



CATERING

FIRST
WE EAT,
THEN WE DO
EVERYTHING ELSE

M.F.K. Fisher

BREAKFAST / BRUNCH

Serves 10

TRADITIONAL ITALIAN BREAKFAST	\$150
<i>Frittata or Scrambled Eggs, Sliced Prosciutto, Fresh Ricotta and Honey, Country Bread, Fresh Fruit</i>	
SMOKED SALMON PLATTER	\$150
<i>Ivy City Smoked Salmon, Peaqua Valley Yogurt Dill Spread, Capers, Red Onions, Lemon, Crostini</i>	
HOUSE PASTRY BASKET	\$75
<i>Cinnamon Rolls, Seasonal Muffins, Sfogliatelle with Butter and Jam</i>	
UMBRIAN SAUSAGE LINKS	\$65
<i>Via Umbria's signature pork sausage</i>	
ROASTED SEASONAL VEGETABLES	\$60
<i>Seasonal vegetables Lightly Roasted and Tossed with Sea Salt & EVOO</i>	
BREAKFAST POTATOES	\$60
<i>Olive Oil Roasted Potatoes with Fresh Rosemary</i>	
COFFEE CAKE	\$50
SEASONAL FRUIT SALAD	\$40
<i>Chef's Selection of Local, Seasonal Fresh Fruit.</i>	
COFFEE SERVICE	\$35
<i>Includes insulated Disposable Poured, Cups, Coffee and Condiments Ten Ounce Servings</i>	
VIA UMBRIA DOUGHNUTS / BOMBOLONI	\$30
<i>Seasonal Variety (36 hours notice please)</i>	

SANDWICHES

SMALL SANDWICH PLATTER	\$75
<i>Feeds 4-6 An assortment of 10 Small Sandwiches with a side of Gordy's Hot Vhili Spears and Route 11 Chips</i>	
LARGE SANDWICH PLATTER	\$120
<i>Feeds 8 - 10 An Assortment of 16 Small Sandwiches with a side of Gordy's Hot Chili Spears and Route 11 chips</i>	

SALAD

Serves 10

FARMHOUSE SALAD	\$100
<i>Mixed Greens with Seasonal Vegetables</i>	
TRI COLOR SALAD	\$100
<i>Arugula, Frisee, Radicchio with Apples, Goat Cheese, Candied Pistachios</i>	
LENTIL SALAD	\$100
<i>Shaved Carrots, Frisee, Baby Greens with Red Wine Vinaigrette</i>	
MOZZARELLA / ORANGE SALAD	\$100
<i>Ciliegine Mozzarella, Orange, Olives, Mint and Baby Arugula</i>	

viaumbria.com

1525 Wisconsin Avenue Washington, DC 20007

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BAKED PASTA

Serves 10

ORECCHIETTE	\$120
<i>Baked with Fresh Mozzarella, Pecorino, Stewed Tomato Sauce</i>	
ORECCHIETTE	\$120
<i>House Sausage, Broccoli Rabe and Pecorino</i>	
PENNE	\$120
<i>Guanciale, Tomatoes, and Ricotta</i>	
PENNE	\$120
<i>Pesto, Swiss Chard, Goat Cheese</i>	

BUTCHER/CHEESEMONGER

Serves 10

MOZZARELLA & PROSCIUTTO PLATTER	\$125
<i>Sliced Prosciutto Plated with Mozzarella and Sliced Bread</i>	
VIA UMBRIA SIGNATURE BOARD	\$125
<i>Butcher's Selection of Charcuterie & Cheese with Marmellata, Fruit, Nuts and Sliced Bread</i>	

SMALL BITES

Serves 10

MINI-MEATBALLS IN SAUCE <i>25 Meatballs</i>	\$60
<i>Veal and pork Meatballs with a side of Tomato Sauce</i>	
PORCHETTA SLIDERS	\$60
<i>Slow Roasted Pork Belly Seasoned with Fennel and White Wine</i>	
ROCCIATA (SAVORY)	\$60
<i>Olive Oil Pastry filled with Wild Greens and Cheese</i>	
FOCACCIA AL TAGLIO	\$50
<i>Individual bite sized Focaccia with Tomato Sauce and Fresh Mozzarella.</i> <i>- Salami add \$10</i>	
TRUFFLE DEVILED EGGS	\$25
PINZIMONIO CUPS	\$25
<i>Freshly cut Seasonal Vegetables with Extra Virgin Olive Oil</i>	
BRUSCHETTA <i>20 Pieces per tray - Select one</i>	\$25
<ul style="list-style-type: none">- Chicken Liver Pate- Olive Tapenade- Truffled White Bean- Mozzarella with Broccoli Rabe- Fresh Ricotta with Honey- Chard Pesto with Goat Cheese	
	<i>small large</i>
MARCONA ALMONDS	\$15 \$30
MARINATED OLIVES	\$15 \$30
<i>Marinated Olives Seasoned with Citrus, Peppercorn, and Garlic</i>	

FROM THE BUTCHER

Serves 10

MEATBALLS IN SAUCE <i>20 Meatballs</i>	\$120
<i>Veal and pork meatballs baked in tomato sauce, aged Provolone</i>	
BEEF CARPACCIO	\$120
<i>Thinly sliced rare roast beef, autumn greens, dijon cream</i>	
CHICKEN MILANESE	\$150
<i>Thinly sliced breaded chicken breast on a bed of spring lettuce mix with lemons</i>	
CHICKEN SALTIMBOCCA	\$150
<i>Scaloppini of chicken with prosciutto and sage, Marsala sauce</i>	
ROASTED PORK LOIN	\$150
<i>Pork loin, chestnut honey, rosemary</i>	
PORCHETTA	\$150
<i>Slow roasted pork belly seasoned with fennel and white wine</i>	
LAMBCHETTA	\$185
<i>Lamb in the style of porchetta (no pork)</i>	
VEAL SALTIMBOCCA	\$185
<i>Scaloppini of veal with prosciutto and sage, Marsala sauce</i>	

FISH

Serves 10

FRITTO MISTO	\$125
<i>Crispy rock shrimp and squid, lemon and fennel, aioli</i>	
ORGANIC SALMON	\$175
<i>Sauteed with olives, capers and stewed tomatoes</i>	
BRANZINO	\$185
<i>Roasted with potatoes, fennel and rosemary</i>	

SIDES

Serves 10

PAN ROASTED BROCCOLINI	\$60
<i>Roasted with Pine Nuts and Lemon</i>	
PAN ROASTED BRUSSELS SPROUTS	\$60
<i>Roasted with Herbs, Black Truffle Aioli</i>	
ROASTED FINGERLING POTATOES	\$60
<i>Olive Oil Roasted Potatoes with Fresh Rosemary</i>	
ROASTED WINTER VEGETABLES	\$60
<i>Roasted Winter Vegetables with Herbs and EVOO</i>	
FRESH FRUIT SALAD	\$60
<i>Assortment of Seasonal Fruits</i>	

DESSERTS

Serves 10

CHOCOLATE BUDINO	\$50
CROSTATA WITH RICOTTA AND CHOCOLATE	\$50
CHOCOLATE HAZELNUT TART	\$50
LEMON RICOTTA TART	\$50
ORANGE OLIVE OIL CAKE	\$50

COOKIES

10 Cookies per order

24 Hour Notice

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

Brunch in the Cafe

TUESDAY

Cooking Classes

WEDNESDAY

Classes • Tastings

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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