

italian aperitifs, pre meal's best choices

aka "an alcoholic drink taken before a meal to stimulate the appetite"

aperol spritz , 125ml prosecco, 60ml aperol, soda, orange slice, on ice - 330ml	39
spritz modenese , lambrusco, aperol, soda, citrus splash - <i>an italian sangria</i>	26
spritz italia , prosecco, aperitivo ramazzotti, soda, orange slice - <i>250ml</i>	32
negroni , a dry blend of gin, campari, vermouth & orange skin -	39
montenegroni , a twist of the classic with amaro montenegro replacing campari	39
campari orange - campari, fresh squeeze orange juice & soda -	25
campari grapefruit - shake campari, squeezed grapefruits, prosecco on flute -	36
hugo - fruity with elderflower liquor, prosecco, mint, soda -	36
bellini - a peach puree' prosecco cocktail -	39
via pre cooler - squeeze lemon, fresh mint, soda water - <i>non-alcohol</i>	15

beers & crafts beers

carlsberg (denmark/malaysia)	16
birra menabrea (biella, italia) lager	29
corona (mexico)	25
somersby (uk) cider	19
bottled international craft beers , please check board or cards for availability	29/36

le acque (mineral waters)

acqua Sole' Italia 1l sparkling - acqua Sole' Italia still 1l	21
acqua Sole' Italia 500ml sparkling - acqua Sole' Italia still 500ml	15
filtered water by glass	0.50c

freshly squeeze juices & healthy drinks

orange - apple - celery - carrot - pineapple - <i>choose 1fruit or 2fruits</i>	12/15.
blended celery, apple & grated ginger (<i>energizing, increase metabolism</i>)	21
blended orange, mix berries & banana (<i>fibre & antioxidant</i>)	19
ginger honey lemonade	15
penang passion fruit & lemongrass soda	11

soft drink & co.

italian soda with choice of lime & mint, squeezey lemon, juicy green apple, sparkling berries	12
coca cola / sprite / tonic water / soda water / bitter lemon / ginger ale	11

our "real earthy" smoothies

banana, passion fruits & orange yogurt (energising)	21
mix of papaya, pineapple, passion fruits & coconut syrup	19
green tea @ via pre (green tea bio mix, mint, honey, yogurt)	22
pineapple juice & vanilla gelato smoothie	19
chocolate gelato & bitter dark chocolate bites	19
choice of pistachio, vanilla, chocolate, strawberry smoothie	15

we open daily from 11am to 11pm, kitchen from 11:30am to 10:30pm, closed on Tuesday

all prices subjected to 10% service charge and 6% government tax

ONLY for LUNCH specials

- Monday to Friday 12 to 3pm, excluding ph & eve -

pizza & birra , a 9inch pizza to choose between calabrese OR four cheese OR ham & mushroom OR chicken spinach, inclusive of a beer OR fresh juice -	25
pasta & wine , spaghetti or penne in carbonara OR pork ragout OR pesto & prawn OR gorgonzola & speck, inclusive of wine OR drinks & coffee	36
the combo @ VIA PRE , our specialty with an all in one meal changing daily with choice of carbs, proteins & fibres with one drink as fresh squeeze juice OR coffee'/tea	35

APPETIZERS, antipasti, snacks

iberico pork " polpette " in breaded pecorino & pistachio, lemon & chives dip served on cucumber salad with dried tomatoes	26
beef & pork traditional meatballs parmigiana slow cooked in red sauce & stew beans, <i>++protein</i>	32
la parmigiana , roasted eggplant, tomato coulis, buffalo mozzarella, parmigiano, layered with french cooked ham (<i>vegetarian option available</i>)	29
carpaccio , slices of black angus beef loin in EVO oil, squeezed lemon, rocket salad, real parmigiano cheese, thin slices of mushroom	32
caprese , fresh & dry tomatoes with buffalo mozzarella, EVO oil with herbal dressing mix salad & olives	29
bruschetta classica , tomato salad, garlic, basil, olives	15
bruschetta golosa , artichokes, smoked salmon slices, squeezed tomatoes	23
antipasto via pre served with meatballs duo, artichokes & mushroom pickles, caprese salad, baby squid fiorentina, petuna ocean trout, <i>2/3pax</i>	89

THE DELI - salumi & formaggi -

salumi e formaggi , sampling plate cold cuts & cheese, <i>for 1 or 2 person</i>	36/58
"the Tagliere Via Pre" with antipastos, dips, salami & cheese, pickles Serrano & Parma ham prosciuttos, southern eggplant paste, fresh mozzarella lentils & pork sausages, schiacciata flat garlic bread, <i>sharing 2/3pax</i>	96
prosciutto & buffalo mozzarella , served with antipasto, <i>1 or 2 pax</i>	29/52

XL SALADS, insalatone

insalatona with walnuts, raisin, capers, olives, fresh & dried tomatoes, raw & cook vegetables in lemon & fresh herbs dressing	25
del porto , mix salad, rocket salad, smoked salmon, prawn, asparagus, artichokes, tomatoes, lemon & chives dressing, capers, olives	36
via pre , mix & rocket salad, pork sausage, bacon, croutons with goat cheese, olives, red onions, fresh & dry tomatoes, mushroom, creamy dressing, parmigiano	35

*complimentary homemade basket bread only with food order, except for
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SOUPS, minestre

<i>crema di zucca</i> , healthy fibre packed pumpkins soup, topped with tasty crispy bacon & shallot onions	19
<i>zuppa di pesce</i> , mix seafood soup with vegetables & whole-wheat home made dumpling	32
<i>zuppa boscaiola</i> , our own chunky mushroom soup in a thick leek broth served with crispy rosemary & parmesan cracker	23

LA PASTA

(change to gluten free pasta, whole weath, special pastas for an extra rm5)

<i>spaghetti aglio, olio & peperoncino</i> , the classic sautéed spaghetti in fried garlic, chilli, EV oil, <i>with extra "bottarga"</i>	19 59
<i>integrale ai fagiolini & salsiccia</i> , whole weath spaghetti in sausages, french beans & melted mozzarella "burrata",	36
<i>penne pomodoro</i> , tubes pasta penne sautéed with fresh cherry tomatoes, garlic, tomato sauce	22
<i>or arrabbiata sauce</i> if you prefer hot & spicy with pecorino cheese & garlic	25
<i>fusilli Italiana</i> , a popular vegetarian spicy pasta sautéed pesto, with basil, tomato sauce & creamy parmigiano reggiano	26
<i>spaghetti alla carbonara</i> , with eggs, roman pecorino cheese, crispy bacon & pepper, without cream	26
<i>pappardelle al ragout di cinghiale</i> , flat large band egg pasta in rich wild boar & sausages ragout, with mixed wild mushroom	29
<i>linguine riviera</i> , prawns flambéed in garlic & olive oil with brandy, tossed with basil pesto sauce	36
<i>spaghetti ai frutti di mare</i> , pasta in mixed seafood sautéed white wine, brandy, garlic, tomatoes in olive oil base	59
<i>gnocchi di casa VIA PRE</i> , homemade potatoes & ricotta gnocchi with steam zucchini, gorgonzola creamy sauce & speck prosciutto	36
<i>duo terra & mare</i> with grouper stuffed black ravioli in baby squid red sauce & lamb dumpling over artichokes sauteed	98
<i>risotto funghi</i> , toma & balsamico	56

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SIDES, contorni

<i>french beans</i> sautéed with sweet & sour red of pecorino & sundried tomatoes	15
aglio & olio <i>sautéed spinaches</i> in butter and parmigiano	15
thin sliced potatoes <i>gratin parmigiana</i>	15
<i>lentils stewed</i> with vegetables	12
<i>mix salad</i> , tomatoes, cucumber, carrots, olives & lemon thyme dressing	11
<i>garden roast</i> of sweet potatoes, potatoes, leeks, capsicum, carrots & onions	15
<i>eggplant roasted</i> in olive oil & oregano, served with tomatoes salad	12
pork <i>bacon & bean</i> tuscan stew	12

FISH, piatti dal mare

<i>catch of the day</i> , healthy pan roasted fish steak with broccoli, tomatoes, olives, cherry tomatoes with olive oil, white wine, garlic & lemon juice	51
<i>scottish fresh salmon</i> , spring onions & thyme grilled atlantic salmon in shallots & tarragon sauce on the side, on sautéed artichokes	62
<i>misto griglia di pesce</i> , squid, prawns, white fish & salmon marinated & grilled in rosemary & garlic olives oil, accompanied with tomatoes salad & sautéed spinach	78

MEAT, piatti di carne

garlic & balsamic marinated <i>chicken "arrostiticini"</i> skewers on vegetables, roasted sweet potatoes, with red ligurian dip, <i>good for sharing 3 or 6 skewers</i>	39/59
<i>bracioline di maiale</i> , sakura pork escalope with prosciutto & sage on "marsala" wine sauce, served with potatoes gratin Parmigiana & vegetables	52
<i>salsiccia Bud Spencer</i> , italian imported grilled pork sausages served with sautéed garlic chili & spinach, tuscan stew beans	55
<i>costolette agnello</i> , three good & juicy lamb rack pan-fried and quickly gratinated in eggplant paste & goat cheese, accompanied with french bean & roasted potatoes	78
<i>pork ribs</i> , our classic "diavola" fried with red capsicum & porcini mushroom, pumpkin & side of french beans sautéed butter & garlic	51
<i>grass feed beef tenderloin 180gr</i> , grilled to doneness, side of gorgonzola cheese sauce, accompanied with spinach & crispy bacon, lentils & roasted pumpkin	108

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SCHIACCIATA, PIZZA, CALZONE - 350°C stone oven cooked -

<i>plain schiacciata</i> , flat sea salt garlic bread cooked with olive oil and rosemary	18
<i>porchetta & taleggio</i> , schiacciata with taleggio cheese, plenty of traditional pork Porchetta sliced and roasted with taleggio cheese, <i>a favourite!</i>	32
<i>schiaccia portofino</i> , schiacciata with tuna ventresca, semi dried tomatoes, olives, capers, fresh mozzarella	36
<i>marinara</i> , tomato, garlic, parsley, parmigiano, olive oil	22
<i>margherita</i> , tomato, mozzarella, oregano, basil, the classic	25
<i>napoletana ++</i> , tomato, cherry tomatoes, fresh mozzarella, chili, anchovies, olives	29
<i>lazzarona</i> , spinach, four cheese & tomato marinara, eggplant paste	32
<i>vegetariana</i> , margherita with eggplant, capsicum, zucchini, artichokes, olive, onions	25
<i>quattro formaggi bianca</i> , gorgonzola, goat cheese, fontina, toma, cream base, capers	35
<i>calabrese</i> , spicy salame, mushroom, capsicum, mozzarella, tomato, chili sauce	29
<i>bufalina</i> , pizza sauce, buffalo mozzarella, parma ham, parmigiano, cherry tomatoes, rocket salad, extra virgin olive oil	36
<i>la pescatora</i> , mix seafood, garlic, parsley, fresh mozzarella, via pre chili sauce	39
<i>quattro stagioni buona</i> , grilled artichokes, french ham, mushroom, olives	32
<i>la maiala</i> , cook ham, sausages, salami, onions, mozzarella, toma	39
<i>pizza italia</i> , fresh mozzarella, fontina, salsiccia, mushrooms, speck, radicchio	38
<i>calzone classico</i> , folded pizza with egg, salami, prosciutto, pomodoro, onions, mozzarella	31
<i>extras as:</i>	
<i>vegetables, olives, fresh cherry tomatoes, mushrooms</i>	5
<i>parma ham, buffalo mozzarella, toma, fontina, gorgonzola, prawns</i>	12
<i>spicy & normal salami, french cooked ham, artichoke, salsiccia</i>	9
<i>tuscany ham (or iberico)</i>	18

DESSERT, TORTE & CREME

il <i>tiramisu classico</i> with strong espresso & mascarpone cream	21
<i>vanilla panna cotta</i> on berries compote & amaretto crumble	19
la <i>crème brulee' di via pre</i> , lime flavoured in classic vanilla base	18
<i>chocolate gianduja cake</i> with balsamic berries & plain chantilly, <i>gourmet bliss</i>	18
italian <i>affogato</i> with vanilla gelato + espresso) / at choice	15
<i>gelato italiano</i> (vanilla, chocolate, pistacchio, strawberry, single or double)	9/15
<i>warm apple cake</i> on vanilla coulis & ice cream	25
<i>cheese platter</i> (fruits, berries, walnuts, honey with a selection of five cheeses)	37/69

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café' via pre - caffè' buscaglione from ROMA, 1860 -

espresso buscaglione, artisanal from rome	7
espresso doppio / americano / espresso macchiato/ decaff black or espresso	9
hot chocolate	11
latte / iced latte	12
cappuccino / iced cappuccino	11
iced lemon tea	11
ebt, earl grey/jasmine/darjeeling tea	9
chamomile tea	9
peppermint tea /iced peppermint tea	9
green tea / iced green tea	9
lime, honey, green tea & ginger	12
hot black mint tea	12

coffee" mix (shake)

gianduja - hazelnut, milk, coffee' non alcohol	16
saronno - amaretto, crème de cacao, coffee'	22
cubano - rum 15y, coffee' and brown sugar	36
classico - whiskey cream, coffee', sugar	22

the pure grappa selection

grappa di moscato marolo / grappa di nebbiolo marolo (barrique)	29
grappa di barolo "marolo" 20y "acacia barrel" 50%, 50ml	68
grappa brunello di montalcino Marolo, 50ml	52
grappa di Sangiovese della Tenuta Parrina, 50ml - <i>from bio grapes</i> -	39
grappa di Ansonica dell'Argentario della Tenuta Parrina, 50ml - <i>from bio grapes</i> -	39

after-dinner & digestive

limoncello napoli IGP	23
di saronno amaretto / sambuca / Jägermeister	22
amaro Montenegro (20%) - digestive herbal liquor - nice with lemon on ice	24
other Italian digestive as fernet branca, amaro ramazzotti, etc... <i>please ask for stock</i>	29

cocktails, spirits & distillate

macallan single malt 12 y	51 / 550
whiskey (JW/JD)	32 / 390
chivas regal 12 years old	39 / 430
chivas regal 18 years old	560
dewar's 12 years old reserve	360
aberfeldy 12 years old	620
gin tonic / gin premium	28/39
vodka, shooters, basic mixer	28
rum & coke, mojito /french rum agricole & other premium rum	28 / 39
screwdriver, margarita, shooters...	28
<i>international cocktails, ask our bartender</i>	32

grazie & arrivederci!

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