

Via Vite

RESTAURANT WEEK 2017

ANTIPASTI

HEIRLOOM TOMATO & WATERMELON SALAD

fresh mozzarella, basil, chive, olive oil

or

SUMMER BABY BEETS

parsley pesto, candied pistachio, red sorrel, citronette

PASTA

CRISPY GNOCCHI

baby summer squash, zucchini coulis, pancetta

or

SPAGHETTI ALLE VONGOLE

clams, olive oil, parsley, garlic, charred lemon

ENTREE

ROASTED PORK LOIN

summer bean cassoulet, garden herbs, balsamic

or

RAINBOW TROUT

grilled broccoli panzanella, cherry tomato, sherry vinaigrette

\$35 / per person

\$15 / supplemental wine pairing

*availability subject to change based upon seasonality of ingredients