



DISCOVER | SAVOR | SHARE



CATERING MENU FOR PICKUP

LEAVE THE COOKING TO US!

BREAKFAST/BRUNCH

Serves 10

COFFEE SERVICE | \$25

Includes insulated disposable pourer, cups, coffee and condiments ten 10 ounce servings. *Add our housemade Biscotti & Italian cookies | \$40*

FRESH SQUEEZED ASSORTED JUICE SERVICE | \$35

SEASONAL FRUIT SALAD | \$50

Chef's selection of local, seasonal fresh fruit

VIA UMBRIA DOUGHNUTS / BOMBOLONI | \$30

Seasonal Variety (36 hours notice please)

COFFEE CAKE | \$40

HOUSE PASTRY BASKET | \$70

Cinnamon rolls, Seasonal muffins, Sfogliatelle with butter and jam

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

ROASTED SEASONAL VEGETABLES | \$60

Local, seasonal vegetables lightly roasted tossed with sea salt and EVOO

UMBRIAN SAUSAGE LINKS | \$65

Via Umbria's signature sausage

BREAKFAST POTATOES | \$50

Olive oil roasted potatoes with fresh rosemary



LUNCH OFFERINGS

VARIETY SANDWICH PLATTER (see our seasonally changing menu for offerings)

Small- Feeds 4-6 | \$75

An assortment of 10 small sandwiches with a side of Gordy's hot chili spears and Route 11 chips

Large- Feeds 8-10 | \$120

An assortment of 16 small sandwiches with a side of Gordy's hot chili spears and Route 11 chips

PASTA SALADS

10 person minimum | \$80

Orecchiette with sausage, potatoes, greens and mozzarella

Orecchiette with pinenuts, raisins, parsley, local snap beans

Penne with roasted winter vegetables, Balsamico tradizionale

Penne with pistachio pesto, fresh ricotta

FROM THE BUTCHER

10 person minimum

BEEF CARPACCIO | \$120

Thinly sliced rare roast beef on a bed of arugula topped with shaved parmesan and balsamic vinaigrette

CHICKEN MILANESE | \$150

Thinly sliced breaded chicken breast on a bed of spring lettuce mix with lemons

PORCHETTA | \$150

Slow roasted pork belly seasoned with fennel and white wine

LAMBCHETTA | \$150

Lamb in the style of porchetta (no pork)

CHICKEN OR BEEF SALTIMBOCCA | \$150

Scaloppini of chicken or beef with prosciutto and sage, Marsala sauce

VEAL AND PORK INVOLTINI | \$150

Seasoned veal and pork cabbage rolls sauteed in Umbrian beer

MEATBALLS IN SAUCE | \$60 (10 meatballs)

Veal and pork meatballs baked in tomato sauce, aged Provolone

CHICKEN DIAVOLA | \$25 each

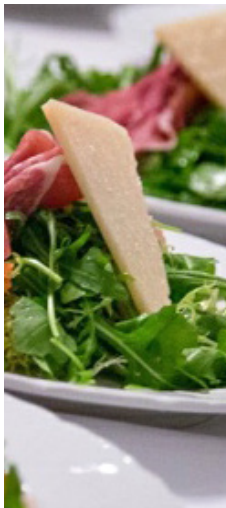
Whole roasted chicken seasoned with Via Umbria's signature spiced pepper blend

FISH

Serves 10

TROUT | \$120

Sauteed with brown butter, capers and lemon



OCTOPUS | \$150

“En purgatorio” with lemon, ceci beans, tomatoes, arugula, orange oil

FRITTO MISTO | \$120

Crispy rock shrimp and squid, lemon and fennel, aioli

SALADS

GREEN SALADS

Serves 10

FARMHOUSE SALAD | \$50 half size - 100 full portion

Mixed greens with winter vegetables

SHAVED ROOT VEGETABLE SALAD | \$50 half size - \$100 full portion

Assorted winter vegetables thinly sliced tossed in lemon citronelle vinaigrette

GRAIN SALADS

10 person minimum

LENTIL SALAD | \$50 half size - \$100 full portion

With mixed seasonal vegetables and baby spinach

FARRO SALAD | \$50 half size - \$100 full portion

With mixed seasonal vegetables

SIDES *(add a little something to your meal)*

10 person minimum

BROCCOLI | \$50

Roasted with pine nuts and lemon

SEASONAL VEGETABLES | \$50

Oven roasted carrots with housemade aioli

ROASTED FINGERLING POTATOES | \$50

Olive oil roasted potatoes with fresh rosemary

MUSHROOM CARPACCIO | \$50

Thinly sliced mushrooms with arugula and lemon vinaigrette

FRESH FRUIT SALAD | \$50

Assortment of seasonal fruits

HAPPY HOUR OFFERINGS

Serves 10

MINI-MEATBALLS IN SAUCE | \$60 (25 meatballs)

Bite sized veal and pork meatballs with a side of housemade tomato sauce

PORCHETTA SLIDERS

Slow roasted pork belly seasoned with fennel and white wine served on bite sized buns | \$50



BRUSCHETTA - 20 PIECES PER TRAY | \$25

Choose One:

Chicken liver pate

Olive tapenade

Umbrian whitebean puree

Mushroom and truffle

Fresh ricotta with honey

FOCACCIA AL TAGLIA | \$40

Individual bite sized focaccia with tomato sauce and fresh mozzarella. Can be made with salami add \$10

ROCCIATA (SAVORY) | \$50

Sauteed winter greens and parmesan cheese rolled in an olive oil pastry crust

TRUFFLE DEVEILED EGGS | \$35

Deveiled eggs with tartufata

PINZIMONIO CUPS | \$25

Freshly cut seasonal vegetables with new harvest olive oil

MARCONA ALMONDS | small \$15 large \$30

Roasted and seasoned with rosemary and Cervian sea salt

ROASTED OLIVES | small \$15 large \$30

Oven roasted olives seasoned with citrus, peperoncini, and garlic

TRUFFLE POPCORN | \$15

Popcorn seasoned with sea salt and white truffle oil individual bags available

BUTCHER/ CHEESEMONGER

A selection of meats and cheeses | \$120 (serves 10)

DESSERT

10 person minimum

Chocolate Budino with cookie crumb | \$40

Crostata with Ricotta and Chocolate | \$50

Chocolate Hazelnut Tart | \$50

Cannoli Siciliano | \$45

Lemon Ricotta Tart | \$50

Rocciata (Sweet) | \$45

Apples and raisins rolled in an olive oil pastry crust

Orange Olive Oil Cake | \$50

Chocolate Chip or Oatmeal Raisin Cookies | \$30

Pignoli cookies | \$30

Giandua cookies | \$30

Tozzetti | \$25

Seasonal Jam cookies | \$25

Anisette cookies | \$25