



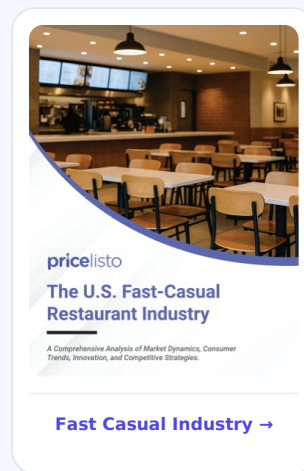
Via Carota

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Menu Prices — October 23, 2026

Via Carota menu with prices in United States, updated November 2023: 41 items across 7 categories, prices from \$5.00 to \$79.00.

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Via Carota Menu with Prices (United States)

Via Carota menu with prices in United States, updated November 2023: 41 items across 7 categories, prices from \$5.00 to \$79.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/via-carota

Menu categories: Most Ordered · [Verdure](#) · [Pasta](#) · [Pesce & Carne](#) · [Spuntini & Antipasti](#) · [Dolci](#) · [Sides](#)

Most Ordered

ITEM	PRICE
Insalata Verde Un mélange de légumes croquantes accompagné d'une vinaigrette au xérès.	\$22.00
Tonnarelli Un tonharelli onctueux, enrobé d'une généreuse sauce au fromage pecorino romano et poivre noir fraîchement moulu, créant...	\$27.00
Carciofi Alla Griglia Grilled artichokes & aioli	\$23.00
Pappardelle al Cinghiale Pappardelle with wild boar ragu	\$28.00
Polpette Sicilian meatballs with pine nuts & currants	\$28.00
Broccoletti Broccoli rabe, garlic & chilies	\$21.00
Tagliatelle Tagliatelle, parmigiano, peas, prosciutto & nutmeg	\$27.00
Carote Carrots, spiced yogurt & pistachios	\$22.00
‘nduja Arancini Rice & spicy pork fritters	\$16.00
Branzino al Sale Whole branzino baked in salt	\$67.00
Funghi Grilled mushrooms & smoked scamorza	\$23.00
Piselli Lettuces, peas, prosciutto, and robiolina	\$23.00

Verdure

ITEM	PRICE
Insalata Verde (Verdure) Leafy greens in sherry vinaigrette	\$22.00
Carciofi Alla Griglia (Verdure) Grilled artichokes & aioli	\$23.00
Piselli (Verdure) Assemblage de laitues croquantes, petits pois sucrés, délicates tranches de prosciutto et fromage robiolina crémeux.	\$23.00
Carote (Verdure) Carottes rôties accompagnées de yaourt épicé, agrémentées de pistaches croquantes.	\$22.00
Cannellini e Spinaci Slow-cooked cannellini beans & baby spinach	\$21.00
Funghi (Verdure) Grilled mushrooms & smoked scamorza	\$23.00

ITEM	PRICE
Broccoletti (Verdure) Broccoli rabe, garlic & chilies	\$21.00
Finocchio Salade de fenouil croquant agrémentée d'olives savoureuses, rehaussée d'une touche de colatura et saupoudrée de pecorino...	\$19.00
Pasta	
Tonnarelli (Pasta) Cacio pepe	\$27.00
Tagliatelle (Pasta) Tagliatelle, parmigiano, peas, prosciutto & nutmeg	\$27.00
Pappardelle al Cinghiale (Pasta) Pappardelle with wild boar ragu	\$28.00
Risotto Meyer Lemon & parmigiano risotto	\$26.00
Pesce & Carne	
Branzino al Sale (Pesce & Carne) Whole branzino baked in salt	\$67.00
Rib Eye alla Griglia Rib eye for two with garlic & rosemary	\$79.00
Polpette (Pesce & Carne) Sicilian meatballs with pine nuts & currants	\$28.00
Polipo Grilled octopus & green olive pesto	\$28.00
Pollo Alla Griglia Grilled Free Range Chicken in Salmoriglio	\$29.00
Coniglio Fritto Lapin frit croustillant accompagné de romarin parfumé et d'ail subtil.	\$29.00
Spuntini & Antipasti	
‘nduja Arancini (Spuntini & Antipasti) Rice & spicy pork fritters	\$16.00
Prosciutto di Parma Devodier 24 month aged prosciutto with parmigiano & balsamic drizzle.	\$28.00
Olive all'Ascolana Olives vertes farcies de saucisse de porc, délicatement panées et frites pour un en-cas croustillant et savoureux.	\$16.00
Burrata e Verdure Burrata di Puglia accompagnée de légumes verts d'hiver.	\$25.00
Cibreo Toscano Pain grillé nappé de foies de poulet finement hachés, rehaussés d'une touche de citron.	\$18.00

Dolci

ITEM	PRICE
Tiramisu Un mélange délicat de biscuits Savoiardi baignés dans un espresso riche, enveloppé dans une crème de mascarpone onctueus...	\$15.00
Pignoli Cookies 12 homemade pignoli cookies. Made from almonds, pinenuts, sugar, egg whites and salt.	\$15.00
Small Crostata Raspberry tart. Serves 1-2.	\$15.00
Ginger Molasses Cookies Home made ginger molasses cookies. Made of butter, sugar, molasses, brown rice flour, tapioca flour, eggs, cornstarch,...	\$12.00
Biscotti al Cocco Home made coconut cookies. Made from : coconut, egg whites, milk, sugar, sea salt & vanilla. Gluten Free	\$12.00

Sides

ITEM	PRICE
Bread Sullivan Street Bakery bread	\$5.00