



LUNCH

11am - 4pm

PANINI

FORMAGGI GRIGLIA <i>Add Pesto \$1 / Prosciutto San Daniele \$3</i>	7
Grilled Cheese, Provolone and Fontina on Pullman Loaf	
TOMATO/MOZZARELLA <i>Add Prosciutto San Daniele \$3</i>	10
Roasted peppers, Olive Pesto, Basil on Baguette	
PIADINA	10
Salami Tartufo, Fig Jam, Stracchino Cheese, Arugula	
CHICKEN MILANESE	10
Breaded Chicken Breast, Fontina Val d'Aosta, Baby Greens, Pickled Shallots, Lemon Aioli on Ciabatta	
PORCHETTA	10
Shaved Fennel, Provolone, Baby Greens, Spicy Pepper Aioli on Ciabatta	
ITALIAN MEATS	10
Prosciutto, Salami, Mortadella, Pickled Vegetables, Oregano Vinaigrette and Provolone on Ciabatta	
VIA UMBRIA SIGNATURE BURGER	12
Ground Shortrib, Coppa, Provolone, Paprika Aioli, Birra Perugia Bun	

INSALATA

• Add Grilled or Crispy Chicken 6 / Smoked Salmon 8	
SWEET N' SPICY GREENS	10
Candied Pistachios, Goat Cheese, Figs, White Balsamic Vinaigrette	
CAESAR	10
Summer Greens, Croutons, Grana, Giardiniera	
SUMMER SALAD	11
Farro, Summer Beans, Cherry Tomatoes, Cucumber, Pea/Ricotta Puree and Lemon Vinaigrette	
BURRATA / PROSCIUTTO	12
Melon, Baby Arugula, Melon puree	
SEAFOOD SALAD	12
Shrimp, Squid, Clams, Pole Beans, Potatoes, Olives, Fennel, Orange, Radishes	
TRIO	12
Farro Salad, Sweet 'n Spicy with Candied Pistachios, Goat Cheese and Caesar Salad	

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

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 \$19

TAGLIATA DI MANZO	Pan Roasted Steak, Fingerlings, Vincotto, Arugula and Robiolini Fresca
MURRAY'S CHICKEN	with Panzanella Salad, EVOO and Aged Balsamic

CONTORNI

SAUTEED SUMMER VEGETABLES	5
BABY LETTUCES/EVOO/LEMON	5
ROASTED FINGERLING POTATOES	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.



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

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	