\$5.00

ANY ORDER OF \$30.00 OR MORE



Additional charge will apply for extra ingredients. Does not include tax. Coupon must be presented. One coupon per order. Cannot be combined with any other coupon. Not valid for dine-in. Limited time only.

\$15.00 **ANY ORDER** OF \$60.00



OR MORE

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Sides

Homemade Meatballs (2)	9	Spinach	10
Sausage (1)	8	Asparagus	10
Roasted Potatoes	8	Penne Pasta with Marinara	g
Mashed Potatoes	7	Shrimp (each)	3.5
Broccoli	12	Garlic Bread	5
Rapini	12	Add Mozzarella	3

Dolce-Desserts

Cannoli	8
Tiramisu	9
Panna Cotta	8
Caramel Cheesecake	9
White Chocolate Truffle	9
.7	

Ribite-Reverages

is tatte is to the	_
12 oz. Can of Soda Coke, Diet Coke or Sprite	3.5
6-Pack of Soda Coke, Diet Coke or Sprite	12
Sparking Water (750 ml)	6
Still Water (750 ml)	6
Limonata or Aranciata (1.87 ml)	4



Catering

Catering trays include bread and grated cheese. 1/2 Tray served 10 People • Full Tray serves 20 People \$15 Catering Delivery Charge

	1/2	Full		1/2	Full
	Tray	Tray		Tray	Tray
Cold Cuts			Pasta Trays		
& Salad Trays			Pasta Pomodoro	44	75
Bruschetta	41	75	(Marinara)		
Steamed or Grilled			Rotini Santa Lucia	59	95
Vegetables	50	82	Cheese Ravioli	51	85
Insalata Mista	41	75	Rigatoni alla Siciliana	55	95
Insalata di Alessandra	41	75	Pasta Arrabbiata	46	80
Salsiccia alla Calabrese	46	80	Penne al Forno	61	95
Insalata Caprese	50	75	Homemade Lasagna	65	95
Insalata Contadino	41	75	Gnocchi al Pomodoro	61	95
insulata contadino	71	75	Linguine Zareze	69	100
Secondi Trays			Linguine con		
Pollo Marsala	51	90	Gamberi e Broccoli	<i>7</i> 5	130
Pollo Vesuvio	51	95	Rigatoni Boscaiola	60	95
Pollo Parmigiana	51	95	Dalai Tamas		
Pollo Cacciatore	51	95	Dolci Trays		
Vitello Marsala	76	140	Tiramisu	50	85
Vitello al Limone	76	140	Mini Cannoli	48	70
Eggplant Parmigiana	51	90			
Homemade Meatballs	56	9			
nomemade weatballs	20	9			

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 of Calabria, Italy, located high atop the picturesque mountains of Southern Italy 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 brickwall in the dining area which is modeled after the exterior of my own family's home. The view of the Piazza, as seen through the doorway, is the same relaxed scene one 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 are typical rustic Southern Italian. Considered to be one of the best diets in all 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 and 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! "La Dolce Vita!"





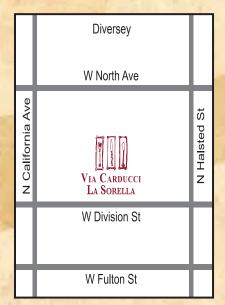
WICKER PARK

Rustic Southern Italian Cuisine

1928 W. Division St. Chicago, IL 60622

P: 773-252-2244

F: 773-252-2285



We Deliver from Fullerton to Fulton & California to Halsted

(Last order taken 30 minutes prior to closing time. Minimum delivery order \$10) Delivery Charge \$4.00. Additional Delivery Charge will be applied outside delivery areas.

> Sunday thru Thursday 11am to 10 pm Friday & Saturday 11 am to 11 pm

Open for Lunch! Tuesday thru Sunday 11 am to 3 pm

To Order Online Visit Us At: www.viacarduccichicago.com



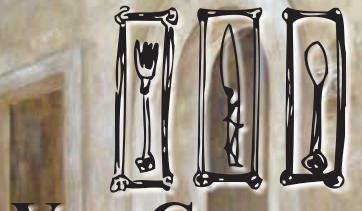




\$10 minimum credit card charge. 3% service fee on credit card transactions.

If you have a particular food allergy please let us know when ordering. Consuming raw or undercooked foods may increase your risk of foodborne illness. Prices and menu items subject to change without notice. Tax not included. Rev. 8/22

DELIVERING FROM 11:00 AM TO CLOSE



IA CARDUCCI LA SORELLA

Rustic Southern Italian Cuisine 1928 W. Division Street Chicago, IL 60622

DINE-IN · TAKE OUT · DELIVERY · CATERING

PLANNING A PARTY? ASK US ABOUT OUR PRIVATE OR SEMI-PRIVATE EVENT PACKAGES & OUR OFF-SITE CATERING MENUS



WICKER PARK

Via Carducci La Sorella

P: 773-252-2244

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Sunday 11am to 10 pm · Monday 3 pm to 10 pm Tuesday thru Thursday 11am to 10 pm • Friday & Saturday 11 am to 11 pm

To Order Online Visit Us At: www.viacarduccichicago.com







Antipasti - Appetizers



Involtini oli Prosciutto Fresh mozzarella wrapped with prosciutto over arugula with balsamic glaze

Insalate - Salads

Insalata di Bietole

Insalata dei Cesari

Add Chicken Breast

Insalata Panzanella

Soup of the Day (12 oz.)

Baby spinach, goat cheese, yellow

& red roasted beets, toasted almonds,

homemade garlic & oil lemon dressing

Hearts of romaine, shaved parmigiano-

Sliced tomatoes, cucumbers, red onion,

fresh oregano and balsamic vinaigrette

reggiano, croutons, anchovies

& homemade Caesar dressing

Insalata Mista Mixed field greens, tomatoes, cucumbers, Kalamata olives, red onions & walnuts served with homemade balsamic

Insalata Caprese Fresh mozzarella, tomatoes and fresh

basil drizzled with extra virgin olive oil and balsamic glaze

vinaigrette and extra virgin olive oil

With Buffalo Mozzarella \$3 extra

Insalata con Pollo al Sesamo Mixed field greens, white & black sesame seed encrusted chicken breast, avocado, zucchini & honey mustard dressing



Calamari Fritti or Grigliati Grilled calamari in a lemon garlic white wine sauce with cherry tomatoes or fried calamari with a side of marinara

Verdure alla Griglia Grilled vegetables in a balsamic and extra virgin olive oil dressing with oregano

Salsiccia alla Calabrese Sliced grilled Italian sausage, mixed peppers, potatoes, onions, garlic, olive oil and porcini mushrooms

Peperone Ripieno Sweet bell pepper stuffed with rice, peas, ground beef and grated parmigiano, topped with marinara

Salumi e Formaggi A variety of imported meats and cheeses served with olives, artichokes and roasted peppers, drizzled with extra virgin olive oil

Involtini di Melenzana Eggplant rolls stuffed with goat and ricotta cheese, topped with fresh pomodoro sauce then baked to perfection

Bruschetta & extra virgin olive oil (Bianca) Toasted crostini topped with chopped Pizza Margherita 18 21 23 tomato, garlic, basil and extra virgin Fresh plum tomatoes, fresh mozzarella, basil & extra virgin olive oil (Bianca)

> Pizza alla Carducci 20 22 25 Bacon, artichokes, fresh mixed peppers, onions, oregano, pecorino-romano & plum tomato sauce (Pizza Sauce)

Baked Panzerotti/Calzone Our very own pizza pocket filled with imported ricotta. mozzarella & your choice of 2 ingredients (Pizza Sauce)

Mozzarella / Provolone 19 23

Topped with our homemade pizza sauce

and plenty of mozzarella and provolone

Italian sausage, fresh mushrooms & onions

topped with aged mozzarella, provolone &

extra virgin olive oil (Pizza Sauce)

Roasted peppers, zucchini, eggplant,

onions, garlic, fresh tomatoes, mozzarella

Traditional Cheese

Gluten Free

Pizza Crust

\$2 Additional

Pizza Roma

Vegetariana

Pollo Vesuvio

Covrne - Meat

Chicago Deep Dish Pizza

Famous Thin Crust Pizza

Gourmet Style Pizza

16 18 20

20 22 25

19 21 23

Each Extra Ingredient

choice of five ingredients

Available Ingredients (12") 3 (14") 3.5 (16") 4

Sausage • Pepperoni • Canadian Bacon • Mixed Roasted Peppers

Anchovies • Mushrooms • Broccoli • Spinach • Jalapeños

Fresh Garlic • Fresh Tomatoes • Eggplant • Black Olives

Green Olives . Onions . Goat Cheese

Pizza Rustica

Carducci's Fantasia 25 27 30

Our famous thin crust pizza with your

rosemary white wine sauce, served with roasted potatoes Pollo Parmigiana Boneless, skinless chicken breast, Milanese style, topped with provolone.

Chicken breastwith peas, garlic &

parmigiana & pomodoro sauce, baked to perfection, served with a side of penne pasta with marinara Pollo Marsala Boneless, skinless chicken breast

sautéed with fresh mushrooms in a

Marsala wine sauce, served with a

side of penne pasta with marinara Pollo al Limone Boneless, skinless chicken breast & capers sautéed in a lemon white wine sauce, served with mixed vegetables

or mashed potatoes Pollo alla Milanese Breaded chicken breast topped with chopped fresh tomatoes, fresh arugula salad, shaved parmigiana & extra virgin

olive oil Fish of the Day Market Price Risotto of the Day Market Price in a Marsala wine sauce, served with a side of penne pasta with marinara Vitello Vesuvio Veal medallions with vesuvio potatoes, peas & rosemary sautéed in a garlic white wine sauce Vitello Saltimbocca Veal medallions, prosciutto & provolone sautéed in a garlic & sage white wine sauce, served with a side of spinach

Eggplant Parmigiana Breaded eggplant topped with provolone & parmigiana with fresh tomato sauce, served with a side of penne pasta with marinara

Lamb Chops Grilled lamb chops, rapini greens, white beans & potatoes with your choice of garlic & rosemary white wine sauce or balsamic reduction Paste - Pasta

Gluten Free Pasta \$3 Additional

20

Homemade Lasagna 22 Wide pasta noodles with layers of imported ricotta, mozzarella, ground beef, veal & pork, topped with provolone **Pennette Genovese** Penne pasta in our homemade fresh basil pesto sauce, topped

with fresh goat cheese Add Chicken Breast Penne alla Arrabbiata Penne pasta with spicy tomato sauce. basil, Kalamata olives & pecorino cheese

Penne al Forno

Linguine Zareze

Linguine con Gamberi

Linguine alla Vongole

Linguine with clams in our

Linguine Frutti di Mare

garlic white wine sauce

Linguine, jumbo shrimp & broccoli

Linguine with jumbo shrimp, clams,

mussels, calamari & plum tomato

sauce or garlic olive oil sauce

Orecchiette del Contadino

rapini greens & fresh tomatoes

sautéed with fresh garlic

Rotini Santa Lucia

Ear shaped pasta, Italian sausage,

Corkscrew shaped pasta sautéed with

mushrooms, onions, peas, crumbled

Italian sausage & red wine, served in

our very own tomato cream sauce

Grilled chicken breast, roasted red

olive oil served on focaccia bread

Panino Caprese

Panino di Salsiccia

peppers, fresh mozzarella, oregano and

Fresh mozzarella, roma tomatoes, basil

& extra virgin olive oil on ciabatta bread

Grilled Italian sausage, melted provolone

topped with sweet or hot peppers &

marinara, served on Italian bread

Panino di Pollo Parmigiana

Penne pasta topped with imported ricotta, fresh mozzarella & pomodoro baked to a golden brown Spaghetti alla Napoletana Spaghetti with fresh cherry tomatoes and basil in a garlic olive oil sauce

Linguine, fresh garlic, mixed vegetables

& grilled chicken in a tomato cream sauce

sautéed with garlic, olive oil & white wine

cheese and extra virgin olive oil (Bianca) Pappardelle alla Bolognese Pizza Milano 20 22 24 Prepared daily. Wide pasta tossed with Prosciutto di parma, arugula, mozzarella, our slow cooked beef, veal & pork meat provolone & extra virgin olive oil (Bianca) sauce and spices

19 21 23

Hawaiian Pizza 18 21 23 Canandian bacon, pineapple, pepperoni & jalapeños (Pizza Sauce)

Fresh imported figs, caramelized onions

and prosciutto topped with gorgonzola

Pizza Inferno 21 22 25 Calabrese sausage, hot giardiniera, roasted peppers, soppressata, mushrooms & jalapeños (Bianca)

Additional fee will apply to any substitutions

Vitello Parmigiana Veal medallions, Milanese style, topped with provolone, parmigiana cheese & pomodoro sauce, baked to perfection, served with a side of penne pasta with marinara

Vitello al Limone Veal medallions & capers sautéed in a lemon white wine sauce, served with

Vitello Marsala Veal medallions & mushrooms sautéed

mixed vegetables or mashed potatoes

Chicken parmigiana (egg breading) on ciabatta bread, topped with marinara & melted provolone

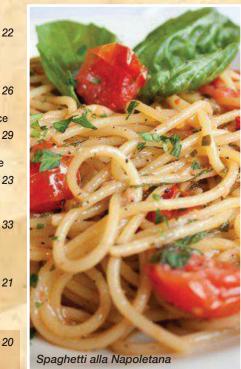
Gnocchi con Sugo a Scelta Potato dumplings with your choice of tomato cream sauce or 4 cheese sauce **Fettuccine Alfredo** Fettuccine in our homemade

Add Chicken Breast Spaghetti Carbonara Spaghetti tossed with pancetta, sautéed onions, Romano cheese & egg yolk

Alfredo sauce with peas

Ravioli (Cheese Filled) Square pasta pockets filled with ricotta in your choice of sauce

Rigatoni alla Siciliana Tubular shaped pasta topped with fresh mozzarella, roasted eggplant & our very own tomato cream sauce



Panini - Sandwiches

Panino in Carrozza Panino di Melanzana Parmigiana 14 Homemade meatballs, melted provolone Eggplant parmigiana served on ciabatta topped with sweet or hot peppers & bread, topped with marinara & melted marinara, served on Italian bread provolone (contains eggs) Panino di Pollo e Peperonata

Panino di Salami Assorted salami, provolone cheese, tomato, onion and Italian dressing on ciabatta bread

Served with

French Fries

Panino di Veal Parmigiana Breaded veal medallions served on ciabatta bread, topped with marinara & melted provolone Panino Vegetariano

Roasted vegetables, goat cheese and pesto, served on a French baguette

\$5.00

ANY ORDER OF \$30.00 OR MORE



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\$15.00

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