

## ANTIPASTI

### Appetizers

#### **Prosciutto e Mozzarella**

Prosciutto di Parma, Mozzarella di Bufala, and tomato. 13

#### **Gamberoni al Brandy**

Jumbo shrimp sautéed in our signature Brandy cream sauce. 14

#### **Pere e Gorgonzola**

Grilled pears, Gorgonzola cheese, and caramelized walnuts on a bed of spinach with Balsamic vinaigrette. 11

#### **Lumache**

Snails baked in garlic and parsley butter, served with toast. 10

#### **Pettine di Mare**

Pan seared sea scallops topped with Puttanesca sauce. 14

#### **Sauté di Vongole**

Clams sautéed in white wine and garlic, served with toast. 14

#### **Sauté di Cozze**

Mussels sautéed in white wine and garlic, served with toast. 14

#### **Zucchine Fritti**

Lightly breaded Zucchini slices, deep-fried, and served with Gorgonzola dip. 8

#### **Calamari Fritti**

Lightly breaded squid, fried, and served with our spicy Pomodoro sauce. 10

#### **Prosciutto e Melone**

Prosciutto di Parma and melon. 10

## ZUPPA

### Soup

#### **Zuppa di Cipolle**

Italian style onion soup with our delicious chicken broth, bread croutons, and parmesan cheese. 7

#### **Crema di Funghi**

Cream of wild mushrooms soup. 7

#### **Zuppa di Minestrone**

Traditional Italian vegetable soup with our delicious chicken broth and pasta. 7

#### **Zuppa Di Pasta e Fagioli**

Traditional Italian bean soup with pasta. 7

## INSALATA

### Salad

#### **Insalata Via Emilia**

Green salad, celery, tomato, onion, and avocado, tossed in our signature Italian dressing. 5

#### **Insalata Caprese**

Sliced Mozzarella di Bufala and tomato with our Balsamic vinaigrette and fresh basil. 8

#### **Insalata Cesare**

Fresh romaine lettuce with our special Caesar dressing, croutons, and Parmesan cheese. 5

#### **Insalata di Spinaci**

Fresh baby spinach tossed in our signature Italian dressing with tomato, onion, and asparagus. 6

#### **Insalata di Avocado**

Fresh sliced avocado served on a bed of green salad with our signature Italian dressing. 6

## PASTA RIPIENA

### Filled Pasta

#### **Tortelloni di Formaggio**

Handmade, half-moon shaped pockets of pasta filled with Ricotta cheese, topped with a delicious combination of Alfredo, Pesto and tomato sauce. 14

#### **Tortelloni di Anatra**

Handmade, half-moon shaped pockets of pasta filled with braised duck, topped with our rosé sauce and Parmesan cheese. 24

#### **Cannelloni di Formaggio**

Homemade rolled pasta filled with ricotta cheese, topped with Béchamel cream, tomato sauce, and Parmesan cheese. 13

#### **Ravioli di Carne**

Handmade pockets of pasta filled with beef, topped with a traditional Northern Italian meat sauce, and Parmesan cheese. 12

#### **Ravioli di Formaggio**

Handmade pockets of pasta filled with Ricotta cheese, topped with a traditional Northern Italian meat sauce, and Parmesan cheese. 12

Menu items and prices are subject to change without notice.

## PASTA CLASSICA

### Classic Pasta

#### **Penne alla Arrabiata**

Penne pasta in a spicy tomato sauce, and Parmesan cheese. 11  
(with Italian sausage) 15

#### **Spaghetti con Salsiccia**

Spaghetti with sliced Italian sausage in a traditional Northern Italian tomato sauce and Parmesan cheese. 12

#### **Spaghetti con Polpetta**

Spaghetti with meatballs in a traditional Northern Italian tomato sauce and Parmesan cheese. 12

#### **Linguine al Pesto**

Linguini in a delicious sauce made with fresh basil, olive oil, garlic, pine nuts, and Parmesan cheese. 10  
(with chicken) 13 (with shrimp) 15

#### **Melanzane alla Parmigiana**

Lightly breaded eggplant, fried, and topped with tomato sauce and Mozzarella cheese. Served with a side of spaghetti in tomato sauce and Parmesan cheese. 12

#### **Spaghetti alla Puttanesca**

Spaghetti in a traditional Northern Italian tomato sauce with capers, black olives, and anchovies. 12

#### **Fettuccine all'Alfredo**

Fettuccine in a Parmesan cream sauce. 9  
(with chicken) 12 (with shrimp) 14

#### **Gnocchi di Patate**

Homemade potato dumplings topped with a traditional Northern Italian meat sauce, and Parmesan cheese. 12

#### **Spaghetti alla Carbonara**

Traditional Italian dish of spaghetti tossed in a combination of a rich cream sauce with sautéed bacon, egg yolks, and Parmesan cheese. 13

#### **Lasagna di Melanzane**

Oven baked layers of eggplant, Mozzarella cheese, traditional Northern Italian tomato sauce, and Parmesan cheese. 13

#### **Lasagna della Nonna**

Homemade traditional Italian meat lasagna. 13

## POLLAMI

### Poultry

#### **Pollo alla Marsala**

Chicken breast sautéed in Marsala wine with mushrooms, served with Fettuccine Alfredo. 18

#### **Pollo alla Parmigiana**

Chicken breast, breaded, and topped with a traditional Northern Italian tomato sauce, ham, and Parmesan cheese. Served with linguine tossed with spinach, olive oil, and garlic. 18

#### **Pollo alla Picatta**

Chicken breast sautéed in white wine with capers, lemon, butter, and mushrooms. Served with linguine tossed with spinach, olive oil, and garlic. 18

## CARNI

### Beef, Veal, Lamb

#### **Costoletta di Vitello alla Griglia**

Italian-style marinated grilled veal chop, served with sautéed potatoes and asparagus. 32

#### **Filetto di Manzo alla Griglia**

Italian-style marinated grilled filet mignon, served with sautéed potatoes and asparagus. 32

#### **Vitello Osso Buco**

Veal shank slowly braised in wine, served with linguine tossed with spinach, olive oil, and garlic. 29

#### **Vitello alla Marsala**

Veal sautéed in Marsala wine with mushrooms, served with Fettuccine Alfredo. 23

#### **Vitello alla Picatta**

Veal sautéed in white wine with capers, lemon, butter, and mushrooms. Served with linguine tossed with spinach, olive oil, and garlic. 23

#### **Vitello alla Parmigiana**

Veal, breaded, and topped with a traditional Northern Italian tomato sauce, ham, and Parmesan cheese. Served with linguine tossed with spinach, olive oil, and garlic. 23

#### **Stinco di Agnello**

Lamb shank braised in wine, served with linguine tossed with spinach, olive oil, and garlic. 31

#### **Carrè di Agnello**

Italian-style marinated rack of lamb, served with sautéed potatoes and asparagus. 29

## FRUTTI DI MARE

### Seafood

#### **Fettuccine al Nero di Seppia**

Homemade squid ink fettuccini in your choice of tomato sauce or garlic, and olive oil with scallops, shrimp, squid, clams, and mussels. 23

#### **Linguine alla Vongole**

Linguine topped with fresh clams in the shell, served in your choice of tomato sauce or garlic, and olive oil. 19

#### **Ravioli di Aragosta**

Handmade pockets of pasta filled with lobster, topped with a delicious rosé sauce. 25

#### **Sauté di Gamberoni**

Sautéed jumbo shrimp, served over linguine pasta with tomatoes, garlic, and fresh basil. 18

#### **Red Snapper alla Griglia**

Grilled filet of fresh Red Snapper, topped with a lemon, capers, and garlic sauce. Served with linguine tossed with spinach, olive oil and garlic. 23

#### **Salmone alla Griglia**

Grilled filet of fresh Salmon, topped with a lemon, capers, and garlic sauce. Served with linguine tossed with spinach, olive oil, and garlic. 23

#### **Branzino alla Griglia**

Grilled filet of fresh Chilean Sea Bass, topped with a lemon, capers, and garlic sauce. Served with linguine tossed with spinach, olive oil, and garlic. MARKET PRICE

#### **Mahi Mahi Alla Griglia**

Grilled filet of fresh Mahi Mahi, topped with a lemon, capers, and garlic sauce. Served with linguine tossed with spinach, olive oil, and garlic. 22

#### **Misto di Mare**

Shrimp, squid, clams, mussels, and scallops sautéed in a traditional Northern Italian tomato sauce. 28

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

For your convenience a 20% gratuity will be added to parties of 6 or more.

# Via Emilia

ITALIAN RESTAURANT

#### **Champions**

3731 FM 1960 Rd. West  
Houston, Texas 77068  
281.587.9137

#### **The Woodlands**

10700 Kuykendahl Rd.  
The Woodlands, TX 77381  
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## Menu