



VIA VITE

\$46 | Dinner

Italian Focaccia \$8

Freshly Baked California olive oil | balsamic vinegar |
roasted garlic & fresh herbs

First Course

Choice of one

Boucheron Goat Cheese

spring mix | frisee | pistachio | raspberry-truffle
vinaigrette

Yellow Pepper Soup

housemade croutons | Parmigiano Reggiano |
extra virgin olive oil

Second Course

Choice of one

La Pasta Più Buona Del Mondo

bucatini pomodoro | house whipped ricotta | Genovese
basil | Parmigiano Reggiano

Braised Short Rib Pappardelle

slow-braised short rib | Parmigiano Reggiano

Third Course

Chicken "Milanese"

Amish country chicken cutlet | breadcrumb | arugula |
lemon-butter vinaigrette

Octopus

crispy potatoes | citrus gremolata | tonnato | frisee |
saba | smoked sea salt

24 oz Bone-in prime NY strip steak +\$49

black pepper-shallot sauce

Drink Specials

Tito's Lavender Lemon Drop Martini \$15

lavender syrup, Tito's, lemon juice

Bulleit Kentucky Mule \$15

Bulleit, ginger beer, lime juice



SCAN ME



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\$1 from each meal goes
to Cincinnati Children's