

## **VIA VITE**

\$46 | Dinner

Italian Focaccia \$8

Freshly Baked for Two handcrafted local bakery California Olive Oil, Sea Salt

# FIRST COURSE

Choose one-

Boucheron Goat Cheese Salad

Spring Mix, Frisee, Pistachio, Raspberry-Truffle Vinaigrette

Cioppino

Via Vite's traditions Seafood Cioppino Seafood Medley, Garlic rubbed Sourdough Bread

#### SECOND COURSE

Choose one-

Prosciutto & Ricotta Agnolotti

Parmigiano Reggiano, Prosciutto di Parma, Nutmeg, Butter & Sage

Spaghetti Chitarra with Crab Sugo

Handmade Spaghetti Chitarra with Italian Tomato-Crab Sugo, Basil Genovese

#### THIRD COURSE

Choose one-

Grilled Wild Red Shrimp

Grilled Wild Red Shrimp with Puttanesca Sauce, Olives and Sicilian Capers and Tuscan Braised Cauliflower

Prime Steak Filet Pepe

Fingerling Potatoes & Roasted Garlic, Black Pepper-Shallot Sauce

### DRINK SPECIAL

Primavera Old Fashioned \$16

Makers Mark, Orange Bitters, Honey Simple, Honeycomb



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