

PLEASE INQUIRE ABOUT OUR DAILY SPECIALS WHEN ORDERING



LUNCH MENU

MONDAY-FRIDAY | 11:30AM-3:30PM

We are a scratch kitchen, please be patient when waiting for your order.

Mozzarella is made fresh daily in-house and available for purchase. Our olive oil, cured meats and specialty cheeses are imported from Italy.

HOT APPETIZERS

FRIED CALAMARI \$13.95

Lightly floured tubes and tentacles served with marinara sauce

ARANCINI \$8.95

Rice balls stuffed with parmesan and asiago served with pomodoro sauce

MOZZARELLA FRITTI \$8.95

Homemade mozzarella breaded and served with pomodoro sauce

POLPETTE \$8.95

Homemade meatballs served with pomodoro sauce

STUFFED MUSHROOMS \$8.95

Fresh mushrooms stuffed with our seasoned fresh sausage meat, seasoned breadcrumbs, homemade mozzarella and fontina cheese

ROLLATINI DI MELENZANE ALLA NAPOLETANA \$10.95

Eggplant stuffed with homemade mozzarella, prosciutto cotto, sopressata, pecorino romano

POTATO CROQUETTES \$8.95

Stuffed with imported prosciutto & sopressata, homemade mozzarella and pecorino romano cheese

CHICKEN WINGS (6) \$5.95

Served with a side of ranch and buffalo sauce.

ZUCCHINI STICKS \$8.95

COLD APPETIZERS

MOZZARELLA CAPRESE- \$10.95

Homemade mozzarella, tomato, and basil, and EVOO

VIA SPOSITO SALAD- \$10.95

Homemade cubed mozzarella, red onion, tomato, oregano, EVOO

SALADS

ADD SHRIMP(3) \$6

GRILLED OR FRIED CHICKEN \$4

INSALATA DI CAMPO \$9.95

Baby field greens, grape tomatoes, kalamata olives, red onions, EVOO, balsamic vinegar

CAESAR - \$10.95

Romaine, croutons, homemade dressing, shaved parmigiano reggiano

TRI COLOR- \$10.95

Aruqula, radicchio and belgium endive, balsamic vinaigrette

SOUPS

PASTA E FAGIOLI \$7

MINISTRONE \$7

TORTELLINI IN BRODO \$7

SOUP OF THE DAY *SEE SERVER FOR DETAILS

OVEN BAKED SANDWICHES

ALL SERVED WITH SIDE SALAD | ADD FRIES \$3.00

*ALSO AVAILABLE AS PLATTER (NO BREAD)

CHICKEN OR SAUSAGE WITH BROCCOLI RABE- \$11.95

PARMIGIANA - \$11.95

Chicken, Eggplant, Meatball or Sausage available for the same price

VINCENZO SPECIAL \$14.95

Chicken milanese, mozzarella, prosciutto di parma, roasted peppers, balsamic glaze

GRILLED CHICKEN ARUGULA \$11.95

Grilled chicken breast, portobello mushrooms, arugula, provolone cheese, balsamic vinegar

CHICKEN MILANESE \$11.95

Chicken cutlet, tomatoes, mozzarella, baby arugula

SAUSAGE, PEPPERS & ONIONS- \$11.95

PANINIS

ALL SERVED WITH SIDE SALAD | ADD FRIES \$3.00

*ALSO AVAILABLE AS PLATTER (NO BREAD)

SOPRESSATA - \$11.95

Sopressata, provolone, tomato, EVOO, balsamic & oregano

TONNO- \$11.95

Italian Tuna, red onion, tomatoes, EVOO, lemon, oregano

ROMA- \$11.95

Parma Prosciutto, mozzarella, roasted peppers, EVOO

ITALIANO- \$12.95

Sopressata, prosciutto, mortadella, provolone, tomato, roasted peppers, topped with oregano red wine vinegar and EVOO

COTTO- \$11.95

Prosciutto Cotto, Fontina Cheese with EVOO and Balsamic

VEGETARIAN \$11.95

Grilled Eggplant, portabella, zucchini, onions with Fontina Cheese.

**EVERY SUNDAY: 86TH STREET SUNDAY SAUCE
HOMEMADE MOZZARELLA AVAILABLE FOR PURCHASE
CATERING & PRIVATE PARTIES AVAILABLE**

@via.sposito
@viasposito



WWW.VIASPOSITO.COM | 732.607.COAL (2625)

***PARTY OF 6 OR MORE, 20% GRATUITY ADDED TO BILL**

LUNCH MENU

MONDAY-FRIDAY | 11:30AM-3:30PM

GOURMET COAL-FIRED PIZZA | 10" ROUND

MADE WITH HOMEMADE MOZZARELLA | *ALL PIZZAS ARE MADE WELL-DONE

CAULIFLOWER CRUST +\$6

GARDINIA \$11.95

HOMEMADE MOZZARELLA, VODKA SAUCE, CACIOCAVALLO

CALZONE \$10.95

BAKED WITH HOMEMADE MOZZARELLA, RICOTTA AND PECORINO ROMANO

*TOPPINGS AVAILABLE:

BIANCA \$10.95

HOMEMADE MOZZARELLA, RICOTTA, PECORINO ROMANO, EVOO

TRADITIONAL \$9.95

POMODORO SAUCE WITH SHREDDED MOZZARELLA

MARGHERITA \$9.95

POMODORO SAUCE, FRESH MOZZARELLA, PECORINO ROMANO, BASIL, EVOO

VIA SPOSITO PIZZA TOPPINGS

\$2 EACH

Caramelized onions
Sun-dried tomatoes
Eggplant
Baby arugula
Mushroom
Sautéed peppers
Garlic

\$3 EACH

Extra cheese
Ricotta
Prosciutto cotto
Soppressata
Pepperoni
Meatballs
Sausage
Pancetta
Anchovies
Grape tomatoes
Portobello mushroom
Long hot peppers
Prosciutto cotto
Roasted peppers
Pesto Sauce
Kalamata olives

\$4 EACH

Capicola
Mortadella
Bresaola
Shrimp
Chicken
Parma prosciutto
White truffle oil
Broccoli rabe
Artichoke hearts
Smoked mozzarella
Fontina cheese

RED SPECIALTY PIZZA * NO SUBSTITUTIONS OR ADDITIONS PLEASE

MARINARA \$8.95

Pomodoro sauce, caramelized garlic & oregano

DIAVOLA \$12.95

Pomodoro sauce, homemade mozzarella, sopressata, sausage, pecorino romano, basil, fresh sliced long hot peppers, EVOO

EMILIANA \$13.95

Pomodoro sauce, homemade mozzarella, basil, baby arugula, prosciutto, shaved parmesano reggiano, grape tomatoes, truffle oil

MACELLAIO \$12.95

Pomodoro sauce, homemade mozzarella, sausage, meatballs, pepperoni, basil, EVOO

NAPOLI \$12.95

Pomodoro sauce, homemade mozzarella, anchovies, kalamata olives, capers, oregano, basil, EVOO

CALABRESE \$12.95

Pomodoro sauce, homemade mozzarella, kalamata olives, caramelized onions, pepperoni, basil, EVOO

CONTADINA \$12.95

Pomodoro sauce, homemade mozzarella, sautéed peppers, mushroom, grape tomatoes, eggplant, caramelized onions, basil, EVOO

QUATTRO STAGIONI \$13.95

Pomodoro sauce, homemade mozzarella, pecorino romano cheese, EVOO, basil and then split 4 ways: mushroom | prosciutto cotto | clams | artichoke hearts

PIZZA ALLA NORMA \$12.95

Pomodoro sauce, homemade mozzarella, pecorino romano, basil, eggplant, ricotta salata and EVOO

CURIOSA \$12.95

Pomodoro sauce, homemade mozzarella, pecorino romano, basil, EVOO with Mike's Hot Honey and hot capicola

WHITE SPECIALTY PIZZA * NO SUBSTITUTIONS OR ADDITIONS PLEASE

VIA COL VENTO \$12.95

Homemade mozzarella, sausage, broccoli rabe, pecorino romano, peperoncini, EVOO

TARTUFATA \$15.95

Burrata, pancetta, arugula, shaved parmesano reggiano, EVOO

LA GENOVESE \$15.95

Homemade mozzarella, pesto sauce, grape tomatoes, toasted pinenuts, pecorino romano

LA MAGNIFICA \$18.95

Homemade mozzarella, pear, baby arugula, shaved parmesano reggiano, prosciutto di parma, EVOO

BIANCANEVE \$13.95

Homemade mozzarella, ricotta, truffle oil and mushroom

VALTELLINA \$13.95

Homemade mozzarella, honey, pear, gorgonzola walnuts

CARCIOFATA \$13.95

Smoked mozzarella, artichoke hearts, caramelized onions, sun-dried tomatoes, pecorino Romano

FUMO \$12.95

Smoked mozzarella with sausage and mushrooms

CLAM \$19.95

Homemade mozzarella, little neck clams and whole baby clams, with our signature white clam sauce, EVOO

THE 1717 \$1,717.00

The Pinnacle of Opulence: Louis XIII Glazed Crust, Lobster infused Béchamel Sauce, Sliced Homemade Mozzarella, White Alba Truffle Imported from Italy, Kaluga Fusion Caviar, Oestra Imperial Gold Caviar, Golden White Fish Caviar, Topped with 24K Edible Gold Flakes. Served with a complimentary Bottle of Chilled Louis Roederer Cristal

*72 hours notice required, full deposit upon reservation

*Follow us on Instagram/Facebook for more information on creating the next 1717

BEVERAGES

ITALIAN SODA

Manhattan Special \$3, Chinotto \$3, Sanbitter \$2

Aranciata \$3, San Pellegrino \$4

AQUA PANNA \$6

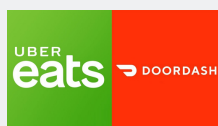
SAN PELLEGRINO LARGE \$6

ALL FOUNTAIN \$3

Coke, Diet Coke, Ginger Ale, Iced Tea, Dr. Pepper, Sprite, Seltzer

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