



BRUNCH

Saturday / Sunday

10am - 4pm

DOLCI

VIA UMBRIA DONUTS

Fresh Yeast Donuts made to order with Seasonal Glazes

one 3 • two 5 • four 9

BASKET OF "SWEET NOTHINGS"

Fresh Yeast Donuts, Seasonal Olive Oil Cake, Italian Cookies

12

CORNETTI "FRENCH" TOAST

Our Homemade Italian Cornetti, VT Maple Syrup, Seasonal Jam, Sweet Ricotta

12

INSALATA

• Add Over Easy Egg 2 / Grilled or Crispy Chicken 6 / Steak or Smoked Salmon 8

SWEET N' SPICY GREENS

Candied Pistachios, Goat Cheese, Figs, White Balsamic Vinaigrette

10

CAESAR

Summer Greens, Croutons, Grana, Giardinere

10

SUMMER SALAD

Farro, Summer Beans, Cherry Tomatoes, Cucumber, Pea/Ricotta Puree and Lemon Vinaigrette

11

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, Ubricco al Prosecco

PANINI

FORMAGGI GRIGLIA • Add Pesto 1 / Prosciutto San Daniele 3

Grilled Cheese, Provolone and Fontina on Pullman Loaf

7

PORCHETTA

Shaved Fennel, Provolone, Baby Greens, Spicy Pepper Aioli on Ciabatta

10

VIA UMBRIA

Umbrian Sausage, Over Easy Egg, Provolone, Grain Mustard Hollandaise, Ciabattini

10

TOMATO / MOZZARELLA • Add Prosciutto San Daniele \$3

Roasted peppers, Olive Pesto, Basil on Baguette

10

CHICKEN MILANESE • Add Over Easy Egg 2

Breaded Chicken Breast, Fontina Val d'Aosta, Baby Greens, Pickled Shallots, Lemon Aioli on Ciabattini

10

SMOKED SALMON

Scrambled Eggs, Caper Mascarpone, Pickled Shallots, Frisee, Ciabattini

11

PASTA FATTA IN CASA

TAGLIATELLE Tomato Sauce, Pesto or Traditional Veal and Pork Ragu

15

ORECCHIETTE Pugliese Sausage, Cherry Tomatoes, Burrata, Peperoncino

15

TAGLIOLINI Shrimp, Clams, Squid, EVOO, Cherry Tomatoes, Basil

15

RAVIOLI Summer Pea Puree, Ricotta, Butter, Lemon, Mint and Pistachios

15

GNOCCHI Guanciale, Summer Vegetables, Cherry Tomatoes, Fresh Ricotta

15

SECONDI

"AMERICANO" BREAKFAST • Add Steak 8 / Donut 2

2 Eggs any style, Toast, Marmellata, Roasted Fingerlings, Sausage

12

MARCELLA'S FRITTATA • Add Prosciutto or Smoked Salmon 3

Italian "Omelet" Provolone, Macaroni, Seasonal Vegetables

14

EGGS "BENEDETTO"

Poached Eggs, Summer Beans, Prosciutto Cotto, Herb Hollandaise on Ciabattini

14

VIA UMBRIA SIGNATURE BURGER

Ground Shortrib, Over Easy Egg, Coppa, Provolone, Paprika Aioli, Birra Perugia Bun

14

UMBRIAN EGGS

2 Poached Eggs, Umbrian Sausage, Spinach, Roasted Potatoes, Mustard Hollandaise

15

CONTORNI

TWO EGGS ANY STYLE

5

UMBRIAN SAUSAGE

5

ROASTED HERB POTATOES

5

FRUIT SPIEDINI

5

SOUP OF THE DAY

8

*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.

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1525 Wisconsin Avenue, Washington, DC 20007

6.21



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
Monteschivo '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

*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

Mimosa Prosecco, Orange Juice	10	28
Bellini Prosecco, Peach Juice	10	28
Aperol Spritz Aperol, Prosecco and Sparkling Water	12	36
Gordy's Bloody Mary Gordy's Bloody Mary Mix, Vodka, Chili Pickle Spear	12	

CAFFE

Caffe Corretto Espresso with a shot of Sambuca or Grappa	6	
Caffe Shakerato Sweet Espresso Shaken Over Ice, Rum	8	