



DINNER
4pm - Close

SPUNTINI \$5

ARANCINI Smoked Mozzarella, Saffron
ROASTED OLIVES Fennel, Lemon, Garlic
GIARDINIERE Pickled Vegetables
TRUFFLE CHIPS Smoked Salmon Pate

ANTIPASTI \$9

PROSCIUTTO PLATTER Thinly Sliced Prosciutto, Olives, Baguette
FRITTO MISTO Shrimp, Squid, Lemon, Fennel, Smoked Paprika Aioli
ITALIAN MEATS SLIDERS Prosciutto, Mortadella, Capicola, Giardiniera, Provolone
CROSTINI WITH HOUSE RICOTTA Truffle Honey
BAKED TORTA WITH SPECK & STRACCHINO Roasted Figs, Arugula

AFFETTATI E FORMAGGI \$24

PARLI ITALIANO? Prosciutto di San Daniele, Speck, Pecorino di Montalcino, Soft Bra
DOMESTIC BLISS Thomasville Tomme, Prairie Breeze Cheddar, Chorizo, Surryano Ham
SPRITZ O'CLOCK Taleggio, Salami Toscano, Prosciutto di Parma, Ubriaco al Prosecco

INSALATA

• Add Grilled or Crispy Chicken 6 / Smoked Salmon 8
SWEET N' SPICY GREENS Candied Pistachios, Goat Cheese, Figs, White Balsamic Vinaigrette 10
CAESAR Summer Greens, Croutons, Grana, Giardiniera 10
BURRATA / PROSCIUTTO Melon, Baby Arugula, Melon Puree 12

PANINI \$10

CHICKEN MILANESE Smoked Fontina Val d'Aosta, Greens, Pickled Shallot, Lemon Aioli, Ciabattini
TOMATO/MOZZARELLA Add Prosciutto San Daniele \$3 Roasted peppers, Olive Pesto, Basil on Baguette

BURGER \$12

VIA UMBRIA SIGNATURE Ground Shortrib, Coppa, Provolone, Paprika Aioli, Birra Perugia Bun

PASTA FATTA IN CASA \$15

TAGLIATELLE Tomato Sauce, Pesto or Traditional Veal and Pork Ragù
ORECCHIETTE Pugliese Sausage, Cherry Tomatoes, Burrata, Peperoncino
TAGLIOLINI Shrimp, Clams, Squid, EVOO, Cherry Tomatoes, Basil
RAVIOLI Summer Pea Puree, Ricotta, Butter, Lemon, Mint and Pistachios
GNOCCHI Guanciale, Summer Vegetables, Cherry Tomatoes, Fresh Ricotta

SECONDI \$19

SHRIMP DIAVOLA Ciambotta of Stewed Summer Vegetables
TAGLIATA DI MANZO Pan Roasted Steak, Fingerlings, Vincotto, Arugula and Robiolini Fresca
MURRAY'S CHICKEN Panzanella Salad, EVOO and Aged Balsamic
HOUSE PUGLIESE SAUSAGE Roasted Figs, Summer Beans Farro, EVOO

CONTORNI \$5

ROASTED FINGERLINGS
BABY LETTUCES/EVOO/LEMON
SAUTEED SUMMER VEGETABLES
MARINATED ARTICHOKE/ PECORINO

*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. **Guests with food related allergies, including but not limited to—dairy, gluten, or nuts—should inform their server upon ordering.



DRINKS



VINO BIANCO

Alois Lageder Pinot Grigio , Alto Adige <i>Pinot Grigio</i>	8	26
Inama Soave Classico , Veneto <i>Garganega</i>	9	27
Albino Rocca Langhe Chardonnay , Piemonte <i>Chardonnay</i>	10	32
Giorgio Colutta Sauvignon , Friuli <i>Sauvignon Blanc</i>		30
Monteschio 'Pallio di San Floriano' , Le Marche <i>Verdicchio</i>		32
Paolo Cali 'Blues' , Sicilia <i>Grillo</i>		32

VINO ROSSO

G.D. Vajra Langhe Rosso , Piemonte <i>Nebbiolo, Dolcetto, Barbera, Albarossa, Freisa, Pinot Noir</i>	9	26
Mazzolino 'Terrazze' , Lombardia <i>Pinot Nero</i>	9	26
Pietraventosa 'Volere Volare' , Puglia <i>Primitivo Gioia del Colle</i>	11	28
Istine Chianti , Toscana <i>Sangiovese</i>		37
Tabarrini 'Colle Grimaldesco' , Umbria <i>Sagrantino</i>		52
Vietti 'Castiglione' Barolo , Piemonte <i>Nebbiolo</i>		62

ROSÉ

Le Fraghe 'Rodon' , Veneto <i>Corvina, Rondinella</i>	8	26
Cantele Negroamaro Rosato , Puglia <i>Negroamaro</i>	9	27

FRIZZANTE

Sette Ventiquattro Prosecco , Veneto <i>Chardonnay, Pinot Noir</i>	8	25
Bellavista Alma Gran Cuvee Brut NV , Lombardia (Franciacorta) <i>Chardonnay, Pinot Nero, Pinot Bianco</i>		50

Happy Hour Special
Barista's Choice: Red or White \$7 / Glass
5-7pm

*Looking for something more adventurous?
Enjoy any bottle from our Enoteca with a \$10 corkage fee!*

BIRRE

Solace Suns Out Hops Out , Virginia <i>American Pale Ale</i>	6.50	22
Lost Rhino Rhino Chaser , Virginia <i>Pilsner</i>	6.50	22

COCKTAILS

Aperol Spritz Aperol, Prosecco, Sparkling Water	12	36
Negroni Vigilante Gin, Cocchi Vermouth di Torino and Campari	12	
Negroni Sbagliato Campari, Cocchi Vermouth di Torino and Prosecco	12	
Manhattan Bourbon, Sweet Vermouth	12	
Martini Gin, Vermouth, Olive Garnish	12	
Gin And Tonic Gin, Tonic, Lime Garnish	12	