

VIA PRE

Italian Restaurant

• Kuala Lumpur • Penang •


Since 2012


KL: 25, Lorong Setiabistari 2,
Damansara Heights.

☎ 03-20112003


PG: 20E, Lebuh Penang
Georgetown.

☎ 04-2620560 / 04-2619800

 Via Pre Kul

 Viapre_kl

 Via Pre Penang

 Viapre_penang

FOOD

ANTIPASTO & ITALIAN TAPAS "CIKKETTI"

Bruschetta "bisunta" 32

Garlic rustic bread topped with half dried tomatoes, eggplant paste, buffalo mozzarella & basil cream

Fake parmigiana 32

Eggplant and mozzarella fritters, tomatoes coulis, buffalo mozzarella, oregano & basil cream

House cikketto 32

Italian beef bresaola rolled on sour herbs cream cheese, with mushroom pickles, rocket salad, half dried tomatoes & Evo oil

House "polpette" 32

Our duck meatballs on cheese fondue dip with air fried farinata

Vitello tonnato revo 39

Air fried crispy veal meatballs, tuna cream, capers, crispy shallots & red onions compote

Fish crocchette 38

Green peas & salted fish "baccalà" fritters, tomatoes coulis & capers vinaigrette leaves

Antipasto Via Pre 108

Smoked ocean trout, beef bresaola rolled with herbs cream cheese, vitello tonnato revo, gratin radicchio & gorgonzola, roasted eggplant, tomatoes & buffalo mozzarella with air fried farinata **Sharing 2/3pax**

HEARTY SALAD BOWLS

Insalatona 29

With walnuts, raisin, olives, fresh & dried tomatoes, roasted eggplant, pumpkin, capsicum, french beans, capers, lemon & fresh herbs dressing with bread croutons

Via Pre salad 39

Mixed leaves, fried mince veal sausage, beef bacon, croutons with goat cheese, roast capsicum, red onions pickled, half dried tomatoes, mushroom, In capers mayo dressing & parmigiano cheese flakes

Nice salad 52

Baby spinach & mixed leaves, french beans, smoked ocean trout, prawns, seared tuna steak, olives, eggplant fritters, tomatoes coulis, lemon dressing with air fried farinata

SIDES, SOUPS & VEGETARIAN

Mushroom celery soup 25

Chunky mushroom soup in a light leek broth served with parmesan cracker & bread croutons

Fish soup 29

Fish & veggie soup, paprika, lemon juice & tomatoes coulis, with or without home-made pasta

Lentils stewed 16

(side of stew or soup bowl) Plenty of veggie and lentils, lemon & Evo oil ending

Roasted eggplant brinjal 22

On roasted pumpkin, spicy sauce, rucola & nuts

Sweet potatoes 13

Marinated & roasted

French beans 16

Steamed, cheese sauce & tomato coulis

Sautéed spinach 15

Garlic, dry chillies, butter & olive oil

Gratin Radicchio 19

With gorgonzola cheese on roasted pumpkin

Potatoes & cauliflower parmigiana 18

Baked creamy thin slices of potatoes, cauliflower grated with cheese



PASTA, GNOCCHI & RISOTTO

Egg white handmade pasta 35

made of only eggs white, on sage pesto, pecorino cheese & dried pumpkin crumbles (vegetarian)

Rigatoni bolognese 32

Plant based spicy ragout, vegan & anyone friendly

Whole-wheat spaghetti 29

Aglío & olio, dry chillies, cashew nuts, mushroom & carrots

Rigatoni carbonara 32

Crispy fried duck bacon, pecorino cheese and one egg, no cream, fresh pepper essential

Spaghetti Pomodoro 25

Sautéed pasta with cherry tomato, garlic, tomato sauce and basil leaf

Pappardelle pasta 36

Beef & veal meat ragout, with fried veal & beef minced sausages & sautéed mix wild mushroom

Spaghetti pesto 58

Scallops & prawns, basil green pesto, brandy's flambéed & dried vegetable topping

Scialatielli pasta 65

Handmade pasta simmer in mixed garlic seafood & fish sauce

Pumpkin gnocchi 39

Creamy gorgonzola sauce, steamed zucchini, topped with cecina beef ham

Risotto wild mushroom 56

Italian rice, toma cheese & aged balsamic vinegar topping

Change to gluten free Rm7 &
Replacing pasta shape & whole-wheat Rm 5



100% GLUTEN FREE 9" CHICKPEA FLAT BREAD

Original 22

Chickpeas dough, salt, pepper & extra virgin olive oil

Piemontese 35

Chickpeas dough, veal sausages, red onions compote & toma cheese

Toscana 39

Chickpeas dough, cecina beef ham, zucchini, walnuts & cheese fondue

*Complimentary basket of homemade bread only with food order

Extra basket of bread / Olive oil /
Butter is chargeable 5

PIZZA

Schiacciata plain 19

Garlic, rosemary, salt flakes & extra virgin olive oil

Marinara 26

Tomato sauce, garlic, parsley, chilli sauce, parmigiano cheese & evo oil

Margherita 29

Mozzarella, tomato sauce, extra virgin olive oil & oregano

Mediterranea 52

Light basil dressing, tomato sauce, buffalo mozzarella, cantabrico anchovies, stracchino cheese, olive taggiasche & tomato sauce

Quattro stagioni 42

Mozzarella, tomato sauce, turkey ham, artichokes, mix olives & mushroom

Capricciosa 42

As above with all ingredient mixed together

Buffalina 58

Buffalo mozzarella, tomato sauce, cecina beef ham, rocket salad, parmigiano & extra virgin olive oil

Francesina 39

Tomato sauce, mozzarella, toma cheese & turkey ham

Ingorda 49

Tomato sauce, veal sausage, turkey ham, veal bacon, toma & taleggio cheese, onions, egg & chillies

Via Pre Png 58

Tomato sauce, Tuna steak, olives, capers, buffalo mozzarella, parsley, onion jam, broccoli & chillies

Trevigiana 39

Tomato sauce, mozzarella, taleggio cheese, radicchio braised & veal bacon

Salsiccia & funghi 51

Veal sausages, mix mushroom, toma cheese, buffalo mozzarella & tomato sauce

Calabrese 39

Beef salami, chilli sauce, pickles sweet peppers, mozzarella, olives, basil & tomato sauce

La pescatora 52

Clams, mussels, prawns, squids, marinara oil, mozzarella, tomato sauce & extra virgin olive oil

Quattro formaggi bianca 42

Combination of cheese (Gorgonzola, taleggio, toma, goat cheese) with cream & capers

Calzone classico 49

Folded pizza, tomato sauce, egg, spicy salami, turkey ham, toma cheese, mozzarella, onions & artichokes

Calzone vegeteriano 39

Folded pizza with mushroom, baby spinach, gorgonzola cheese, mozzarella, dry cherry tomatoes & tomato sauce

Top up (each one)

Mix of olive / Cherry tomatoes / Mushrooms /

Rocket salad / Mozzarella 5

Cecina beef ham / Gorgonzola cheese /

Buffalo mozzarella / Artichokes 14

Anchovies / Beef salami / Turkey ham / Turkey salami 9

Onions / Capers / Dry chillies / Chillies sauce / Egg 3

Veal sausage / Tiger prawns 19

Tuna flakes (Ortiz) 12

Options: Padellino (+5) Multicereal (+9)
Gluten free (ask availability)
carbon & garlic (+12)



MAINS, MARE & TERRA

Fish steak 68

Roasted on vegetables, red onions compote, white wine & lemon

Italian chicken skewers 39

Garlic, honey & rosemary marinated on sautéed vegetables (3 sticks)

Veal Rolata 69

Roasted slow cooked veal roll with sausages & vegetables, in a mustard and meat sauce, with french beans & potatoes gratin

Lamb rack scottadito 98

Pan-fried and quickly gratinated with creamy goat cheese & eggplant paste, served with sweet potatoes & french beans

V.P.M.P KL 159

Meat platter with chicken "rosticini", beef bacon & sausage, duck meatballs and veal rolata, lamb rack, mush & veggie with dips, **Sharing 2/3pax**

SWEETS

Tiramisu 24

The classic espresso coffee & marsala liquor creamy mascarpone & savoiardi biscuits

Frutti di bosco & mascarpone 29

Berries, mascarpone & grappa (alcohol) infused savoiardi biscuits

Panna cotta frutta 24

Balsamic berries & a low sugar cream panna cotta with real Madagascar vanilla

Panna cotta bianca & nera 22

A nice dark bitter chocolate sauce to accompain the most classic white dessert

Crème brulee 19

Our sour lime & vanilla version with caramelized brown sugar

Dark choc flan 22

With plain & sour whipped cream, salted caramel and gelato in a glass

Torta santiago 26

Almond butter cake, cherry compote & sour cream

Gelato italiano single 11 / double 19

Ice cream with a choice of vanilla, chocolate, salted caramel & coconut sorbet

WEEKLY SPECIAL

Tuesday

Homemade vegeterian & meats stuffed pasta as ravioli, tortellini... 48 / 56

Wednesday

Pizza padellino, plant based & cheese fondue farinata, mix salad, fish (or vegeterian) soup & spinaches ricotta frittata 69

Thursday

Back to basics with pesto, amatriciana, italiana, vongole 38

Friday

Fresh and imported fish specialities – fresh blue mussels & seafood (choice & prices by fresh arrivals) 98 / 189

Saturday

Imported black angus or wagyu beef specialities (choices & prices by fresh arrivals) 98 / 190

Sunday

Sharing meat platter with imported beef and baby lamb or goat (ask for our Sunday 's family sharings) 156 / 198





VIA PRE

CHOICE OF ONE FROM EACH CATEGORY

SET LUNCH MENU
TUESDAY - FRIDAY
12 PM - 3 PM

EXCEPT PUBLIC HOLIDAYS & WEEKENDS. (FOR DINING ONLY)

RM 28

Main Dish

- Pasta Carbonara
- Pasta Bolognese
- Pasta Tomato Sauce
- Pasta with Pesto Sauce, Beans and Sweet Potato
- Pizza Margherita
- Chicken Skewers (2 pcs)

Side Dish

- Mix Salad
- Lentils Soup
- Chunky Mushrooms & Celery Soup
- Stew Lentils
- Sautéed Spinach
- Sweet Potato

Drinks

- Soft Drinks
- Ice Lemon Tea
- Ice Green Tea
- Italian Soda
- Apple or Orange (Fresh Juice)
- Black Coffee

Extra

- Change Fresh Pasta (Scialatielli) +RM5
- Change Gluten Free or Whole-Wheat Pasta +RM5
- Side of Veal Sausage (1 pc) +RM19

Extra on the side

- Roman Artichoke +RM9
- Tuna Flakes +RM9
- Semi Dried Tomatoes +RM5
- Mix of Olives +RM5

Extra

- Carlsberg Beer +RM12
- House Wine +RM19
- Ice Cream +RM9
- Hot Cappuccino or Latte +RM9

All prices are subjected to 10% service charge and 6% SST.



VIA PRE



PIZZA & BIRRA

SET LUNCH MENU
TUESDAY - FRIDAY
12 PM - 3 PM

EXCEPT PUBLIC HOLIDAYS & WEEKENDS. (FOR DINING ONLY)
SELECT ONE OF EACH CATEGORY

RM 29

Main Dish

- Calabrese
- Francesina
- Vegetarian

Extra

- Veal sausage +RM19
- Beef salami +RM9
- Rocket salad +RM5
- Mushrooms +RM5

Drinks

- Carlsberg Beer by Glass
- Any Soft Drinks
- Apple or Orange (Fresh Juice)

Extra

- Carlsberg Beer +RM12
- House Wine +RM19
- Ice Cream +RM9
- Hot Cappuccino or Latte +RM9

All prices are subjected to 10% service charge and 6% SST.

- RED WINE & THE AFTER DINNER -

~ THE NORTH ITALY ~

PIEMONTE, VENETO, TRENINO



~ BIG LABEL ~

<i>Dolcetto D'Alba Luciano Sandrone DOC 2020</i>	189	<i>Barolo Riserva Gramolere DOCG 2004</i>	598
<i>Barbera Langhe Fontanelle Ascheri DOC 2019</i>	208	<i>Barolo Luciano Sandrone Le Vigne DOCG 2014</i>	690
<i>Merlot Collio Borgo Conventi DOC 2020</i>	218	<i>Brunello di Montalcino Luce DOCG 2016</i>	598
<i>Merlot, Cabernet Sauvignon L'Appassione Sartori IGT 2019</i>	180	<i>Brunello di Montalcino Vignaferruvia DOCG 2015</i>	798
<i>Nebbiolo Langhe Superiore Il Cavaliere DOC 2019</i>	228	<i>Amarone della Valpolicella Bosan Riserva DOC 2012</i>	478
<i>Nebbiolo D'Alba Valmaggione Luciano Sandrone DOC 2020</i>	258	<i>Primitivo, Negroamaro Passito rosso puglia Torreserri IGP 2019</i>	340
<i>Barbaresco "Palas" Michele Chiarlo DOCG 2016</i>	318		
<i>Barolo Cantine Ascheri DOCG 2017</i>	340		
<i>Barolo Cordero Monfalletto DOCG 2018</i>	378		
<i>Valpolicella Villa Almadi DOC 2018</i>	170		
<i>Valpolicella Ripasso Superiore Monti Garbi DOC 2019</i>	240		
<i>Amarone della Valpolicella Cesari DOCG 2017</i>	348		

~ THE REST OF THE WORLD ~

<i>Domaine de Brau Cuvee Meditation 2021 (FR) - Organic & Vegan</i>	190
<i>Dolcetto & Lagrein Heartland Sposa 2016 (AUS)</i>	168
<i>Domaine de Brau Cuvee Etymologie 2021 (FR) - Organic & Vegan</i>	190
<i>Shiraz Churchview Silverleaf Margaret River 2019 (AUS)</i>	170

~ AFTER DINNER ~

<i>Espresso Martini - Kahlua, Vodka, Coffee & Sugar</i>	32
<i>Gianduja - Hazelnut, Milk & Coffee (non alcohol)</i>	16
<i>Saronno - Amaretto, Crème de Cacao & Coffee</i>	22
<i>Cubano - Rhum, Coffee & brown Sugar</i>	36
<i>Classico - Whiskey Cream, Coffee & Sugar</i>	22

~ THE CENTRAL ITALY ~

TOSCANA & ABRUZZO

<i>Montepulciano D'Abruzzo Zaccagnini Tralcetto DOC 2020</i>	178
<i>Montepulciano D'Abruzzo San Clemente Riserva DOC 2017</i>	310
<i>Le Volte Dell'Ornellaia Toscana IGT 2020</i>	268
<i>Le Serre Nuove Dell'Ornellaia Bolgheri DOC 2019</i>	418
<i>Merlot, Syrah Il Borro Borrigiano Valdorno DOC 2020</i>	240
<i>Chianti Castello Di Querceto DOCG 2021</i>	138
<i>Chianti Classico Castellare DOCG 2021</i>	228
<i>Chianti Classico Riserva Marchese Antinori DOCG 2018</i>	340
<i>Brunello Di Montalcino La Colombina DOCG 2015</i>	410
<i>Brunello Di Montalcino La Gerla DOCG 2016</i>	470

~ ITALIAN GRAPPA ~

<i>Grappa di Moscato D'asti Ceretto</i>	34
<i>Grappa Acquavite Antinori tignanella</i>	42
<i>Grappa dell'Ornellaia Riserva Eligo - Rich & fruity</i>	82
<i>Grappa di Brunello di Montalcino Marolo - Citrus fruit notes</i>	52
<i>Grappa di Brunello di Montalcino Tenuta il Poggione</i>	38
<i>Grappa di Brunello di Montalcino Il Poggione Reserva 4 years</i>	58
<i>Grappa di Barolo bussia Marolo - Dry</i>	48

~ THE SOUTH ITALY ~

SICILIA & PUGLIA

<i>Syrah, Nero D'Avola Cusumano Benuara IGT 2021</i>	210
<i>Nero D'Avola Sherazade DOC 2021</i>	180
<i>Negroamaro Salento Megale Tinazzi IGP 2021</i>	190
<i>Primitivo di Manduria Imperio Tinazzi LXXIV DOP 2019</i>	240
<i>Primitivo Salento Strabone IGP 2021</i>	210
<i>Cusumano Alta Mora Etna Rosso DOC 2019</i>	180

~ AMARI & DIGESTIVE LIQUOR ~

<i>Limoncello di Sorrento - Zesty lemon</i>	25
<i>Fernet Branca / Branca Menta</i>	28
<i>Di Saronno Amaretto / Sambuca Molinari / Jagermeister</i>	25
<i>Amaro Montenegro - Bitter & spicy</i>	25
<i>Amaro Averna - Bittersweet taste</i>	25
<i>Bailey's Irish Cream</i>	26

- WHITE WINE & MORE -

Aperol Spritz - The greatest Italian classic Prosecco, 45
Aperol, Soda, & Orange slice Aperitivo -

Campari orange - Bitter Campari, Prosecco, fresh squeeze 32
Orange & soda -

Spritz Modenese - Lambrusco wine, Aperol, Soda & Citrus 38
sash - **An Italian Sangria**

Hugo - Refreshing & fruity Aperitivo with Elderflower 39
liquor, Prosecco, Mint & soda -

Bellini - The classic Venetian, a peach puree' fruity 42
Prosecco cocktail -

Campari Grapefruit - Aperitivo with squeeze Grapefruit & 36
Prosecco -

Via Pre Cooler - Squeeze lemon, fresh Mint, 18
soda water - **NON ALCOHOL**

Montenegroni - a twist of the classic with Montenegro 42
liquor instead of Campari

Negroni - a strong & refined dry blend of gin, campari, 39
vermouth & orange skin -

~ BEERS ~

Our Bottle and Draft Beers from the World

Carlsberg Draft by Glass / Pint 17 / 24

Birra Menabrea Lager (Italy) Piedmont 28

Birra Peroni Lager (Italy) Rome 28

Kronenbourg Blanc 1664 Wheat Beer (France) 19

Corona extra lager beer (Mexico) 26

Craft Beers available, please check our boards or ask the staff

~ WINE BY GLASS & 500 ML CARAFFE ~

Prosecco by Glass

Prosecco Andreola Verv Treviso Brut DOC 42

White & Rose' Wines by Glass & Caraffe

Sauvignon Collio Borgo Conventi DOC 2021 34 / 106

Angove Naturalis Organic Rose' 2021 (AUS) - Rose' Wine 28 / 89

Red Wines by Glass & Caraffe

Chianti Castello Di Querceto DOCG 2021 28 / 89

Montepulciano Zaccagnini Tralcetto DOC 2021 34 / 106

~ THE NORTH ITALIAN WINES ~

PIEMONTE, VENETO, TRENTINO

Sauvignon Collio Borgo Conventi DOC 2021 190

Arneis Langhe Cristina Ascheri DOC 2021 189

Pinot Bianco Alois Lageder DOC 2021 198

Gavi Piemonte Anna Ghione DOCG 2020 180

~ THE `CENTRAL ITALY`~

TUSCANY & ABRUZZO

Vernaccia Di San Gimignano DOCG 2021 128

Trebbiano D'Abruzzo Il Bianco Ciccio" Zaccagnini IGT 2021 187

Vermentino, Chardonnay Tenuta il Poggione IGT 2021 148

Cerasuolo D'Abruzzo Rose' Zaccagnini DOC 2021- Rose' Wine 152

~ SOUTH ITALY ~

SICILIA & PUGLIA

Inzolia Anthilia Bianco Donnafugata DOC 2021 170

Greco Di Tufo Feudi San Gregorio DOCG 2021 258

Chardonnay La Fuga Donnafugata DOC 2021 170

Cusumano Alta Mora Etna Bianco DOC 2020- Fresh & mineral 205

~ THE REST OF THE WORLD ~

Angove Naturalis Organic Rose' Wine 2021 (AUS) - Organic & Vegan 138

Domaine de Brau Viognier 2020 (FR) - Organic & Vegan 158

Sauvignon Blanc Marlborough Sun 2021 (NZ) 180

Riesling Dry Konrad 2021 (NZ) 188

~ SPARKLING WINE ~

PROSECCO & CHAMPAGNE

Prosecco Andreola Verv Treviso Brut DOC 210

Prosecco Valdobbiadene Superiore Villa Sandi DOCG 232

Prosecco Valdobbiadene Superiore Andreola Dirupo DOCG 258

Prosecco Montelvini Treviso Rose' DOC - Brut Rose' 210

Cartizze Superiore Valdobbiadene Andreola DOCG - Dry & elegant 340

Moet & Chandon Champagne NV 398

~ DESSERT & CHEESE WINES ~

Zibibbo Kabir Pantelleria Donnafugata IGP 2021- Top with cheese 240

Moscato D'Asti Prunotto DOCG 2021 - Sweet & lighter taste 180