallot sauce	
Faroe Islands Salmon*	\$37.00
roasted carrot puree / caramelized brussels sprouts / frisée / truffle-brown butter-balsamic vinaigrette	
Halibut "Piccata"*	\$38.00
Jerusalem artichokes / hazelnuts / hen of the woods mushrooms / brown butter / capers / lemon	

ITALIAN CLASSICS 6

Bucatini "Pomodoro"	\$17.00
San Marzano tomatoes / fresh basil	
Risotto "Frutti di Mare"	\$31.00
soffritto / shrimp / lobster / mussels / Boston bay clams	
Chicken "Milanese"	\$26.00
Amish country chicken cutlet / breadcrumb / arugula / heirloom tomato / lemon-butter vinaigrette	
Mama's Eggplant Parmigiana	\$22.00
pomodoro / basil / Parmigiano Reggiano	
Bolognese Tuesday Special	\$16.00
Traditional beef meat sauce Bologna style, with field greens salad / tomato / balsamic vinaigrette and Alléz Bakery Bread	
Lasagne Friday	\$25.00
Yes, only on Friday and they go fast! Traditional meat sauce bolognese / bechamel / Parmigiano Reggiano	

SIDES FOR THE TABLE TO SHARE ⁴

Brussels Sprouts	\$11.00
A Via Vite classic / caramelized / shallots / pecorino toscano	
Mushrooms au Gratin	\$12.00
roasted oyster mushrooms / portobello mushrooms / bechamel / Parmigiano Reggiano	
Potato Souffle	\$11.00
soft yukon potato / herbs / melted irish butter / trapanese pesto	
Charred Broccolini	\$11.00
Calabrian chiles / vinaigrette / Parmigiano Reggiano / lemon	

TASTING EXPERIENCE ¹

Tasting Experience	AVAILABLE OPTIONS
4 Chef Crafted Courses	\$59.00
	With Wine Pairings: \$79.00

DOLCE ⁵

Via-Misu	\$12.00
Our twist on the Italian favorite! Served with espresso caramel	
Valrhona Dark Chocolate Creme Brulee	\$12.00
candied hazelnuts / chocolate spoon	
"World's Best" Vanilla Risotto	\$12.00
vanilla, pineapple, mango, mint	
Brioche Bread Pudding	\$12.00
Bourbon soaked golden raisins, bourbon caramel, banana gelato, bruleed bananas	

Lemon Tart**\$12.00**

lemon curd, Italian merengue, Amarena cherries, mint

AFFOGATO 2**Nocino Affogato****\$14.00**

vanilla bean gelato, nocino, espresso

Bourbon Cream Affogato**\$14.00**

vanilla bean gelato, Jim Beam bourbon cream, espresso

GELATI & SORBET 4**Vanilla Bean****Caramel Sea Salt****Ruby Red Grapefruit Sorbet****Banana****CAFFÉ** 9**Coffee****\$3.00****Espresso****\$4.00****Espresso Dbl Shot****\$7.00****Decaf Espresso****\$5.00****Hot Chocolate****\$5.00****Cappuccino****\$4.50****Latte****\$4.50****Macchiato****\$4.50****Americano****\$4.50****COFFEE DRINKS** 3**Caffè Italiano****\$10.00**

Amaretto di Saronno, Tuaca, and Brandy

Caffè Corretto**\$11.00**

Espresso, Watershed 'Nocino' Walnut Liqueur

Espresso Martini**\$14.00**

Stoli Vanilla, Espresso, Dorda Double Chocolate, Kahlua

GRAPPA 2

Grappa di Chardonnay, Nonino \$18.00

Grappa di Moscato, Nonino \$18.00

DESSERT WINE 3

Moscato d'Asti, Saracco, Piemonte, IT 2020 \$10.00

Vin Santo, Capezzana, Carmignano, IT 2010 \$21.00

Passito di Pantelleria, Donnafugata "Ben Ryé", Sicilia, IT 2015 \$16.00

PORT 2

Graham's' Six Grapes' Ruby \$10.00

Graham's Tawny 20-Year \$15.00

COGNAC 1

Hennessy VS \$12.00

DIGESTIF 9

Housemade Limoncello \$9.00

Housemade Orangecello \$9.00

Amaro Nonino \$12.00

Grape, Alpine Herb, Botanicals - Aged In Barrique

Barolo Chinato \$16.00

Vajra - Herbs and Cinnamon spice

Cardamaro \$9.00

Cardoon, Blessed Thistle

Carpano Antica \$11.00

Rich, Complex Italian Vermouth

Cynar \$9.00

Herbaceous, Artichoke Amaro

Fernet Branca \$9.00

Cardamom, Anise Amaro

Nocino \$14.00

Walnut Liqueur

SPARKLING BY THE GLASS 2

Moscato d'Asti (Sparkling) Saracco DOC, Piemonte, IT 2021	AVAILABLE OPTIONS
	\$10.00
	\$48.00

Prosecco (Sparkling) Indigenous Prosecco Brut, DOC Veneto, IT 2021	AVAILABLE OPTIONS
	\$10.00
	\$48.00

SPARKLING ³

Metodo Classico, Spumante "Murgo" Brut, Sicilia, IT 2019	\$56.00
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Franciacorta, Ca'del Bosco, Lombardia, IT, NV	\$90.00
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Pinot Nero, Bruno Giacosa Extra Brut, Piemonte, IT 2017	\$100.00
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SPARKLING ROSE BY THE GLASS ¹

Lambrusco Secco, Cleto Chiarli "Vecchia Modena" Emilia-Romagna, IT, NV	AVAILABLE OPTIONS
	\$12.00
	\$50.00

ROSE BY THE GLASS ¹

Sangiovese (Rose) La Spinetta "Il Rosé di Casanova" Toscana, IT 2021	AVAILABLE OPTIONS
	\$12.00
	\$50.00

ROSE ³

Nero d'Avola, Terre Siciliane, "La Bambina" 2021	\$65.00
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Grenache, Terratorium, Starfield Vineyard, CA 2021	\$60.00
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Corvina-Sangiovese-Merlot, Rizzardi, "Keya" Bardolino DOC 2019	\$55.00
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BY THE GLASS ⁶

Chardonnay, Maccan, DOC Friuli, IT 2021	AVAILABLE OPTIONS
	\$13.00
	\$65.00

Sauvignon Blanc, Vigna del Lauro, Friuli, IT 2021	AVAILABLE OPTIONS
	\$11.00
	\$48.00

Vermentino, Pedres "Brino" DOCG Sardegna, IT 2020	AVAILABLE OPTIONS
	\$11.00
	\$48.00

Pinot Grigio, Filadonna, delle Venezie, Alto Adige, IT 2021	AVAILABLE OPTIONS
	\$11.00
	\$48.00
Catarratto (Somm's Select) Donnafugata "Anthilia" DOC Sicilia, IT 2021	AVAILABLE OPTIONS
	\$12.00
	\$50.00
Gavi di Gavi, Piccolo "Le Rive" DOCG Piemonte, IT 2021	AVAILABLE OPTIONS
	\$12.00
	\$50.00

ITALY | ALTO ADIGE ²

Müller-Thurgau, Kettmeir 2019	\$47.00
Kerner, Abbazia di Novacella 2021	\$55.00

ITALY | PIEMONTE ¹

Chardonnay, De Forville 2020	\$60.00
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ITALY | CAMPANIA ¹

Fiano di Avellino, Colli di Lapio 2021	\$55.00
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ITALY | FRIULI ³

Pinot Grigio, Jermann 2021	\$65.00
Sauvignon Blanc, Venica & Venica "Ronco del Cerò" 2021	\$70.00
Pinot Grigio, Le Vigne di Zamò "Ramato" Orange Wine 2020	\$58.00

ITALY | TOSCANA ⁴

Vermentino, La Spinetta 2021	\$58.00
Vernaccia, Montenedoli "Tradizionale" 2020	\$58.00
Chardonnay, Antinori "Bramito" 2021	\$60.00
Chardonnay, Isole e Olena "Collezione Privata" 2020	\$110.00

ITALY | VENETO ⁴

Pinot Grigio, Italo Cescon 2021	\$50.00
Manzoni Bianco, Italo Cescon "Madre" 2018	\$85.00
Chardonnay-Garganega, Tenuta Sant'Antonio "Scaia" 2021	\$45.00

Riesling, Italo Cescon 2021 \$45.00

ITALY | MARCHE 1

Verdicchio, Andrea Felici 2021 \$45.00

ITALY | SICILIA 2

Catarratto-Viognier, Cottanera "Barbazzale Catarratto" 2020 \$50.00

Etna Bianco, Terre Nere "Calderara Sottana" 2021 \$68.00

FRANCE 2

Sauvignon Blanc-Semillon, Château Guiraud, Bordeaux 2020 \$60.00

Chardonnay, Domaine Gueguen "Chablis" Bourgogne 2021 \$55.00

CALIFORNIA 3

Chardonnay, Stag's Leap "Karia" Napa 2021 \$70.00

Chardonnay, Mer Soleil, Santa Lucia 2020 \$50.00

Chardonnay, Robert Craig "Gaps Crown" 2016, Howell Mountain \$85.00

GERMANY 2

Riesling, A.J. Adam, Mosel 2014 \$125.00

Riesling Trocken, Bassermann-Jordan, Pfalz 2017 \$50.00

SOMMELIER POURS 2

Super Tuscan, Le Farnete "Carmignano" DOCG Toscana, IT 2020 AVAILABLE OPTIONS

\$15.00

\$68.00

Barolo, G.D. Vajra "Albe" Piedmont, IT 2018 AVAILABLE OPTIONS

\$25.00

\$120.00

UNITED STATES | WASHINGTON 1

Merlot, Seven Hills, Walla Walla Valley 2018 \$60.00

UNITED STATES | CALIFORNIA 9

Pinot Noir, Melville Estate, Santa Rita Hills 2020 \$90.00

Pinot Noir, Kosta Browne, Russian River Valley 2017	\$185.00
Zinfandel, Marietta Cellars "Román" Sonoma 2019	\$58.00
Merlot, Duckhorn, Napa 2019	\$110.00
Cabernet Sauvignon, No Fine Print, Lake County 2019	\$65.00
Cabernet Sauvignon, Cultivar, Napa Valley 2019	\$68.00
Cabernet Sauvignon, Marietta Cellars "Game Trail" Mendocino 2019	\$80.00
Cabernet Sauvignon, Chateau Montelena, Napa Valley 2019	\$155.00
Syrah-Petite Sirah, Shafer "Relentless" Napa Valley 2017	\$205.00

SOUTH AMERICA ¹

Cabernet Sauvignon, Los Vascos "Cromas" Colchagua Valley, CL 2018	\$58.00
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SPAIN ²

Grenache-Carignan, Gotes, Priorat 2016	\$55.00
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Tempranillo, Muga Reserva, Rioja 2018	\$75.00
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ITALY | BASILICATA ²

Aglianico, Elena Fucci "Titolo" 2018	\$70.00
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Aglianico del Vulture, Grifalco "DaMaschito" 2016	\$80.00
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ITALY | PUGLIA ¹

Primitivo del Salento, Cantele 2019	\$46.00
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ITALY | SARDEGNA ¹

Cannonau Riserva, Pala 2019	\$58.00
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ITALY | CALABRIA ¹

Gaglioppo, Cantine "Torre Aragonese" DOP 2017	\$55.00
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SUPER TUSCANS ⁹

Sangiovese-Cabernet-Canaiolo-Cabernet Franc, Capezzana, Barco Reale di Carmignano 2020	\$50.00
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Sangiovese-Cabernet Sauvignon-Merlot-Syrah, Santini "Poggio al Moro" 2018	\$60.00
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Sangiovese-Merlot-Cabernet Sauvignon, Sette Ponti "Crognolo" 2017	\$75.00
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Sangiovese-Cabernet Sauvignon, Le Farnete "Carmignano Riserva" 2018	\$79.00
Sangiovese-Cabernet Sauvignon, Capezzana, Villa di Carmignano 2018	\$80.00
Sangiovese-Merlot-Cabernet Sauvignon, Uccelliera "Rapace" 2018	\$90.00
Cabernet Sauvignon, Tolaini, "Legit" 2013	\$90.00
Merlot-Syrah-Sangiovese, Gaja Ca'marcanda "Promis" 2020	\$100.00
Cabernet Sauvignon-Cabernet Franc, San Guido "Sassicaia" 2018	\$360.00

LA RISERVA DI CRISTIAN 12

Sangiovese, Isole e Olena "Cepparello" Cru, Toscana, IT 2017	\$170.00
Barbaresco Serraboella, Sorì Paitin, Piemonte, IT 2017	\$130.00
Barbaresco, Produttori del Barbaresco, Piemonte, IT 2017	\$110.00
Barolo, Renato Ratti "Marcenasco" Piemonte, IT 2018	\$120.00
Brunello di Montalcino, Casanova di Neri, Toscana, IT 2017	\$140.00
Cabernet Sauvignon, Isole e Olena "Collezione Privata" Toscana, IT 2017	\$165.00
Cabernet Sauvignon-Merlot-Cabernet Franc-Petit Verdot, Antinori "Guado al Tasso" Toscana, IT 2017	\$210.00
Sangiovese-Cabernet, Sauvignon Cabernet Franc, Antinori "Tignanello" Toscana, IT 2018	\$215.00
Fiano, San Salvatore "Pian di Stio" Campania, IT 2017	\$90.00
Cabernet Sauvignon, Fattoria di Rodano "Mon Nené" Toscana, IT 2015	\$90.00
Chianti Classico, Ruffino, Riserva Ducale "Oro" Toscana, IT 2017	\$120.00
Brunello di Montalcino, Biondi-Santi, Toscana, IT 2016	\$450.00

HALF BOTTLES 5

Brunello di Montalcino, Mocali 2016	\$72.00
Nebbiolo, Gattinara Riserva Antoniolio 2015	\$65.00
Cabernet Sauvignon, Chimney Rock, Napa, CA 2018	\$75.00
Barolo, Silvio Grasso Piemonte, IT 2017	\$55.00
Barbera, La Spinetta, "Ca' di Pian" Piemonte, IT 2018	\$35.00

LARGE FORMAT BOTTLE - 1.5L 8

Chianti Classico, Isole e Olena, Toscana, IT 2019	\$160.00
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Merlot-Cabernet Sauvignon-Cabernet Franc, Gaja Ca'marcanda "Magari" Toscana, IT 2011	\$300.00
Sangiovese-Cabernet Franc-Cabernet Sauvignon, Antinori "Tignanello" Toscana, IT 2013	\$410.00
Sangiovese Cru, Isole e Olena "Cepparello" Toscana, IT 2012	\$350.00
Cabernet Sauvignon, Chateau Montelena, Napa, CA 2019	\$255.00
Nebbiolo, Vietti "Perbacco" Piemonte, IT 2019	\$130.00
Cabernet Sauvignon-Merlot-Cabernet Franc-Petit Verdot, Antinori "Guado al Tasso" Toscana, IT 2011	\$430.00
Cabernet Sauvignon, Isole e Olena, Toscana, IT 2014	\$350.00

COCKTAILS 7

Sgroppino	\$13.00
Madisono's Ruby Red Grapefruit Sorbet, Absolut Grapefruit Vodka and Prosecco	
Via Vite Negroni	\$14.00
Tanqueray No. 10 gin, Campari, Carpano Antica Vermouth	
Aperol Spritz	\$13.00
Aperol, Prosecco, Soda, Orange Garnish	
Italian Stone Sour	\$14.00
Bulleit whiskey, amaretto, sour, blood orange juice	
Italian Mule	\$14.00
Ketel One Vodka, Via Vite's Limoncello, Lime Juice, Ginger Beer, Lime Twist	
Acero Old Fashioned	\$15.00
Maple, Cinnamon, Bulleit Rye, Angostura Orange Bitters	
Violetta Fresca	\$16.00
Empress Gin, Elderflower Liqueur, limoncello, lime juice, simple syrup, egg white, lemon twist and candied mint leaf garnish	

BEER 14

Braxton Garage Beer	\$7.00
Rhinegeist 'Truth' IPA	\$7.00
Kentucky Bourbon Barrel Ale	\$9.00
Stella Artois	\$7.00
Weihenstephaner Hefeweissbier	\$7.00
Guinness	\$8.00
Heineken	\$7.00

St. Pauli Girl (Non-Alcoholic)	\$7.00
Birra Moretti	\$7.00
Budweiser	\$5.00
Bud Light	\$5.00
Miller Lite	\$5.00
Michelob Ultra	\$5.00
Peroni Draft	\$8.00

BOURBON, RYE & WHISKEY 14

Jack Daniels	\$10.00
Jim Beam	\$10.00
Makers Mark	\$12.00
Knob Creek	\$12.00
Sagamore Rye	\$12.00
Basil Hayden's	\$15.00
New Riff	\$14.00
New Riff Rye	\$14.00
Bulleit Rye	\$12.00
Calumet	\$22.00
Woodford Reserve	\$13.00
Buffalo Trace	\$13.00
Weller Antique	\$17.00
Weller Special Reserve	\$15.00

SCOTCH 9

Glenfiddich 12	\$13.00
Glenlivet 12	\$14.00
Macallan 12	\$18.00
Balvenie 12	\$16.00
Oban 14	\$18.00

Lagavulin 16	\$18.00
Johnnie Walker Black	\$13.00
Johnnie Walker Red	\$13.00
Johnnie Walker Blue	\$50.00

NON-ALCOHOLIC ITALIAN DRINKS 4

Surgiva Still, Trento, IT	\$9.00
San Pellegrino, Bergamo, IT	\$4.50
San Pellegrino Blood Orange	\$4.50
San Pellegrino Limonata	\$4.50

ITALIAN DRINKS 4

Surgiva Still	\$9.00
Surgiva Still 1L, Trento, IT	
San Pellegrino	\$4.50
San Pellegrino, Bergamo, IT	
San Pellegrino Blood Orange	\$4.50
San Pellegrino Limonata	\$4.50

LIMITED VINTAGE RELEASES 12

Riesling	\$75.00
"Scribe.", D&CO Estate, 2016, Arrowhead Slope, Sonoma, California	
Rosé	\$48.00
"KEYA", Corvina 65% / Rondinella 15% / Sangiovese & Merlot, Bardolino Classico DOC, Giuseppe Rizzardi, 2019, Veneto, Italy	
Soave	\$55.00
Pieropan, 2019, Veneto, Italy	
Aglianico del Vulture Superiore D.O.C.G.	\$80.00
"Damaschito", Grifalco, 2016, Campania, Italy	
Barbera	\$55.00
"Briccotondo", Fontanafredda, 2019, Piemonte DOC, Italy	
Malbec	\$40.00
Alta Vista Classic, Argentina, 2018	
Brunello di Montalcino DOCG	\$110.00
"Mocali", 2016, Toscana, Italy	

Langhe DOC	\$75.00
"Oltre", Pio Cesare, 2017, Piemonte, Italy	
Barbera d'Alba DOC	\$65.00
Fratelli Alessandria, 2019, Piemonte, Italy	
Barbaresco	\$130.00
"Vigneto Bordini", La Spinetta, 2017, Piemonte, Italy	
Ciliegiolo Maremma Toscana DOC	\$50.00
Capoccia, Cantina Vignaioli Scansano, 2017 Toscana, Italy	
Terlano	\$55.00
"Terlaner Classico", Alto Adige DOC, Cantina Terlan, 2017, Trentino-Alto Adige, Italy	

FOOD 5

Tagliatelle "Alfredo"	\$9.00
Tagliatelle Meat Sauce alla "Valentina's Bolognese"	\$9.00
Ila's Tagliatelle with Butter and Cheese	AVAILABLE OPTIONS
	\$6.00
	Additions: Veal Meatballs (Each): \$4.00
	Additions: Grilled chicken: \$6.00
Creamy Polenta	AVAILABLE OPTIONS
	\$5.00
	With Italian sausage: \$8.00
Spaghettoni Pomodoro	\$9.00

DRINKS 6

Whole Milk	\$3.00
Chocolate Milk	\$4.00
Soda	\$3.00
Flavored Sparkling Water	\$4.50
orange, lemon	
Hot Chocolate	\$5.00
Shirley Temple	\$4.00

JUICE 3

Orange
Cranberry

Pineapple

Foodeist — restaurant menus, reviews & prices

<https://foodeist.com/place/via-vite>