

**BUY ANY PIZZA  
& RECEIVE  
50% OFF  
2ND PIZZA**

EQUAL OR LESSER VALUE



VIA CARDUCCI

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.

**\$5 off**

**ANY  
ORDER OF  
\$30 OR MORE**



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**\$15 off**

**ANY  
ORDER OF  
\$60 OR MORE**



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*Sides*

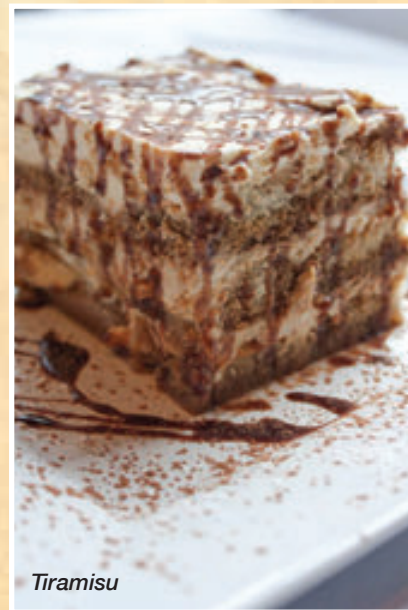
Homemade Meatballs (2)	7	Spinach	8
Sausage (1)	7	Asparagus	10
Roasted Potatoes	6	Penne Pasta with Marinara	9
Mashed Potatoes	6	Shrimp (each)	3.5
Broccoli	8	Garlic Bread	5
Rapini	9	Add Mozzarella	3

*Dolce-Desserts*

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

*Bibite-Beverages*

12 oz. Can of Soda	3.5
Coke, Diet Coke or Sprite	
6-Pack of Soda	11
Coke, Diet Coke or Sprite	
Sparkling Water (750 ml)	6
Still Water (750 ml)	6
Limonata or Aranciata (1.87 ml)	4



Tiramisu

*A Warm Welcome  
from Southern Italy*

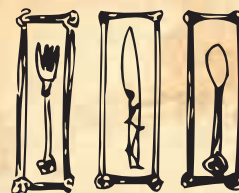
Welcome to Via Carducci, which is the name of the street I grew up on back in my home village of Calabria, Italy, located high atop the picturesque mountains of Southern Italy overlooking the majestic Mediterranean. Calabria is one of the world's most peaceful and beautiful places.

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!"



VIA CARDUCCI  
LA SORELLA

Rustic Southern Italian Cuisine

**WICKER PARK**

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 \$2.50. 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! Monday thru Sunday 11 am to 3 pm

To Order Online Visit Us At:

**www.viacarduccichicago.com**



\$10 Minimum Credit Card Charge

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. 08/20

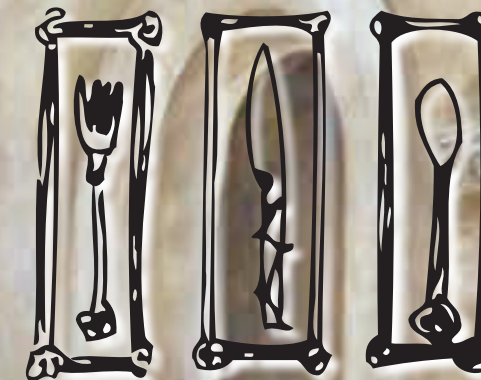
*Catering*

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

	1/2 Tray	Full Tray		1/2 Tray	Full Tray
<i>Cold Cuts &amp; Salad Trays</i>			<i>Pasta Trays</i>		
Bruschetta	41	75	Pasta Pomodoro (Marinara)	41	75
Steamed or Grilled Vegetables	48	82	Rotini Santa Lucia	58	95
Insalata Mista	41	75	Cheese Ravioli	51	85
Insalata di Alessandra	41	75	Rigatoni alla Siciliana	55	95
Salsiccia alla Calabrese	46	80	Pasta Arrabbiata	46	80
Insalata Caprese	48	75	Penne al Forno	61	95
Insalata Contadino	41	75	Homemade Lasagna	61	95
<i>Secondi Trays</i>			Gnocchi al Pomodoro	61	95
Pollo Marsala	51	90	Linguine Zareze	66	100
Pollo Vesuvio	51	95	Linguine con Gamberi e Broccoli	66	130
Pollo Parmigiana	51	95	Rigatoni Boscaiola	56	95
Pollo Cacciatore	51	95	<i>Dolci Trays</i>		
Vitello Marsala	76	140	Tiramisu	48	85
Vitello al Limone	76	140	Mini Cannoli	41	70
Eggplant Parmigiana	51	90			
Homemade Meatballs	56	9			

	Diversey	
	W North Ave	
N California Ave	VIA CARDUCCI LA SORELLA	N Halsted St
	W Division St	
	W Fulton St	

DELIVERING FROM 11:00 AM TO CLOSE



VIA 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



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## Antipasti - Appetizers



Insalata Caprese

**Involtni oli Prosciutto** 15  
Fresh mozzarella wrapped with prosciutto over arugula with balsamic glaze

**Soup of the Day (12 oz.)** 8

**Insalata Mista** 12  
Mixed field greens, tomatoes, cucumbers, Kalamata olives, red onions & walnuts served with homemade balsamic vinaigrette and extra virgin olive oil

**Insalata del Campo** 12  
Fresh spinach, asparagus & gorgonzola cheese in a homemade garlic and oil lemon dressing

**Insalata Caprese** 14  
Fresh mozzarella, tomatoes and fresh basil drizzled with extra virgin olive oil and balsamic glaze  
*With Buffalo Mozzarella \$3 extra*



Insalata con Pollo al Sesamo

**Calamari Fritti or Grigliati** 15  
Grilled calamari in a lemon garlic white wine sauce with cherry tomatoes or fried calamari with a side of marinara

**Verdure alla Griglia** 15  
Grilled vegetables in a balsamic and extra virgin olive oil dressing with oregano

**Salsiccia alla Calabrese** 15  
Sliced grilled Italian sausage, mixed peppers, potatoes, onions, garlic, olive oil and porcini mushrooms

**Peperone Ripieno** 13  
Sweet bell pepper stuffed with rice, peas, ground beef and grated parmigiano, topped with marinara

**Salumi e Formaggi** 19  
A variety of imported meats and cheeses served with olives, artichokes and roasted peppers, drizzled with extra virgin olive oil

**Involtni di Melanzana** 14  
Eggplant rolls stuffed with goat and ricotta cheese, topped with fresh pomodoro sauce then baked to perfection

**Bruschetta** 11  
Toasted crostini topped with chopped tomato, garlic, basil and extra virgin olive oil

## Insalate - Salads



Lamb Chops

**Insalata di Bietole** 14  
Baby spinach, goat cheese, yellow & red roasted beets, toasted almonds, homemade garlic & oil lemon dressing

**Insalata con Pollo al Sesamo** 16  
Mixed field greens, white & black sesame seed encrusted chicken breast, avocado, zucchini & honey mustard dressing

**Insalata dei Cesari** 12  
Hearts of romaine, shaved parmigiano-reggiano, croutons, anchovies & homemade Caesar dressing  
*Add Chicken Breast* 6

**Insalata Panzanella** 11  
Sliced tomatoes, cucumbers, red onion, fresh oregano and balsamic vinaigrette

## Chicago Deep Dish Pizza

Mozzarella / Provolone 12" 14" Each Extra Ingredient 12" 14"  
19 23 3 4

## Famous Thin Crust Pizza

SM MED LG SM MED LG  
**Traditional Cheese** 15 17 19 **Carducci's Fantasia** 23 26 29  
Topped with our homemade pizza sauce and plenty of mozzarella and provolone Our famous thin crust pizza with your choice of five ingredients

**Gluten Free  
Pizza Crust  
\$2 Additional**

**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

## Gourmet Style Pizza

SM MED LG SM MED LG  
**Pizza Roma** 17 20 22 **Pizza Rustica** 17 19 21  
Italian sausage, fresh mushrooms & onions topped with aged mozzarella, provolone & extra virgin olive oil (Pizza Sauce) Fresh imported figs, caramelized onions and prosciutto topped with gorgonzola cheese and extra virgin olive oil (Bianca)

**Vegetariana** 17 20 23 **Pizza Milano** 18 \$20 22  
Roasted peppers, zucchini, eggplant, onions, garlic, fresh tomatoes, mozzarella & extra virgin olive oil (Bianca) Prosciutto di parma, arugula, mozzarella, provolone & extra virgin olive oil (Bianca)

**Pizza Margherita** 17 19 21 **Hawaiian Pizza** 18 20 22  
Fresh plum tomatoes, fresh mozzarella, basil & extra virgin olive oil (Bianca) Canadain bacon, pineapple, pepperoni & jalapeños (Pizza Sauce)

**Pizza alla Carducci** 17 20 22 **Pizza Inferno** 18 20 22  
Bacon, artichokes, fresh mixed peppers, onions, oregano, pecorino-romano & plum tomato sauce (Pizza Sauce) Calabrese sausage, hot giardiniera, roasted peppers, soppressata, mushrooms & jalapeños (Bianca)

**Baked Panzerotti/Calzone** 15  
Our very own pizza pocket filled with imported ricotta, mozzarella & your choice of 2 ingredients (Pizza Sauce)

## Carne - Meat

*Additional fee will apply to any substitutions*

**Pollo Vesuvio** 22 **Vitello Parmigiana** 25  
Chicken breast with peas, garlic & rosemary white wine sauce, served with roasted potatoes Veal medallions, Milanese style, topped with provolone, parmigiana cheese & pomodoro sauce, baked to perfection, served with a side of penne pasta with marinara

**Pollo Parmigiana** 23 **Vitello al Limone** 24  
Boneless, skinless chicken breast, Milanese style, topped with provolone, parmigiana & pomodoro sauce, baked to perfection, served with a side of penne pasta with marinara Veal medallions & capers sautéed in a lemon white wine sauce, served with mixed vegetables or mashed potatoes

**Pollo Marsala** 22 **Vitello Marsala** 24  
Boneless, skinless chicken breast sautéed with fresh mushrooms in a Marsala wine sauce, served with a side of penne pasta with marinara Veal medallions & mushrooms sautéed in a Marsala wine sauce, served with a side of penne pasta with marinara

**Pollo al Limone** 20 **Vitello Vesuvio** 24  
Boneless, skinless chicken breast & capers sautéed in a lemon white wine sauce, served with mixed vegetables or mashed potatoes Veal medallions with vesuvio potatoes, peas & rosemary sautéed in a garlic white wine sauce

**Pollo alla Milanese** 22 **Vitello Saltimbocca** 26  
Breaded chicken breast topped with chopped fresh tomatoes, fresh arugula salad, shaved parmigiana & extra virgin olive oil Veal medallions, prosciutto & provolone sautéed in a garlic & sage white wine sauce, served with a side of spinach

**Fish of the Day** Market Price **Eggplant Parmigiana** 20  
Breaded eggplant topped with provolone & parmigiana with fresh tomato sauce, served with a side of penne pasta with marinara

**Risotto of the Day** Market Price **Lamb Chops** Grilled lamb chops, rapini greens, white beans & potatoes with your choice of garlic & rosemary white wine sauce or balsamic reduction 37

## Paste - Pasta

Served with a side salad & bread.

**Gluten Free Pasta  
\$3 Additional**

**Homemade Lasagna** 18  
Wide pasta noodles with layers of imported ricotta, mozzarella, ground beef, veal & pork, topped with provolone

**Pennette Genovese** 18  
Penne pasta in our homemade fresh basil pesto sauce, topped with fresh goat cheese  
*Add Chicken Breast* 6

**Penne alla Arrabbiata** 16  
Penne pasta with spicy tomato sauce, basil, Kalamata olives & pecorino cheese

**Penne al Forno** 18  
Penne pasta topped with imported ricotta, fresh mozzarella & pomodoro baked to a golden brown

**Spaghetti alla Napoletana** 16  
Spaghetti with fresh cherry tomatoes and basil in a garlic olive oil sauce

**Pappardelle alla Bolognese** 18  
Prepared daily. Wide pasta tossed with our slow cooked beef, veal & pork meat sauce and spices

**Linguine Zareze** 22  
Linguine, fresh garlic, mixed vegetables & grilled chicken in a tomato cream sauce

**Linguine con Gamberi** 24  
Linguine, jumbo shrimp & broccoli sautéed with garlic, olive oil & white wine

**Linguine alla Vongole** 20  
Linguine with clams in our garlic white wine sauce

**Linguine Frutti di Mare** 26  
Linguine with jumbo shrimp, clams, mussels, calamari & plum tomato sauce or garlic olive oil sauce

**Orecchiette del Contadino** 18  
Ear shaped pasta, Italian sausage, rapini greens & plum tomatoes sautéed with fresh garlic

**Rotini Santa Lucia** 18  
Corkscrew shaped pasta sautéed with mushrooms, onions, peas, crumbled Italian sausage & red wine, served in our very own tomato cream sauce

## Panini - Sandwiches

**Served with  
French Fries**

**Panino in Carrozza** 13  
Homemade meatballs, melted provolone topped with sweet or hot peppers & marinara, served on Italian bread

**Panino di Pollo e Peperonata** 14  
Grilled chicken breast, roasted red peppers, fresh mozzarella, oregano and olive oil served on focaccia bread

**Panino Caprese** 13  
Fresh mozzarella, roma tomatoes, basil & extra virgin olive oil on ciabatta bread

**Panino di Salsiccia** 10  
Grilled Italian sausage, melted provolone topped with sweet or hot peppers & marinara, served on Italian bread

**Panino di Pollo Parmigiana** 15  
Chicken parmigiana (egg breading) on ciabatta bread, topped with marinara & melted provolone

**Gnocchi con Sugo a Scelta** 18  
Potato dumplings with your choice of tomato cream sauce or 4 cheese sauce

**Fettuccine Alfredo** 17  
Fettuccine in our homemade Alfredo sauce with peas  
*Add Chicken Breast* 6

**Spaghetti Carbonara** 17  
Spaghetti tossed with pancetta, sautéed onions, Romano cheese & egg yolk

**Ravioli (Cheese Filled)** 16  
Square pasta pockets filled with ricotta in your choice of sauce

**Rigatoni alla Siciliana** 18  
Tubular shaped pasta topped with fresh mozzarella, roasted eggplant & our very own tomato cream sauce



Spaghetti alla Napoletana

**Panino di Melanzana Parmigiana** 13  
Eggplant parmigiana served on ciabatta bread, topped with marinara & melted provolone (contains eggs)

**Panino di Salami** 13  
Imported Italian salami, provolone cheese, tomato, onion and Italian dressing on ciabatta bread

**Panino di Veal Parmigiana** 16  
Breaded veal medallions served on ciabatta bread, topped with marinara & melted provolone

**Panino di Buffalo Pollo** 13  
Sautéed chicken breast with spicy buffalo sauce, topped with provolone cheese

**Panino Vegetariano** 13  
Roasted vegetables, goat cheese and pesto, served on a French baguette

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