



NYC Summer Restaurant Week 2026

July 20th – September 6th

Via 13 Ristorante

140 w13th Street | West Village

Via13nyc.com | 212.647.1001

@Via13nyc

Dinner Menu \$45

Sunday - Friday

Antipasti

select one

Wild Burrata

toasted Tuscan bread, mixed wild mushrooms, 24-month aged Parmigiano foam

Bruxelles Arrosto

oven roasted brussels sprouts, green apple chips, Pecorino Romano DOP, pumpkin seeds, apple honey vinaigrette

Sicilian Insalata

shaved fennel, orange segments, mixed greens, sesame seeds, Sicilian orange vinaigrette

Polpo Scottato +5

seared octopus, potato velouté, smoked stracciatella, spicy Calabrian chili oil

Carpaccio Riviera +5

thin sliced beef, arugula, confit cherry tomato, shaved parmigiano, burrata cream, balsamic pearls

Secondi

select one

Fusilli del Monaco

classic beef Bolognese, melted Provolone del Monaco

Risotto alle Vongole

manila clams, lemon confit tomatoes, tuna bottarga, crispy capers

Gnocchi Quattro Emozioni

four cheeses, caramelized pear, crispy mixed greens

Diavola 2.0 Pizza

stracciatella, 'nduja, salame, tomato sauce, evoo

Rollè di Chicken +6

chicken rollatini, potato cream, chestnuts, mixed mushrooms, black truffle

Orata al Cartoccio +10

parchment baked sea bream, cherry tomatoes, baby potatoes, white wine

Dessert

select one

Montanara Fritta

fried dough, Nutella, whipped cream, fresh strawberries

Tiramisu Espresso

made to order, creamy, light

Affogato al Cioccolato

vanilla gelato, espresso, hot chocolate sauce

Brunch Menu \$30

Sunday

Antipasti

select one

Millefoglie di Caponata

stewed sweet and sour Sicilian vegetables, pane carasau

Smoked Cesare

Romaine hearts, paprika-dusted parmigiano crisps, croutons, anchovy dressing

Mousse di Avocado

creamy avocado mousse on toasted rustic bread topped with heirloom tomato brunoise, crumbled feta, Italian herb vinaigrette

Secondi

select one

Focaccia Benedict

toasted focaccia layered with salmon mousse, classic hollandaise

Burrata Burger

house beef blend, creamy burrata, caramelized onion, tomato, lettuce, crispy guanciale, black truffle

Carbonara Pizza

creamy egg, pecorino, black pepper, crispy guanciale

Tonnarelli Cacio e Pepe

pecorino, black pepper, imported Italian porcini mushrooms

Spaghettoni Scarpariello

extra thick spaghetti, classic vibrant cherry tomato sauce, DOP Pecorino, 24-month aged Parmigiano foam, basil

Lobster Torta +10

puff pastry with scrambled eggs, lobster béchamel

Bistecca e Frittatina +15

sliced hanger steak, fluffy provolone omelet, bright gremolata sauce

Brunch alla Italiana

25 per person

Add one hour unlimited selection of
spritzz to your brunch prix fixe

Aperol, Hugo, Italicus & Rosemary,
Campari, Almond, Sorrento