



FAMILY MEAL & CATERING MENU (Spring-Summer 2020)

Must be ordered 24 hours in advance

	<i>Quarter ¹</i>	<i>Half²</i>	<i>Full³</i>
<u>ANTIPASTI/APPETIZER</u>			
<i>CALAMARI – fried with Lemon Zest & Herbs</i>	30	50	90
<i>POLPETTE – all beef meatballs</i>	30	50	90
<i>ANTIPASTO FREDDO – select imported Italian cold cuts, cheeses and olives</i>	35	65	100
<i>CAPRESE – mozzarella, tomatoes, basil & imported Italian EVOO</i>	30	45	85
<u>INSALATE/SALADS</u>			
<i>MIXED GREEN – mesculin salad, cherry tomatoes and lemon dressing</i>	20	35	55
<i>ARUGOLA - Arugola, shaved parmigiana and lemon dressing</i>	20	35	55
<u>PRIMI/PASTA</u>			
<i>AGNELLO - House-made pappardelle with white lamb ragu, asparagus and truffle oil</i>	35	60	110
<i>AMATRICIANA - Bucatini with cured pork cheeks, tomato sauce, onion, black pepper and pecorino romano</i>	35	60	110
<i>BOLOGNESE – Housemade gnocchi or fettuccine</i>	30	50	90
<i>LASAGNA- With Bolognese sauce and mozzarella</i>	n/a	60	110
<i>POMODORO – Housemade gnocchi or tagliolini</i>	25	40	80
<i>ROTOLO di GNOCCO - Housemade gnocchi rolls filled with ricotta & spinach. Butter sage OR tomato sauce</i>	35	60	110

¹ Feeds 2-3 people

² Feels 4-6 people

³ Feeds 8-12 people

From the Kitchen of Executive Chef /Owner Antonio Morichini

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SECONDI/MAIN COURSE

<i>MELANZANA PARMIGIANA – eggplant parmigiana</i>	<i>n/a</i>	<i>60</i>	<i>110</i>
<i>COSTOLETTE - Mildly spicy braised beef short ribs creamy polenta</i>	<i>n/a</i>	<i>75</i>	<i>140</i>

DOLCI/DESSERTS

<i>Panna Cotta – with caramel sauce</i>	<i>n/a</i>	<i>50</i>	<i>90</i>
<i>Tiramisu</i>	<i>n/a</i>	<i>60</i>	<i>100</i>

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