

VIA LOCUSTA

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WELCOME

Via Locusta is an intimate, stunning Italian restaurant just off Rittenhouse Square by Michael Schulson. Schulson offers a smart, focused selection of shareable plates, pastas and a few larger dishes. Via Locusta highlights fresh handmade pasta with locally-sourced, fresh-milled flour, and the brightest fruits and vegetables from some of Pennsylvania's outstanding farmers. To complement the menu, guests may enjoy a from-scratch cocktail program also touting the "local, seasonal, and sustainable" tenets of the kitchen.

PRIVATE DINING

The Pasta Room can accommodate up to 11 guests for a Private Dinner.

Full Buyout includes seating up to 40 guests or 60 for standing cocktail style reception.

EVENTS

If interested in booking an event at Via Locusta, please email:

VIALOCUSTAEVENTS@SCHULSON.COM

& our events department will contact you shortly.

MORE INFO

For more information about Schulson Collective, please visit :

WWW.MICHAELSCHULSON.COM

OPTION ONE \$65

CLASSIC FOCACCIA For The Table

HONEY BUTTER Bee Pollen

SMALL PLATES

RED SNAPPER CRUDO Cucumber, Calabrian Chili, Mint

INSALATA VERDE Sherry Vinaigrette, Chicory, Endive

ZUCCHINI FRITTO Lemon Aioli, Garlic, Sea Salt

BABY GEM CAESAR Robiola, Pea Shoot, Breadcrumb

PASTA AND PLATES

RAVIOLI Quattro Formaggi, Braised Oxtail, Parmigiano

OR

AGNOLOTTI Porcini, Parmigiano, Truffle

MAFALDINE BOLOGNESE BIANCA Pork, Thyme, Carrot

OR

CACIO E PEPE Black Pepper, Pecorino, Olive Oil

CHICKEN ALLA GRIGLIA Escarole, Shallots, Raisins

AND

BRANZINO Tomato Brodetto, Olives, Fennel

DESSERT

CHEF'S SELECTION

OPTION TWO \$75

CLASSIC FOCACCIA For The Table

HONEY BUTTER Bee Pollen

SMALL PLATES

TUNA CRUDO Citrus, Fennel, Kalamata Olive

INSALATA VERDE Sherry Vinagrette, Chicory, Endive

ROASTED HEIRLOOM CARROTS Goat Cheese, Pinenut, Pomegranate

BABY GEM CAESAR Robiola, Pea Shoot, Breadcrumbs

PASTA AND PLATES

RAVIOLI Quattro Formaggi, Braised Oxtail, Parmigiano

OR

AGNOLOTTI Porcini, Parmigiano, Truffle

SQUID INK CHITARRA 'Nduja, Calamari, Chili

OR

TORTELLINI Sweet Potato, Almond, Saba

MAFALDINE BOLOGNESE BIANCA Pork, Thyme, Carrot

OR

CACIO E PEPE Black Pepper, Pecorino, Olive Oil

CHICKEN ALLA GRIGLIA Escarole, Shallots, Raisins

AND

BRANZINO Tomato Brodetto, Olives, Fennel

DESSERT

CHEF'S SELECTION

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*All menu items subject to seasonal change
Prices do not include tax, gratuity, or special events fee

OPTION THREE \$85

CLASSIC FOCACCIA For The Table

HONEY BUTTER Bee Pollen

SMALL PLATES

TUNA CRUDO Citrus, Fennel, Kalamata Olive

INSALATA VERDE Sherry Vinaigrette, Chicory, Endive

ZUCCHINI FRITTO Lemon Aioli, Garlic, Sea Salt

OCTOPUS Chickpea, Lemon, Calabrian Chili

BABY GEM CAESAR Robiola, Pea Shoot, Breadcrumbs

PASTA AND PLATES

RAVIOLI Quattro Formaggi, Braised Oxtail, Parmigiano

OR

AGNOLOTTI Porcini, Parmigiano, Truffle

SQUID INK CHITARRA 'Nduja, Calamari, Chili

OR

TORTELLINI Sweet Potato, Almond, Saba

MAFALDINE BOLOGNESE BIANCA Pork, Thyme, Carrot

OR

CACIO E PEPE Black Pepper, Pecorino, Olive Oil

BRANZINO Tomato Brodetto, Olives, Fennel

CHICKEN ALLA GRIGLIA Escarole, Shallots, Raisins

N.Y. STRIP Salsa Verde, Cipollini, Sweet Pepper Agrodolce

DESSERT

CHEF'S SELECTION

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PASTA TASTING \$95

FIRST COURSE

CLASSIC FOCACCIA For The Table

HONEY BUTTER Bee Pollen

SMALL PLATES

INSALATA VERDE Sherry Vinagrette, Chicory, Endive

OCTOPUS Chickpea, Lemon, Calabrian Chili

TUNA CRUDO Citrus, Fennel, Kalamata Olive

BABY GEM CAESAR Robiola, Pea Shoot, Breadcrumbs

SECOND COURSE

CACIO E PEPE Black Pepper, Pecorino, Olive Oil

AGNOLOTTI Porcini, Parmigiano, Black Truffle

THIRD COURSE

SQUID INK CHITARRA 'Nduja, Calamari, Chili

SPAGHETTI AND CRAB Tomato, Basil, Garlic

FOURTH COURSE

TORTELLINI Sweet Potato, Almond, Saba

MAFALDINE BOLOGNESE BIANCA Pork, Thyme, Carrot

FIFTH COURSE

DUCK CANNELLONI Foie Gras, Beech Mushrooms, Parmigiano Fonduta

RAVIOLI Quattro Formaggi, Braised Oxtail, Parmigiano

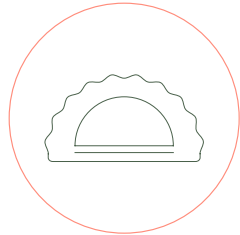
DESSERT

CHEF'S SELECTION

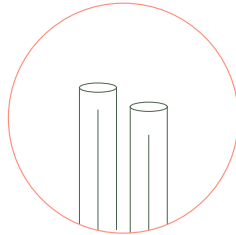
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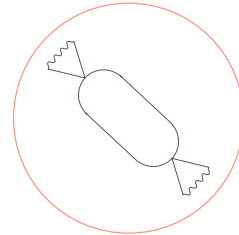
PASTA



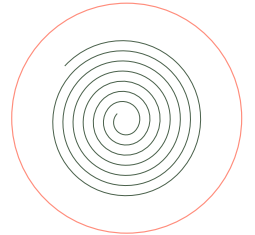
AGNOLOTTI



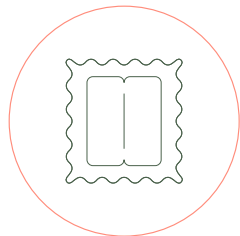
BUCATINI



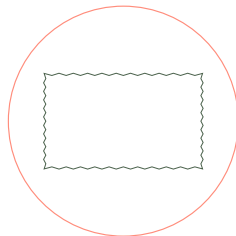
CARAMELLE



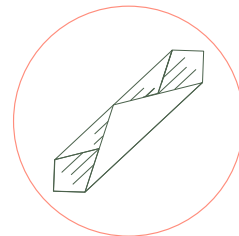
CORZETTI



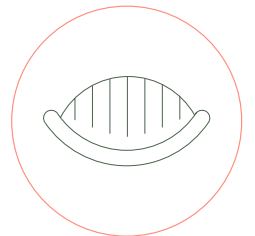
DOPPIO RAVIOLI



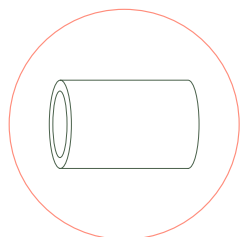
FAZZOLETTI



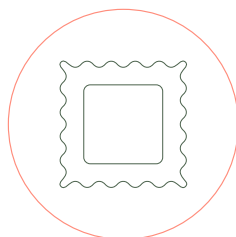
GARGANELLI



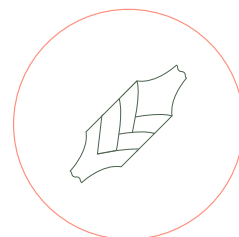
ORECCHIETTE



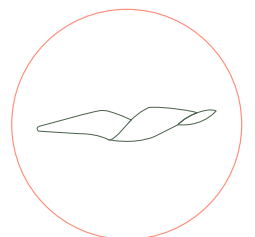
PACCHERI



QUADRETTI



TRECCE



TROFIE

BEVERAGE

THREE HOURS

extend any package one additional hour at \$15, \$18 & \$21 respectively

BEVERAGE OPTION ONE \$55

Selected Bottled Beer & Select Wine

BEVERAGE OPTION TWO \$68

Specialty Cocktails, House Spirits, Select Bottled Beer & Select Wine

House Spirits: Tito's Vodka, Tanqueray, London Dry Gin, Hornitos Blanco Tequila,
Jim Beam Bourbon, Old Overholt Rye, Teachers Blended Scotch, Cruzan Estate Diamond Rum

BEVERAGE OPTION THREE \$81

Specialty Cocktails, Premium Spirits, Select Bottled Beer & Select Wine

Premium Spirits: Ketel One Vodka, Sipsmith Gin, Casamigos Tequila, Knob Bourbon,
Bulleit Rye, Johnnie Walker Black Blended Scotch, Ron Zacapa Rum

WINE PAIRING 3oz

5 Wines \$40



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