



Via Italia

ITALIAN RESTAURANT



Antipasti

Appetizers

Bruschetta with cherry tomatoes, basil & mozzarella	\$7.00
Buffalo mozzarella with rocket and cherry tomatoes	\$5.00
Calamari with crispy cherry peppers, lemon and marinara.....	\$9.00
Cheese board with cured Italian meats, Taggiasca olives, fruit & nuts	\$10.00
Cooked vegetables with eggplant, zucchini, red onions, tomatoes, spinach	\$10.00
Crusted Brie and porcini mushrooms	\$7.00
Lemon-basil shrimp and cherry tomato skewers	\$8.00
Meatballs with braised tomato sauce and creamy polenta	\$8.00
Mixed roasted veggies with aged balsamic vinaigrette.....	\$6.00
Mozzarella sticks with marinara sauce.....	\$6.00
Salmon carpaccio	\$11.00
Shrimp cocktail with Marie Rose Seafood sauce.....	\$11.00
Stuffed portabello mushrooms with crab meat, roasted red pepper sauce and cheese	\$11.00

Insalata e Zuppe

Soups and salads

Arugula Salad	\$6.00
Olives, chickpeas, cherry tomatoes, roasted peppers, herb vinaigrette, shaved Parmesan	
Caesar Salad	\$12.00
Romaine, croutons, shaved Parmesan cheese, caesar dressing with your choice of grilled or pan sauteed chicken	
Crab & Shrimp Bisque	\$10.00
Sherry wine, carrots, tomato paste, green onions, milk	
French Onion Soup	\$5.00
Red wine, brandy, beef broth, croutons, french bread, Swiss and provolone cheese	
Harvest Salad	\$12.00
Spring greens, candied pecans, sliced apples, goat cheese, dried cranberries, honey cider vinaigrette, grilled chicken	
Minestrone Soup.....	\$8.00
White wine, onions, celery, carrots, tomatoes, zucchini, collard greens, Parmesan cheese	
Pasta e Fagioli Soup.....	\$8.00
Spicy sausage, carrots, onion, celery, beans, tomatoes, Parmesan cheese, pasta	
Roasted Cauliflower Salad.....	\$10.00
Avocado, cauliflower, chickpeas, chives, fresh herbs, cucumber, honey mustard vinaigrette	
Strawberry Salmon Salad.....	\$12.00
Pan seared salmon, lettuce, goat cheese, pecans, strawberry balsamic vinaigrette	

Pizza

Diavola	\$13.00
Tomato sauce, salami, pepperoni, oregano	
Margherita.....	\$10.00
Tomato sauce, tomatoes, fresh basil, fresh mozzarella	
Natomeli	\$15.00
Tomato sauce, garlic, tomatoes, olive oil, mushrooms, black and green olives, spinach, mozzarella, basil, oregano	
Spicy Italian	\$14.00
Tomato sauce, mozzarella, ham, italian sausage, salami, pepperoni, jalapenos, garlic	
White Pizza	\$10.00
No sauce, garlic, olive oil, four cheeses, oregano	
Vegetarian.....	\$14.00
Tomato sauce or pesto, arugula, mushroom, green pepper, onion, black olives, tomato, broccoli, spinach, mozzarella	

Add \$1.00 for each additiional topping.

Pepperoni, Italian Sausage, Salami, Prosciutto, Meatball, Chicken, Jalapeño Peppers, Banana Peppers, Roasted Red Peppers, Tomatoes, Garlic, Green Bell Pepper, Mushroom, Onions, Black Olives, Pineapple, Ovalini Mozzarella, Feta Cheese, Ricotta, Goat Cheese, Spinach, Broccoli, Eggplant, Arugula

Primi

Pasta

Chicken Prosciutto.....	\$16.00
Frenched chicken breast, sun-dried tomatoes, prosciutto, Parmesan cream sauce	
Four Cheese Ravioli	\$15.00
Cherry tomatoes, spinach, vodka sauce	
Gnocchi	\$15.00
Pistachio pesto, burrata, Calabrian chili, basil, Parmesan cheese	
Lobster Ravioli	\$20.00
Ricotta cheese, shallots, cream, tomato sauce, basil, red pepper flakes, lobster tails	
Manicotti.....	\$16.00
Fresh herbs, ricotta, mozzarella, marinara sauce	
Pappardelle	\$15.00
Bolognese ragu, cream, whipped ricotta	
Penne all’Arrabbiata	\$15.00
Garlic, tomatoes, dried red chili peppers, olive oil, basil	
Chicken Pesto Pasta	\$16.00
Grilled chicken, asparagus, lemon, Pecorino Romano cheese, pine nuts, fresh basil	
Spaghetti.....	\$15.00
Grated Pecorino Romano cheese, tomato sauce	
Spicy Sausage Rigatoni	\$15.00
Sweet and spicy sausage, vodka sauce, basil	

Contorni

Sides Dishes

Asparagus	\$4
Breadsticks.....	\$2
Creamed Spinach Potatoes.....	\$4
Caprese Pasta Salad.....	\$4
Caprese Tomatoes	\$3
French Fries	\$3
Garlic Fries.....	\$4
Green Beans	\$2
Garlic Mashed Potatoes.....	\$3
Green Beans	\$3
Grilled Potatoes	\$4
Grilled Zucchini.....	\$4
Risotto Balls	\$3
Sauteed Vegetables	\$4

Secondi

Meats and fish

Beef Bracirole	\$20.00
Fresh mozzarella cheese, Pecorino Romano Cheese, pine nuts, prosciutto, tomatoes	
Bone-in Rib-eye Steak 15 oz. ...	\$28.00
Caramelized onions, mushrooms	
Cajun Scallops and Shrimp.....	\$17.00
Portabello mushrooms, spicy and creamy Alfredo sauce	
Chicken Parmigiana	\$15.00
San Marzano tomato, fresh mozzarella and Parmesan cheese	
Citrus Grilled Chicken	\$15.00
Corn salsa, lemon, orange	
Filet Mignon 10 oz.....	\$26.00
Crispy potato, spinach, Marino sauce	
Grilled Veal Tenderloin	\$25.00
Rosemary and cherry peppers, grilled onions, sauteed spinach, broccoli rabe, lemon white wine sauce	
Jumbo Shrimp Oreganata.....	\$20.00
Scampi style, creamy polenta, spinach, lemon, breadcrumbs	
Porterhouse Steak 20 oz.	\$28.00
Garlic and herb infused butter, onion, green beans	
Scottish Salmon	\$22.00
Spinach, cherry tomato, artichoke, salmoriglio sauce	
Stuffed Meatloaf.....	\$15.00
Ricotta cheese, spinach, mushrooms, cabernet demi-glace, mashed potatoes	

Dolci

Desserts

Affogato	\$9.00
Vanilla or chocolate gelato, hot espresso, amaretto, dark chocolate, hazelnuts	
Cannoli	\$7.00
Ricotta cheese, white wine, chocolate chips, cinnamon	
Gelati e Sorbetti	\$5.00
Ask for the fresh flavors of the day	
Panna Cotta.....	\$8.00
Cream, gelatin, fresh berries, choose the flavor: coffee, chocolate, passion fruit, raspberry, strawberry, vanilla	
Ricotta Cheesecake	\$7.00
Cream cheese, ricotta cheese, orange	
Tartufo.....	\$7.00
Vanilla and chocolate ice cream, maraschino cherries, mint	
Tiramisu	\$8.00
Marscapone mousse, lady finger cookies, brandy, espresso	

Apertivo Bar

You will be served a free platter of Antipasti to compliment your drinks.
Valid every day between 4 - 7 p.m.

Americano



\$14

Bellini



\$12

Hugo



\$15

Negroni



\$13

Spritz



\$15

Caffè

Coffee

Espresso \$2.00

Bicerin \$8.00

Black coffee, hot chocolate, heavy cream, chocolate

Cappuccino \$3.00

Espresso, steamed mik and milk foam

Caffè Americano \$3.00

Espresso with hot water

Caffè d’orzo \$6.00

No caffeine, ground barley, milk (served with toast)

Caffè Goloso \$5.00

Espresso, bitter chocolate cream

Caffè Mocha \$6.00

Espresso, chcolate, steamed milk, milk foam

Caffè Napoli \$6.00

Espresso, hazelnut cream, hazelnut shavings

Non-Alcoholic

Carbonated Water..... \$2.00

Chinotto \$3.00

Hot Tea..... \$3.00

Choose from selection of Rishi Organic & Fair Trade Teas

Ice Tea..... \$3.00

Apricot, lemon, peach, raspberry, strawberry basil

Lemonade \$4.00

Original or choose: blackberry puree, cherry, pineapple, pomegranate, raspberry peach, strawberry, watermelon

San Pellegrino..... \$3.00

Aranciata, Aranciata Rossa, Limonato, Pompelmo

Soda \$2.00

Cherry Coke, Coca-Cola, Diet Coke, Fanta, Lemon, Sprite

Virgin Bellinis..... \$4.00

Blackberry, kiwi, peach and raspberry, strawberry

Digestivo

After-dinner drinks

Amaro Montenegro \$8

Grape brandy, orange blossom, chamomile, liquorice, peppermint, aniseed

Aperol..... \$6

Gentian, rhubarb, cinchona, vanilla, orange

Campari \$6

Cinotto citrus fruit, cherry, clove, cinnamon

Fernet Branca \$8

Myrrh, rhubarb, chamomile, cardamom, aloc, saffron, grape distilled spirits

Galliano \$6

Vodka, cloves, peppermint, ginger, anise

Strega \$6

Mint, fennel, juniper berries, saffron

Limoncello \$5

Lemons, vodka

Cocktails

Aperol Spritz \$9.00

Aperol, brut sparkling wine, soda water, orange garnish

Americano..... \$9.00

Campari, sweet vermouth, seltzer water, orange garnish

Angelo Azzurro..... \$10.00

Blue curacao, triple sec, gin, lemon garnish

Bellini \$7.00

White peach nectar and brut sparkling wine

Bloody Mary \$9.00

Absolut Peppar, bloody mary mix, loaded garnish

Blood Orange Spritz..... \$10.00

Aperol, Solerno, lemon, prosecco, soda, orange garnish

Chai Hot Toddy \$9.00

Maker’s Mark, Rishi Chai, lemon juice, honey

Hugo \$10.00

Prosecco, St. Germain, lime-flavored seltzer, mint leaves and lime garnish

Italian Coffee \$8.00

Coffee, whipped cream, strega liqueur, nutmeg

Italian Greyhound \$8.00

Hendricks Gin, fresh grapefruit juice, rosemary simple syrup

Negroni..... \$8.00

Dry gin, Campari, sweet vermouth, orange garnish

Vanilla Old Fashioned \$9.00

Templeton, vanilla brown sugar simple syrup, orange

Vino

Wine

1875 Cabernet Sauvignon \$11.00

Full body, firm tannins with notes of chocolate, mocha and cedar. Pairs well with beef and strong cheese.

Aska Bolgheri Rosso..... \$15.00

Full-bodied with hints of toasted oak, biscuit and chocolate. Pairs well with beef, strong cheese and pasta with red sauce.

Bartenura Moscato d’Asti..... \$10.00

Crisp and refreshing with lingering pear, tangerine, nectar and melon. Pairs well with dessert and fruit.

Caposaldo Chianti..... \$9.00

Smooth red fruit aromas with red, berry and cherry palate. Pairs well with cheeses, pasta and grilled meat.

Cavit Oak Zero Chardonnay \$11.00

Ripe apple, lemon and tropical fruit with a complex and harmonious palate. Pairs well with fish, lobster and shrimp.

Collalto Prosecco Extra Dry \$10.00

Intense bubbles, notes of pear, hawthorn and citrus. Pairs well with fish, fruit and hors d’oeuvres.

Lady Lola Rose \$10.00

Intense and fresh red berry and peach aromas. Pairs well with pasta with white sauce, fish and salad.

Medici Ermete \$9.00

Fruity and dry red wine with fine and persistent bubbles. Pairs well with pasta and cured pork meat.

Stella Pinot Grigio \$10.00

Well-balanced with zesty acidity and fresh fruit aromas of pear, white peach and citrus. Pairs well with pasta with white sauce and seafood.

Birra

Beer

Black Note Stout \$5.00

Michigan Draft Beer. *Harmony of flavors featuring malty notes of dark chocolate, espresso and dried fruits.*

Bud Light Lime..... \$3.00

Budweiser \$3.00

Canadian Breakfast Stout..... \$5.00

Michigan Draft Beer. *Blend of coffees and chocolates aged in barrels that have aged pure Michigan maple syrup.*

Carrot Cake..... \$5.00

Michigan Draft Beer. *Malty rich base taste complemented by ginger, allspice, cinnamon, maple syrup and carrot puree.*

Corona..... \$3.50

Dos XX Lager..... \$4.00

Full Earth \$5.00

Michigan Draft Beer. *Moderate bitterness palate, dry with tastes of honey, tangerine and sweet bread.*

Heineken \$3.50

Hopslam Ale \$5.00

Michigan Draft Beer. *A pungent blend of grapefruit, stone fruit and floral notes with a dollop of honey.*

Modelo Especial..... \$4.00

Peroni \$4.00

Raspberry Eisbock \$5.00

Michigan Draft Beer. *Smooth mixture of raspberry, chocolate, biscuity malt with a subtle hop bitterness.*

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21658 Novi Rd. Novi, Michigan

Lunch 11 AM-1 PM

Apertivo 4-7 PM

Dinner 7-11 PM

