



FIRST
WE EAT,
THEN WE DO
EVERYTHING ELSE
M.F.K. Fisher

CATERING

viaumbria.com

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BREAKFAST / BRUNCH Serves 10

- **TRADITIONAL ITALIAN BREAKFAST** **\$165**
Frittata or scrambled eggs, sliced prosciutto, fresh ricotta and honey, country bread, fresh fruit
- **SMOKED SALMON PLATTER** **\$150**
Ivy City smoked salmon, Peaqua Valley Yogurt dill spread, capers, red onions, lemon, crostini
- **UMBRIAN SAUSAGE LINKS** **\$65**
Via Umbria's signature pork sausage
- **ROASTED SEASONAL VEGETABLES** **\$60**
Seasonal vegetables lightly roasted and tossed with sea salt & EVOO
- **BREAKFAST POTATOES** **\$50**
Olive oil roasted potatoes with fresh rosemary
- **HOUSE PASTRY BASKET** **\$75**
Cinnamon rolls, Seasonal muffins, Sfogliatelle with butter and jam
- **SEASONAL FRUIT SALAD** **\$50**
Chef's selection of local, seasonal fresh fruit.
- **FRESH SQUEEZED JUICE SERVICE** **\$50**
- **COFFEE CAKE** **\$40**
- **VIA UMBRIA DOUGHNUTS / BOMBOLONI** **\$30**
Seasonal Variety (36 hours notice please)
- **COFFEE SERVICE** **\$25**
Includes insulated disposable pourer, cups, coffee and condiments ten ounce servings
- Add our housemade Biscotti and Italian cookies** **\$40**

SANDWICHES

- **SMALL SANDWICH PLATTER** **\$75**
Feeds 4-6
An assortment of 10 small sandwiches with a side of Gordy's hot chili spears and Route 11 chips
- **LARGE SANDWICH PLATTER** **\$120**
Feeds 8 - 10
An assortment of 16 small sandwiches with a side of Gordy's hot chili spears and Route 11 chips

PASTA SALADS Serves 10

- | | <i>small</i> | <i>large</i> |
|--|--------------|--------------|
| • ORECCHIETTE
<i>with cherry tomatoes, ciliegine mozzarella, basil, EVOO</i> | \$50 | \$100 |
| • ORECCHIETTE
<i>with prosciutto, cherry tomatoes, zucchini</i> | \$50 | \$100 |
| • PENNE
<i>with seasonal vegetables</i> | \$50 | \$100 |
| • PENNE
<i>with pesto, fresh ricotta</i> | \$50 | \$100 |

SALADS

Serves 10

- **FARMHOUSE SALAD** \$50 \$100
Mixed Greens with seasonal vegetables
- **TRI COLOR SALAD** \$50 \$100
Arugula, Frisee, Radicchio with Blackberries, Parmigiano, Pinenuts
- **PANZANELLA** \$50 \$100
Assorted heirloom and beefsteak tomatoes, red onions, cucumbers, croutons, EVOO and balsamic
- **MOZZARELLA/SUMMER SALAD** \$50 \$100
Ciliegine Mozzarella, Tomatoes, Sweet Peppers with Red Wine Vinaigrette
- **FARRO/TOMATO SALAD** \$50 \$100
With mixed seasonal vegetables

BUTCHER/CHEESEMONGER

Serves 10

- **PROSCIUTTO PLATTER** \$80
Sliced prosciutto plated with fresh fruit and bread
- **VIA UMBRIA SIGNATURE BOARD** \$120
Butcher's selection of charcuterie & cheese with housemade marmellata, fruit, nuts and sliced bread

SMALL BITES

Serves 10

- **MINI-MEATBALLS IN SAUCE** 25 Meatballs \$60
Veal and pork meatballs with a side of tomato sauce
- **PORCHETTA SLIDERS** \$50
Slow roasted pork belly seasoned with fennel and white wine
- **ROCCIATA (SAVORY)** \$50
Olive oil pastry filled with wild green and cheese
- **FOCACCIA AL TAGLIO** \$40
Individual bite sized focaccia with tomato sauce and fresh mozzarella.
- **Salami add \$10**
- **TRUFFLE DEVILED EGGS** \$35
- **PINZIMONIO CUPS** \$25
Freshly cut seasonal vegetables with new harvest olive oil
- **BRUSCHETTA** 20 Pieces per tray \$25
- **Chicken liver pate**
- **Olive tapenade**
- **Heirloom tomato/basil**
- **Mozzarella/tomato**
- **Fresh ricotta with honey**
- **Summer vegetable pesto with goat cheese**
- **TRUFFLE POPCORN** \$15
With sea salt and white truffle oil individual bags available
- **MARCONA ALMONDS** \$15 \$30
Roasted and seasoned with rosemary and Cervian sea salt
- **ROASTED OLIVES** \$15 \$30
Oven roasted olives seasoned with citrus, pepperoncini, and garlic

FROM THE BUTCHER

Serves 10

- **MEATBALLS IN SAUCE** 10 Meatballs \$60
Veal and pork meatballs baked in tomato sauce, aged Provolone
- **PROSCIUTTO AND MELON** \$120
Thinly sliced Prosciutto, local melon, arugula, lemon vinaigrette
- **CHICKEN MILANESE** \$150
Thinly sliced breaded chicken breast on a bed of spring lettuce mix with lemons
- **CHICKEN SALTIMBOCCA** \$150
Scaloppini of chicken with prosciutto and sage, Marsala sauce
- **PORK AND SPECK INVOLTINI** \$150
Scaloppini of pork with speck, fresh figs, vin cotto
- **PORCHETTA** \$150
Slow roasted pork belly seasoned with fennel and white wine
- **LAMBCHETTA** \$185
Lamb in the style of porchetta (no pork)
- **VEAL SALTIMBOCCA** \$185
Scaloppini of veal with prosciutto and sage, Marsala sauce

FISH

Serves 10

- **FRITTO MISTO** \$120
Crispy rock shrimp and squid, lemon and fennel, aioli
- **BRANZINO** \$120
Roasted with tomatoes, fennel and rosemary
- **ORGANIC SALMON** \$150
Sauteed with olives, capers and fresh tomatoes

SIDES

Serves 10

- **LOCAL SNAP BEANS** \$50
Sauteed with pine nuts and lemon
- **STUFFED TOMATOES** \$50
Roasted with herbs, breadcrumbs, stewed vegetables
- **ROASTED FINGERLING POTATOES** \$50
Olive oil roasted potatoes with fresh rosemary
- **CIAMBOTTA** \$50
Stewed summer vegetables with wild oregano and basil
- **FRESH FRUIT SALAD** \$50
Assortment of seasonal fruits

DESSERTS

Serves 10

- CHOCOLATE BUDINO \$40
with cookie crumb
- CROSTATA WITH RICOTTA AND CHOCOLATE \$50
- CHOCOLATE HAZELNUT TART \$50
- LEMON RICOTTA TART \$50
- ORANGE OLIVE OIL CAKE \$50

COOKIES

10 Cookies per order

- TOZZETTI \$25
- SEASONAL JAM COOKIES \$25
- ANISETTE COOKIES \$25
- OATMEAL RAISIN COOKIES \$30
- CHOCOLATE CHIP COOKIES \$30
- PIGNOLI COOKIES \$30
- GIANDUIA COOKIES \$30

DRINKS

BOTTLED WATER

- | | <i>small</i> | <i>large</i> |
|-------------|--------------|--------------|
| • STILL | \$2.5 | \$2.75 |
| • SPARKLING | \$2.5 | \$2.75 |

NATURE'S JUICES

- GRAPEFRUIT \$2.5
- ORANGE \$2.5
- LEMONADE \$2.5
- STRAWBERRY LEMONADE \$2.5

GALVANINA SODAS

- BLOOD ORANGE \$3
- GRAPEFRUIT \$3
- ORANGE \$3
- LEMON \$3

Ask about our selections of Italian beer and wine

JOIN US AT VIA UMBRIA

SUNDAY

Bottomless Brunch • Pastapalooza

TUESDAY

Cooking Classes

WEDNESDAY

Classes • Tastings

THU, FRI, SAT

Dinner at the Chef's Table

Check our calendar for more info:
viaumbria.com/events

Come party with us!

For pricing, availability and general curiosity about hosting your next get together in one of our three unique event spaces email Suzy@viaumbria.com.

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