

# VIA DOWNER

## Appetizers

<b>Spanish Aioli</b>  \$5 Spanish garlic dipping sauce served with toasted Italian bread	<b>Grilled Calamari</b>  \$11 Marinated squid, grilled & served on a bed of greens with toasted Italian bread	<b>Fried Ravioli</b> \$6 Lightly breaded cheese filled raviolis, fried and served with marinara sauce
<b>Bruschetta Salami</b>  \$8 Transfer's famous... Toasted Italian bread with a thin layer of garlic sauce topped with fresh roma tomato slices, basil, salami & shaved asiago	<b>Cozze</b> \$11 Mussels, pan cooked with panchetta & red bell peppers in a white wine reduction	<b>Eggplant Fritto</b> \$6 House made, lightly battered & fried, served with marinara sauce
<b>Bruschetta Tradizionale</b>  \$6 Toasted Italian bread rubbed with whole garlic, drizzled with extra virgin olive oil and served with diced tomatoes and fresh basil	<b>Wild Rice Arancini</b> \$6 Our bite size Wisconsin interpretation of the classic Italian rice ball, with wild rice and a hint of sharp cheddar, served with marinara sauce	<b>Crostini Milano</b>  \$8 Spinach infused with olive oil, garlic & basil, oven roasted tomatoes, topped with goat cheese
		<b>Smoked Salmon Crostini</b>  \$9 A thin layer of goat cheese and toasted garlic spread topped with smoked salmon filets

 = Available **GLUTEN FREE!** Add \$2

## Salads

<b>House Salad</b> \$4 Mixed greens, cucumbers, onions & tomatoes. Choice of balsamic vinaigrette, raspberry vinaigrette, bleu cheese, french or ranch dressing
<b>Principessa</b> \$8 Mixed greens, cucumbers, tomatoes, kalamata olives & asiago, served with balsamic vinaigrette
<b>Mirillo</b> \$10 Roasted chicken, dried cranberries, toasted walnuts, mixed greens & feta, served with raspberry vinaigrette
<b>Caprese</b> \$9 Fresh tomato & mozzarella slices laced with fresh basil leaves, served with kalamata olives & a balsamic reduction
<b>Salmon Avocado</b> \$9 Smoked salmon, avocado, mixed greens, red bell pepper & cucumber served with dill ranch dressing

## Beverages

<b>Soft Drinks</b> \$1.50 Coke, Diet Coke, Sprite, Seltzer, Cranberry Juice, Lemonade, Iced Tea
<b>Sprecher Root Beer</b> (Reg & Lo Cal) \$2.25
<b>San Pellegrino Mineral Water</b> 750mL \$3.50 250mL \$1.50
<b>Red Bull/ Diet Red Bull</b> \$4.00
<b>Orange Juice</b> \$2.50
<b>Pomegranate-Cherry Juice</b> \$2.50
<b>Beer</b> See beer & wine lists for full selection
<b>Wine</b> Please ask your server
<b>Cocktails</b>

## Espresso Bar

<b>Coffee/ Decaf</b> \$1.60
<b>Café au lait</b> \$1.75
<b>Espresso</b> single \$1.50 double \$2.00
<b>Cappuccino</b> single \$2.00 double \$2.50
<b>Latte</b> single \$2.00 double \$2.50
<b>Mocha</b> single \$2.25 double \$2.75
<b>Americano</b> single \$1.75 double \$2.25
<b>Additional shot of espresso</b> 75¢
<b>Assorted Loose Leaf Rishi Teas</b> \$2.00 Please ask your server for a tea list



Our gluten-free pizzas are cooked in the same oven as traditional wheat-based pizzas, so the possibility exists for very limited contact with wheat flour during baking. Therefore, we do not recommend this product for anyone who is severely allergic to gluten.



Advisory: The consumption of raw or undercooked food such as meat, poultry, fish, shellfish, or eggs which contain harmful bacteria may cause serious illness.

VIA Downer makes every effort to use local organic produce when in season. We are a member of Braise RSA (Restaurant Supported Agriculture).



VIA has teamed up with Cream City Recycling to turn our used cooking oils into biodeisel for use in local fleets.

We're proud to contribute our fruit & veggie scraps, coffee grounds & spent tea leaves to KompostKids, helping to create soil for Milwaukee's urban farming community.

**KOMPOSTKIDS**  
Making Living Soil!

» PARTIES OF 4 or MORE: NO INDIVIDUAL GUEST CHECKS  
» PARTIES OF 6 or MORE: 18% GRATUITY MAY BE ADDED  
» \$2 SPLIT PLATE CHARGE

## KITCHEN HOURS OF OPERATION

Sun - Wed 11a - 10p  
Thurs - Sat 11a - 11p

LUNCH DAILY: 11a - 3p | BRUNCH: Fri - Sun 11a - 3p



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# Pizza!

All pizzas are approximately 12 inches.

Cheese is shredded mozzarella unless otherwise noted.

## Traditional Pizzas

<b>Cheese</b>	<b>\$10</b>
<i>Tomato sauce &amp; cheese</i>	
<b>Italian Sausage</b>	<b>\$11</b>
<i>Tomato sauce, cheese &amp; Italian sausage</i>	
<b>Pepperoni</b>	<b>\$11</b>
<i>Tomato sauce, cheese &amp; pepperoni</i>	
<b>SMO</b>	<b>\$12</b>
<i>Tomato sauce, cheese, sausage, mushroom &amp; onions</i>	
<b>Margherita</b>	<b>\$11</b>
<i>Tomato sauce, basil &amp; fresh mozzarella</i>	
<b>Melanzana</b>	<b>\$12</b>
<i>Tomato sauce, cheese, grilled eggplant &amp; diced garlic</i>	
<b>Prosciutto Fungi</b>	<b>\$13</b>
<i>Tomato sauce, cheese, mushrooms &amp; prosciutto</i>	
<b>Hawaiian Pizza</b>	<b>\$13</b>
<i>Tomato sauce, cheese, pineapple &amp; ham</i>	

## Specialty Pizzas

<b>Stacy's Special</b>	<b>\$13</b>
<i>BBQ sauce, mozzarella &amp; gouda, chicken, red onions</i>	
<b>Thai chicken</b>	<b>\$13</b>
<i>Peanut sauce, cheese, onion, cilantro &amp; chicken</i>	
<b>Transfer Special aka Paisano</b>	<b>\$13</b>
<i>Tomato sauce, cheese, pesto sauce, hot sausage, finished with fresh tomatoes &amp; asiago</i>	
<b>Diavola</b>	<b>\$13</b>
<i>Tomato sauce, cheese, salami, onions, jalapeño peppers &amp; red bell peppers</i>	
<b>Sicilian</b>	<b>\$13</b>
<i>Tomato sauce, cheese, anchovy, kalamata olive &amp; sliced tomatoes</i>	
<b>Da Vinci</b>	<b>\$13</b>
<i>Tomato sauce, pesto sauce, mozzarella &amp; feta, topped with fresh tomatoes &amp; asiago</i>	

## Garlic Sauce Pizzas

<b>Garlic Pizza</b>	<b>\$11</b>
<i>Garlic sauce &amp; cheese</i>	
<b>Garlic Lovers</b>	<b>\$13</b>
<i>Garlic sauce, cheese, Italian sausage &amp; pepperoni</i>	
<b>Greek Pizza</b>	<b>\$12</b>
<i>Garlic sauce, cheese, feta, fresh tomatoes &amp; kalamata olives</i>	
<b>La Bella</b>	<b>\$12</b>
<i>Garlic sauce, cheese, artichokes &amp; onions</i>	
<b>Portabella</b>	<b>\$12</b>
<i>Garlic sauce, cheese, &amp; grilled portabella mushroom</i>	
<b>Verde</b>	<b>\$13</b>
<i>Garlic sauce, cheese, spinach, avocado, onion &amp; asiago</i>	
<b>Roasted Potato Chicken</b>	<b>\$13</b>
<i>Garlic sauce, cheese, chicken &amp; potato</i>	
<b>Florentine</b>	<b>\$13</b>
<i>Garlic sauce, cheese, spinach, fresh tomato &amp; pecorino romano</i>	

### ADDITIONAL PIZZA TOPPINGS

<b>CHEESE:</b> Asiago, Bleu Cheese, Feta, Mozzarella, Fresh Mozzarella, Provolone, Swiss, Gouda	<b>\$1.50</b>
<b>Vegan Cheese</b>	<b>\$2</b>

<b>VEGETABLES:</b> Artichokes, Fresh Basil, Cilantro, Eggplant, Mushrooms, Green Olives, Kalamata Olives, Onions, Pineapple, Red Peppers, Tomatoes, Jalapeño Peppers, Roasted Potatoes, Spinach	<b>75¢</b>
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<b>FISH:</b> Anchovies, Smoked Salmon, Shrimp	<b>\$2.00</b>
<b>MEAT:</b> Bacon, Chicken, Ham, Salami, Pepperoni, Prosciutto, Sausage	<b>\$1.50</b>
<b>Egg:</b>	<b>\$1.50</b>



All VIA Downer pizzas are available **GLUTEN FREE!** Add \$2

## Entrées

<b>Tilapia Piccata</b>	<b>\$14</b>	<b>Tuscan Chicken</b>	<b>\$14</b>
<i>Sautéed tilapia with a white wine lemon sauce, capers, mushrooms, roasted butternut squash &amp; rosemary potatoes</i>		<i>Grilled chicken breast sautéed with portabella mushrooms &amp; toasted walnuts in a chianti wine reduction with a side of fettucini in cream sauce, served with blanched broccoli</i>	
<b>Chicken Saltimbocca</b>	<b>\$16</b>	<b>Grilled Beef Spiedini</b>	<b>\$15</b>
<i>Chicken sautéed with toasted sage, prosciutto &amp; provolone in a marsala wine butter sauce served with a side of roasted rosemary potatoes &amp; blanched broccoli</i>		<i>Marinated beef, rolled in Sicilian bread crumbs, with marinara, sautéed red bell peppers &amp; parmesan, grilled medium and served with potatoes and broccoli</i>	
<b>Scallops St. Jacques</b>	<b>\$16</b>	<b>Eggplant Parmigiana</b>	<b>\$13</b>
<i>Caramelized jumbo sea scallops with roasted garlic in a cream sauce served with roasted rosemary potatoes &amp; blanched broccoli</i>		<i>Breaded eggplant medallions, browned and topped with marinara and provolone, served with sautéed spinach</i>	

## Pasta

<b>Fettuccini Carbonara</b>	<b>\$13</b>	<b>Vodka Salsa Rosa</b>	<b>\$15</b>	<b>Scallops &amp; Linguini</b>	<b>\$16</b>
<i>Cream sauce, pancetta, eggs &amp; parmesan</i>		<i>Sautéed shrimp, garlic, oregano tossed in linguini with a vodka tomato cream sauce</i>		<i>Caramelized scallops with mushrooms tossed with linguini tossed with garlic infused extra virgin olive oil</i>	
<b>Bolognese</b>	<b>\$11</b>	<b>Shrimp Scampi</b>	<b>\$14</b>	<b>Fettuccini Milano</b>	<b>\$14</b>
<i>Rigatoni tossed with a traditional hearty ground beef tomato sauce with a touch of minced bacon</i>		<i>Shrimp sautéed in extra virgin olive oil with garlic, oregano, lemon zest, a hint of cayenne pepper, tossed in linguini in a lemon vermouth sauce</i>		<i>Sun dried tomatoes, spinach, basil, garlic &amp; goat cheese tossed with fettuccini</i>	
<b>Pollo Broccoli</b>	<b>\$13</b>	<b>Linguini Vegetariano</b>	<b>\$12</b>		
<i>Grilled chicken &amp; broccoli in alfredo sauce tossed with fettuccini</i>		<i>Seasonal vegetables with garlic, sun dried tomatoes, oregano &amp; garlic infused extra virgin olive oil tossed with linguini</i>			

All VIA Downer pastas are available **GLUTEN FREE!**  
Please allow additional preparation time. Add \$2

