

VIA CARDUCCI

Rustic Southern Italian Cuisine

DINNER MENU



Via Carducci | 1419 W. Fullerton Ave, Chicago, IL 60614 | 773.665.1981 | viacarduccichicago.com

Via Carducci La Sorella | 1928 W. Division, Chicago, IL 60614 | 773.252.2244
order on-line viacarduccitogo.com

Antipasti

BRUSCHETTA E OLIVE	\$9	PEPERONE RIPIENO	\$10
Crispy slices of Old World bread, chopped tomato, basil, olives, mozzarella and extra virgin olive oil			
CALAMARI FRITTI OR GRIGLIATI	\$12	PROSCIUTTO E MOZZARELLA	\$14
Flash fried with side of marinara or grilled and served in garlic white wine sauce			
CARPACCIO DI SALMONE	\$12	GRIGLIATA MISTO DI PESCE (Serves 2)	\$18
Thinly sliced smoked salmon over arugula, capers, extra virgin olive oil, served with crispy slices of Old World bread			
SALSICCIA CALABRESE	\$11	INVOLTINI DI MELANZANA	\$10
Grilled Italian Sausage, roasted peppers, fresh porcini mushrooms, potatoes, onions, fresh garlic, extra virgin olive oil			
VERDURE ALLA GRIGLIA	\$12	IMPEPATA DI COZZE	\$15
Assorted grilled vegetables topped with fresh garlic, oregano, balsamic vinaigrette and extra virgin olive oil			
POLPETTE DI CARNE E MOZZA	\$9	SALUMI E FORMAGGI	\$15
Homemade meatballs, fresh tomato sauce, melted mozzarella cheese served with crispy slices of Old World bread			
BURATTA E PROSCIUTTO	\$15	ZUPPA	\$5
Imported creamy fresh mozzarella and Artisan style Prosciutto served over arugula with balsamic reduction			

Insalate

INSALATA MISTA	\$8	INSALATA DEI CESARI	\$8
Mixed field greens with tomatoes, cucumbers, Kalamata olives, red onions, walnuts, homemade balsamic vinaigrette			
INSALATA CAPRESE	\$9	INSALATA LA PANZANELLA	\$7
Slices of fresh mozzarella, tomatoes, basil, extra virgin olive oil and a touch of balsamic reduction			
INSALATA DI BIETOLE	\$10	INSALATA DEL CONTADINO	\$8
Baby spinach, yellow and red beets, goat cheese, cherry tomatoes, toasted almonds , extra virgin olive oil and lemon zest			

Pizza 12"

MARGHERITA	\$14	ORTOLANA	\$15
Plum tomatoes, fresh mozzarella, fresh basil, extra virgin olive oil (No tomato sauce)			
RUSTICA	\$15	ROMA	\$15
Figs, caramelized red onions, gorgonzola cheese, extra virgin olive oil (No tomato sauce)			
MILANO	\$15	MAKE YOUR OWN PIZZA	\$15
Prosciutto di Parma, arugula, mozzarella and provolone cheese, extra virgin olive oil (No tomato sauce)			

Sides \$5

Garlic mashed potatoes | Penne pasta with marinara sauce | Grilled, sautéed, or steamed vegetables | Asparagus Spinach | Green beans | Rapini greens & Borlotti beans sautéed in garlic extra virgin olive oil | Vesuvio patatas

Add Shrimp to any dish \$2(ea)

Add ½ Chicken breast to any dish \$4

Pasta

Whole wheat / gluten free pasta also available

PENNE ALLA GENOVESE \$15

Penne pasta, fresh basil pesto sauce, topped with goat cheese

PENNE ALL' ARRABIATA \$13

Penne pasta, spicy tomato sauce, with basil and Kalamata olives

PENNE AL FORNO \$16

Penne pasta, tomato sauce, topped with ricotta and fresh mozzarella cheese, baked to golden brown

FARFALLE AL SALMONE \$18

Bowtie pasta, salmon, light vodka sauce

SPAGHETTI CARBONARA \$14

Spaghetti, pancetta, onions, egg yolk, white wine, Romano cheese

SPAGHETTI NAPOLETANA \$13

Spaghetti, garlic, basil, fresh cherry tomato sauce

FETTUCCINE BOLOGNESE \$15

Fettuccine pasta, traditional slow cooked Bolognese meat sauce

RIGATONI SICILIANA \$15

Rigatoni pasta, roasted eggplant, tomato cream sauce, topped with fresh mozzarella

LINGUINE CON GAMBERI & BROCCOLI .. \$19

Linguine pasta, shrimp, broccoli, garlic white wine sauce

LASAGNA DELLA MAMMA \$15

Wide pasta noodles with layers of ricotta, home-made mariana sauce, ground beef, and fresh Italian parsley

ORECCHIETTE DEL CONTADINO \$15

Ear-shaped pasta shells, Italian sausage, rapini greens, garlic, grated Pecorino cheese with your choice of fresh tomato or garlic olive oil sauce

BUCATINI ALLA MATRICIANA \$14

Bucatini pasta, pancetta, onions, crushed red pepper, plum tomato sauce

GNOCCHI CON SUGO A SCELTA \$16

Potato dumplings with your choice of tomato, tomato cream or four-cheese sauce

ROTINI SANTA LUCIA \$16

Corkscrew shaped pasta, crumbled Italian sausage, peas, mushrooms, onions, tomato cream sauce

LINGUINE ALLE VONGOLE \$18

Linguini pasta, clams, garlic white wine sauce

CHEESE RAVIOLI \$15

Pasta pockets filled with Ricotta cheese with your choice of sauce

LINGUINE FRUTTI DI MARE \$25

Linguine with jumbo shrimp, clams, mussels, calamari & plum tomato garlic wine sauce, basil

Secondi

POLLO VESUVIO \$18

Half roasted chicken with peas, garlic, rosemary white wine sauce, served with roasted potatoes

POLLO MARSALA \$18

Boneless chicken breast with mushrooms in a Marsala wine sauce, served with a side of pasta

POLLO PARMIGIANA \$19

Boneless chicken breast "parmigiana" style, served with a side of pasta

POLLO SALTIMBOCCA \$20

Boneless chicken breast, sliced Prosciutto di Parma, provolone cheese, garlic white wine sage sauce, served over spinach

PARMIGIANA DI MELANZANA \$18

Breaded eggplant with parmigiano and mozzarella cheese, topped with tomato sauce, served with a side of pasta

SCALOPPINE ALL MARSALA \$20

Thinly sliced veal with mushrooms in a Marsala wine sauce, served with a side of pasta

VITELLO AL LIMONE \$20

Thinly sliced veal medallions in a lemon caper sauce served with mixed vegetables or mashed potatoes

LAMB CHOPS \$30

Grilled lamb chops, rapini greens, white beans, garlic extra virgin olive oil and a touch of balsamic reduction

FISH OF THE DAY / MARKET PRICE

RISOTTO OF THE DAY

Ask your server for our daily selection

- Split or share charge \$4

- Corkage fee per bottle \$25

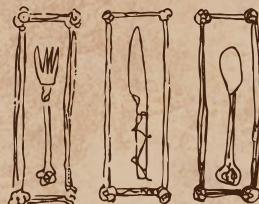
- Dessert cutting fee per person \$1.50

- Additional fee will apply with any substitution

- \$10 minimum credit card charge

- 18% gratuity added on parties of 5 or more

- Prices and menu items are subject to change without notice



VIA CARDUCCI

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A Warm Welcome from Southern Italy

Welcome to Via Carducci which is the name of the street I grew up on back in my home village in Calabria, Italy. Located high atop the picturesque mountains of Southern Italy and overlooking the majestic Mediterranean. Calabria is one of the world's most peaceful and beautiful places.

As a reminder of our beloved Calabria, Via Carducci features a hand painted brick wall in the dining area which is modeled after the exterior of my own family's home. The view of the Piazza as seen through a doorway, is the same relaxed scene and could view from within our home.

When I first opened Via Carducci in June 1996, it was my intention to recreate the relaxed way of life and foods of Calabria. Our selection of menu items is typical rustic Southern Italian; considered to be one of the best diets in the world. Rustic Southern Italian Cuisine features plenty of natural ingredients from the four basic food groups.

Here at Via Carducci we use only fresh ingredients to ensure the best possible quality. We feature regional Italian wines that best compliment the cuisine of Southern Italy.

Since we cannot take you back to Calabria, we have brought a little of Calabria to you. Sit back, relax and enjoy the good food, good wine and good life which is Via Carducci