

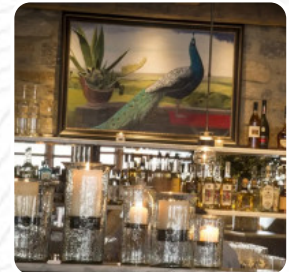


Via Perla Menu

<https://menuweb.menu>

901 Pearl St Boulder, CO 80302-5108, United States

+17206690100 - <http://www.viaperla.com/>



The menu of Via Perla from **Boulder** contains about **485** different dishes and drinks. On average you pay about \$11.1 for a dish / drink. Despite some negative reviews, Via Perla seems to be a favorite among diners looking for a great Italian meal in Boulder. The restaurant's ambiance and service receive high praise, with many diners noting the friendly and helpful staff. While some encountered issues with seating and service, others had a fantastic experience from start to finish. The food is consistently described as delicious, with a menu that offers a variety of options to suit different tastes. From the complimentary cauliflower bisque to the flavorful dishes like the pea pod lemony pasta and meatball and sausage sandwich, Via Perla seems to deliver on its promise of quality Italian cuisine. The prices are reasonable, especially for the portion size and overall experience. With a mix of positive and negative feedback, it seems that Via Perla may be worth a try, especially for those looking for a romantic setting or a great meal with friends.

Via Perla Menu



Salads

ROCKET SALAD

Desserts

SORBET

Vegetarian

CAULIFLOWER

Gnocchi

GNOCCHI

Dolci

FRUIT TART \$8.0

Snacks

BRUSCHETTA

Breakfast

MANHATTAN \$6.0

Side Dishes

PICKLES

Rice

RISOTTO

Chicken

FRIED CHICKEN

Sauces

BBQ

Meat

PICCATA DI POLLO \$12.0

Beef Dishes

FILET MIGNON

Starters

OLIVE PICCANTI \$4.0

From The Grill

RIBS

Special

TASTE TOAST \$20.0

Vegan

POLENTA \$5.0

Focaccia

FOCACCIA CON PROSCIUTTO \$4.0

Whisky

JOHNNIE WALKER RED \$8.0

Whiskey

STRANAHAN'S SHERRY CASK \$18.0

Pizza - Single Ø 26Cm

LUCANO \$13.0

Vip Drinks

BOMBAY SAPPHIRE \$8.0

Via Perla Menu



Hot Drinks

COFFEE

Gelati

GELATI

Red

MASCIARELLI, MONTEPULCIANO,
ABRUZZO

Signature Cocktails

FROSÉ \$7.0

Gin Tonic Gin und Thomas Henry Tonic Water

HENDRICKS \$9.0

Teas

CHAMOMILE \$3.0

Dessert Wine

CAPPELLANO BAROLO CHINATO \$15.0

Valle d'Aosta

FRANCO NOUSSAN, TORRETTE, 2012

American Whiskey

BOWMAN BROTHERS SMALL
BATCH \$13.0

After Dinner Drinks

HOUSE MADE CREMA DI
LIMONCELLO \$4.0

Liquor

CROWN ROYAL \$11.0

Rum / Cachaca

CAÑA BRAVA \$11.0

Rosato

PURATO, ROSÉ, NERO D' AVOLA, SICILY

Rossi

MONTE ANTICO, SANGIOVESE
CABERNET MERLOT BLEND, TOSCANA

Agave

PUEBLO VIEJO \$8.0

Whiskey & Bourbon

OLD FORESTER \$8.0

Specialty Coffee

AMERICANO \$4.0

High Rye

OLD GRAND DAD \$8.0

Italian Specialities

TOMATO AND MOZZARELLA \$12.0

Islay

LAPHROAIG 10 YR \$12.0

Spumante

ANSELM 'GIUSEPPE LUIGI, PROSECCO,
GLERA, VENETO, NV

Via Perla Menu



ALKOHOLFREIE GETRÄNKE

BLACK \$3.0

Digestifs / Fortified

MONTENEGRO \$11.0

Grappa & Distillati Di Frutta

BANFI MONTALCINO \$9.0

Brothers Spezial - Sushi

PARADISE \$3.0

Central & Southern

MURGO, ETNA ROSSO, 2016

Get Greened

GREEN \$3.0

Starters - Antipasti

ALICI MARINATI \$4.0

Nigiri 2 Pezzi

PESCE BIANCO \$34.0

Le Marche

COLLESTEFANO, VERDICCHIO DI
MATELICA, 2015

Pasta Secca E Riso

LUMACHE ALL'AMATRICIANA
(LAZIO) \$15.0

Whiskey | Bourbon | Rye

BOOKER'S SMALL BATCH \$13.0

Our Homemade Breads

FARINATA \$4.0

Premium Bourbons & Ryes

EAGLE RARE \$14.0

Allocated Bourbons - Limited Availability

BLANTON'S \$13.0

French Bread Sandwiches.

SCARLET IBIS \$9.0

Alcoholic Drinks

TULLAMORE DEW \$11.0

PROSECCO

Meat Dishes

INVOLTINI \$4.0

MEATBALLS

Drinks

DRINKS

BEER

Cocktails

NEGRONI \$6.0

VENETIAN SPRITZ \$6.0

Via Perla Menu



Grappa

MOLETTO ARNEIS	\$15.0
JACO POLI VESPAIOLO	\$22.0

Alkoholische Geträmk

FERNET BRANCA	\$8.0
AVERNA	\$12.0

Lombardia

CONTI SERTOLI SALIS, NEBBIOLO,
'CORTE DELLA MERIDIANA ',
VALTELLINA SUPERIORE, RISERVA, 2008

AR. PE. PE. NEBBIOLO, ROSSO DI
VALTELLINA, 2014

Puglia

CANTELE, PRIMITIVO, 2015

CLAUDIO QUARTA, CANTINA MOROS,
SALICE SALENTINO, RISERVA, 2015

Liguria

LAURA ASCHERO, VERMENTINO,
RIVIERA LIGURE DI PONENTE, 2016

LAURA ASCHERO, ROSSESE, RIVIERA
LIGURE DI PONENTO, 2016

Single Malt Scotch

MACALLAN 12 YR	\$14.0
MACALLAN 18 YR	\$24.0

Mezcal

DEL MAGUEY VIDA	\$8.0
MEZCALERO	\$18.0

Bianchi

CASTELFEDER, 'PERTICO ', PINOT
GRIGIO, TRENTINO ALTO-ADIGE

COLOSI 'BIANCO ', CATARRATTO
INZOLIA GRILLO BLEND, SICILY

Bourbon Whiskey

MICHTER'S	\$10.0
BLADE AND BOW	\$13.0

Amaro

ANGOSTURA	\$10.0
LAZZARONI	\$12.0

Highland

GLENFIDDICH 12 YR	\$13.0
GLENLIVET 12 YR	\$14.0

Vini Dolci

LA CAPPUCCINA 'ARZIMO ' RECIOTO DI
SOAVE 2013

IORE MOSCATO D'ASTI 2017	\$6.0
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Per La Tavola

BISTECCA ALLA FIORENTINA* (TOSCANA)	\$75.0
FIORENTINA DI VITELLO* (TOSCANA)	\$48.0

Merenda

BROCCOLINI NAPOLETANI	\$6.0
BRUSCHETTA: CROSTINI DI RICOTTA E PEPERONI ARROSTITI	\$8.0

Via Perla Menu



Restaurant Category

ITALIAN

DESSERT

Pasta

GNOCCHI AL POMODORO (TOSCANA) \$19.0

TORTELLI DI PRIMAVERA* \$24.0

CANNELLONI

Paninis

POLLO ALLA ROMANA (LAZIO) \$12.0

PROSCIUTTO DI PARMA (EMILIA-ROMAGNA) \$12.0

CAPICOLA CON RASCHERA \$12.0

Rose

FATTORI SARDI, CILIEGIOLO, TOSCANA, 2018

ROCCA DI MONTEMASSI, 'RENAISSANCE', SANGIOVESE BLEND, TOSCANA, 2017

BENANTI, NERELLO MASCALESE, ETNA ROSATO, 2018

Rye

ANGEL'S ENVY RYE \$16.0

HIGH WEST, DOUBLE RYE \$14.0

ANGEL'S ENVY \$15.0

Sardegna

PUNICA, 'BARRUA', CARIGNANO BLEND, ISOLA DEI NURAGHI, 2013

GIOVANNI MONTISCI, 'BARROSU', CANNONAU, 2017

GIOVANNI MONTISCI, 'BARROSU', 'FRANZISCA', CANNONAU, RISERVA, 2016

Amari

LAZZARONI FERNET \$8.0

BORSCI SAN MARZANO \$9.0

NONINO QUINTESSENTIA \$13.0

Rosso Di Montalcino

MOCALI, 2015

CIACCI PICCOLOMINI D'ARAGONA, 2016

LISINI, 2016

Whiskey | Whisky

LEOPOLD BROTHERS SMALL BATCH \$12.0

BREUCKELEN DISTILLING, '77' \$12.0

PEACH STREET COLORADO STRAIGHT \$14.0

Tequila

CASA AMIGOS BLANCO \$10.0

FORTALEZA BLANCO \$10.0

CASA AMIGOS REPOSADO \$13.0

FORTALEZA REPOSADO \$14.0

Abruzzo

DE FERMO, 'DON CARLINO', PECORINO, ABRUZZO SUPERIORE, 2015

TIBERIO, 'FONTE CANALE', TREBBIANO D'ABRUZZO, 2014

VALLE REALE, MONTEPULCIANO D'ABRUZZO, 2017

TIBERIO, MONTEPULCIANO D'ABRUZZO, 2015

Via Perla Menu



Umbria

ANTONELLI, SAGRANTINO DI MONTEFALCO, 2013

PAOLO BEA, 'ROSSO DE VEO ', SAGRANTINO BLEND, 2010

PAOLO BEA, 'PAGLIARO ', SAGRANTINO DI MONTEFALCO, 2010

PAOLO BEA, 'CERRETE ', SAGRANTINO DI MONTEFALCO, 2009

Port

GRAHAM 'S LBV '11	\$8.0
GRAHAM'S 10 YR TAWNY	\$9.0
GRAHAM'S 20 YR TAWNY	\$15.0
GRAHAM'S 30 YR TAWNY	\$20.0

United States

MONTINORE ESTATE, GEWURZTRAMINER, WILLAMETTE VALLEY, OREGON, 2014

SWING SET, CHARDONNAY, NAPA VALLEY, CALIFORNIA, 2016

JORDAN, CHARDONNAY, RUSSIAN RIVER VALLEY, SONOMA COUNTY, CALIFORNIA, 2016

LUCIA, 'SOBERANES VINEYARD ', CHARDONNAY, SANTA LUCIA HIGHLANDS, CALIFORNIA, 2017

Tequila & Mezcal

123 BLANCO	\$9.0
123 REPOSADO	\$11.0
123 ANEJO	\$11.0
CASA AMIGOS AÑEJO	\$14.0

Tap Beers

BIRRA PERONI, LAGER, ROME, ITALY	\$5.0
WIBBY, 'LIGHTSHINE RADLER ', LAGER, LONGMONT, CO	\$5.0
RATIO BEERWORKS, 'DEAR YOU ', FRENCH SAISON, DENVER, CO	\$6.0
SANITAS BREWING CO. WHITE IPA, BOULDER, CO	\$6.0

Bourbon & Rye



FOUR ROSES SINGLE BARREL	\$11.0
SAZERAC RYE	\$11.0
KNOB CREEK RYE	\$12.0
BASIL HAYDEN	\$12.0

Rosé - Mondo Vino

ARENA, RARE ROSÉ BLEND, SAN FRANCISCO BAY, CALIFORNIA, 2017

TENET, 'LE FERVENT ', BLEND COSTIERES DE NIMES, RHONE, FRANCE, 2017

MINUTY, GRENACHE BLEND, COTES DE PROVENCE, FRANCE, 2017

CLOS SIGNADORE, 'A MANDRIA ', NIELLUCCIO, PATRIMONIO, CORSICA, FRANCE, 2015

Entrées

FRITTATA	\$10.0
PATE	\$5.0
CROSTINI	\$5.0
TOMATO CREAM SOUP	
FRIED PICKLES	

Via Perla Menu



Insalate

RUCOLA E CASTELMAGNO* (PIEMONTE)	\$5.0
MISTA (TOSCANA)	\$5.0
TRICOLORE (CAMPANIA)	\$6.0
FINOCCHIO (SICILIA)	\$8.0
POLLO ALLA SICILIANA (SICILIA)	\$10.0

Rum

DON Q CRISTAL	\$6.0
DIPLOMATICO 'MANTUANO ' AÑEJO	\$6.0
GOSLING'S BLACK SEAL	\$8.0
AVUÀ CACHAÇA	\$9.0
PARCE 12 YR	\$12.0

Toscana

SONO MONTENIDOLI, TRADIZIONALE,
VENACCIA DI SAN GIMIGNANO, 2016

SONO MONTENIDOLI, 'IL TEMPALRE ',
VERNACCIA BLEND, 2012

CAMPO ALLA SUGHERA, 'ARIOSO ',
VERMENTINO, 2015

FOLONARI, 'CABREO ', CHARDONNAY,
2016

BIBI GRAETZ, 'BUGIA ', ANSONICA, 2014

Scotch

JOHNNIE WALKER BLACK	\$10.0
BALVENIE SINGLE BARREL 12 YR	\$14.0
GLENFIDDICH 'BOURBON BARREL ' 14 YR	\$15.0
GLENFIDDICH 'SOLERA RESERVE ' 15 YR	\$15.0
BALVENIE 'SHERRY CASK ' 15 YR	\$16.0

Barbera

ICADI, 'TABAREN ', ASTI, 2016

MICHELE CHIARLO, NIZZI, 2014

DIEGO CONTERNO, 'FERRIONE ', ALBA,
2016

SOTTIMANO, 'PAIROLERO ', SUPERIORE,
ALBA, 2016

ROBERTO VOERZIO, 'IL CERRETO ',
ABLA, 2013

Other Varietals

AZELIA, 'BRICCO DELL 'ORIOLO ',
DOLCETTO D 'ALBA, 2017

DOMENICO CLERICO, 'VISADI ',
DOLCETTO, LANGHE, 2017

BREZZA, DOLCETTO, ALBA, 2015

IOPPA, 'MAULETTA ', VESPOLINA,
COLLINE NOVARESI, 2012

CAVALLOTTO, 'GRIGN ', GRIGNOLINO,
LANGHE, 2015

Coffee

ESPRESSO	\$3.0
DOUBLE	\$5.0
CAPPUCCINO	\$5.0
MACCHIATO	\$3.0
DRIP	\$3.0
LATTE	\$5.0

Pinot Noir

ADELSHEIM VINEYARD, WILLAMETTE
VALLEY, OREGON, 2017

ELK COVE VINEYARDS, WILLAMETTE
VALLEY, OREGON, 2015

FAILLA, SONOMA COAST, CALIFORNIA,
2016

Via Perla Menu



LUCIA, SANTA LUCIA HIGHLANDS,
CALIFORNIA, 2017

DOMAINE SERENE, 'EVENSTAD
RESERVE ', WILLAMETTE VALLEY,
OREGON, 2014

LINGUA FRANCA, 'MIMI 'S ' MIND ', ELOA-
AMITY, WILLAMETTE VALLEY, OREGON,
2015

Campania

TERREDORA DI PAOLO, CODA DI VOLPE,
2013

I PENTRI, 'FLORA ', FALANGHINA,
BENVENTANO, 2015

FEUDI DI SAN GREGORIO, FIANO DI
AVELLINO, 2015

FEUDI DI SAN GREGORIO, AGLIANICO,
TAURASI, 2011

ANTONIO CAGGIANO, 'VIGNA MACCHIA
DEI GOTI ', AGLIANICO, TAURASI, 2011

FEUDI DI SAN GREGORIO, 'SERPICO ',
AGLIANICO, IRPINA, 2008

Nebbiolo

MATTEO CORREGGIA, ROERO, 2016

PRODUTTORI DEL BARBARESCO,
LANGHE, 2017

PODERI COLLA, ALBA, 2015

MATTEO CORREGGIA, 'ROCHE D
'AMPSEJ ', ROERO, RISERA, 2012

FERRANDO, 'ETICHETTA BIANCO ',
CAREMA, 2012

GAJA, 'SITO MORESCO ', LANGHE, 2015

Trentino Alto-Adige

KELLEREI SALURN, 'TOLLOY ', PINOT
GRIGIO, SÜDTIROL, 2017

CANTINA DI CALDARO, 'GIALLO ',
MOSCATO, 2014

KALTERN, 'CAMPANER ',
GEWURTZTRAMINER, SÜDTIROL, 2014

TERLAN, 'VORBERG ', PINOT BIANCO,
RISERVA, 2015

ALOIS LAGADER, PINOT NOIR,
SÜDTIROL, 2015

ELENA WALCH, 'LUDWIG ', PINOT NOIR,
SÜDTIROL, 2016

Ingredients Used

CHEESE

TOMATO

SAUSAGE

SEAFOOD

DUCK

PESTO

Dessert

AFFOGATO \$4.0

TORTA DI MANDORLE \$6.0

PANNA COTTA \$6.0

CAPRESE CAKE \$7.0

CHOCOLATE BUDINO \$8.0

TIRAMISU \$8.0

ZEPPOLE \$7.0

Vodka



MELL \$6.0

TITO'S \$8.0

REYKA \$8.0

KETTLE ONE \$9.0

KETEL ONE CITROEN \$9.0

GREY GOOSE \$11.0

WOODY CREEK POTATO \$12.0

Via Perla Menu



Contorni

TACCOLE (CAMPANIA)	\$4.0
PATATE AL FORNO (TUSCANY)	\$4.0
POLENTA (PIEMONTE)	\$4.0
MISTICANZA* (LAZIO)	\$4.0
RAPA CON GUANCIALE* (FRIULI)	\$4.0
PATATE AL FORNO (TOSCANA)	\$4.0
RAPA CON GUANCIALE (FRIULI)	\$4.0

Piemonte

MALABAILA, 'PRADVAJ ', ARNEIS, ROERO, 2016
COL DEI VENTI, 'COMETE ', MOSCATO D 'ASTI, 2016
RIZZI, MOSACTO D'ASTI, 2017
MATTEO CORREGGIA, ARNEIS, ROERO, 2016
LUIGI BAUDANA, 'DRAGON ', BIANCO, LANGHE, 2017
VIGNETI MASSA, 'DERTHONA ', TIMORASSO, 2016
BRUNO GIACOSA, ARNIES, ROERO, 2015

Bourbon

JIM BEAM DISTILLER'S MASTERPIECE	\$30.0
BULLEIT	\$10.0
BULLEIT RYE	\$10.0
KNOB CREEK	\$12.0
MAKERS MARK	\$12.0
COLONEL E. H. TAYLOR SMALL BATCH	\$13.0
W.L. WELLER SPECIAL RESERVE	\$14.0

Brunello

MOCALI, 2013
INNOCENTI, 2013
ARGIANO, 2013
LISINI, 2013
VALDICAVA, 2004
VALDICAVA, 2006
VALDICAVA, 2007

Pasta Secca E Fresca

TROFIE AL PESTO (LIGURIA)	\$10.0
LUMACHE ALL' AMATRICIANA (LAZIO)	\$11.0
SPAGHETTI AL SUGO (CAMPANIA)	\$10.0
TONNARELLI CACIO E PEPE (LAZIO)	\$10.0
TAGLIATELLE ALLA BOLOGNESE (EMILIA-ROMAGNA)	\$12.0
GNOCCCHI DI PATATE AL POMODORO (TOSCANA)	\$12.0
BUCATINI ALLE VONGOLE (VENETO)	\$12.0

Gin

CAPROCK	\$7.0
SPIRIT HOUND	\$8.0
MALFY ORIGINALE	\$10.0
SMOOTH AMBLER BARREL AGED	\$10.0
LEOPOLD BROTHERS NAVY STRENGTH	\$11.0
UNCLE VAL'S RESTORATIVE	\$11.0
UNCLE VAL'S BOTANICAL	\$11.0
OXLEY	\$12.0

Via Perla Menu



Sparkling

BISOL, 'JEIO ', CUVÉE ROSÉ, MERLOT
PINOT NOIR, VALDOBBIADENE, VENETO,
NV

MEDICI HERMETE, 'CONCERTO ',
LAMBRUSCO, REGGIANO, EMILIA-
ROMAGNA, NV

ARCARI DANESI, CHARDONNAY BLEND,
DOSAGGIO ZERO, FRANCIACORTA, 2011

L'AIETTA, SANGIOVESE, SPUMANTE,
ROSÉ, TOSCANA, 2012

MALABAILA, NEBBIOLO, DOSAGE ZERO,
ROSÉ, METODO CLASSICO, SPUMANTE,
NV

BELLAVISTA, BRUT, 'SATÈN ',
FRANCIACORTA, LOMBARDIA, 2009

MURGO, NERELLO MASCALESE,
METODO CLASSICO, EXTRA BRUT, 2009

BISOL, DRY, GLERA, VALDOBBIADENE
SUPERIORE DI CARTIZZE, 2015

Cabernet Sauvignon / Blends

AUROS, NAPA VALLEY, CALIFORNIA,
2015

AUSTIN HOPE, PASO ROBLES,
CALIFORNIA, 2017

JORDAN, ALEXANDER VALLEY, SONOMA
COUNTY, CALIFORNIA, 2014

APERTURE, RIGHT BANK BORDEAUX
BLEND, CALIFORNIA, 2014

O'SHAUGHNESSY, NAPA VALLEY,
CALIFORNIA, 2016

SMITH-MADRONE, SPRING MOUNTAIN
DISTRICT, NAPA VALLEY, CALIFORNIA,
2014

ARIL, NAPA VALLEY, CALIFORNIA, 2013

ROBERT MONDAVI, 'THE RESERVE ', TO
KALON VINEYARD, OAKVILLE,
CALIFORNIA, 2014

Chianti

CASTELLARE DI CASTELLINA,
CLASSICO, 2017

ISOLE E OLENA, CLASSICO, 2015

CASTELLO DI VOLPAIA, CLASSICO,
RISERVA, 2015

MONTERBERNARDI, RISERVA,
CLASSICO, 2015

FONTODI, CLASSICO, 2015

TERRENO, CLASSICO, RISERVA,
CLASSICO, 1997

CASTELLO DI AMA, RISERVA, CLASSICO,
2007

CASTELLO DI AMA, 'VIGNETO LA
CASUCCIA ', CLASSICO, GRAN
SELEZIONE, 2011

Piatti

POLLO ALLA POTENTINA (BASILICATA)	\$12.0
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TROTA ALLA SICILIANA (SICILIA)	\$12.0
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TAGLIATA DI MANZO* (TOSCANA)	\$12.0
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RISOTTO AI GAMBERI (VENETO)	\$12.0
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BURRIDA (SEAFOOD STEW LIGURIA)	\$12.0
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TAGLIATA E PANZANELLA* (TOSCANA)	\$34.0
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BURRIDA (LIGURIA SEAFOOD STEW)	\$24.0
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CONIGLIO CON PEPERONI (PIEMONTE)	\$32.0
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Syrah / Zinfandel / Merlot /Cab Franc

PEACHY CANYON, PETITE SIRAH, PASO
ROBLES, CALIFORNIA, 2016

Via Perla Menu

COPAIN, 'LES VOISINS ', SYRAH,
YORKVILLE HIGHLANDS, CALIFORNIA,
2015

B. LEIGHTON, 'GRATITUDE ',
MOURVEDRE SYRAH BLEND, YAKIMA
VALLEY, WASHINGTON, 2013

ARIL, 'KICK RANCH VINEYARD ', SYRAH,
SONOMA COUNTY, CALIFORNIA, 2014

PRIDE MOUNTAIN VINEYARDS, MERLOT,
NAPA SONOMA COUNTIES, CALIFORNIA,
2014

AUSTIN HOPE, MOURVEDRE,
TEMPLETON GAP DISTRICT, PASO
ROBLES, CALIFORNIA, 2014

ROBERT MONDAVI, CABERNET FRANC,
OAKVILLE, NAPA VALLEY, CALIFORNIA,
2014

DARIOUSH, SHIRAZ, NAPA VALLEY,
CALIFORNIA, 2014

DARIOUSH, CABERNET FRANC, NAPA
VALLEY, CALIFORNIA, 2016

Rare Whiskey | Whisky

BUFFALO TRACE VIA PERLA
SELECT \$10.0

BASIL HAYDEN'S PORT CASK \$11.0

PINHOOK, 'BOURBON N RYE ',
RYE \$13.0

A. D. LAWS TRITICUM WHEAT \$15.0

PINHOOK, 'BOURBON COUNTRY ' \$15.0

A.D. LAWS FOUR GRAIN
SAUTERNES \$16.0

A.D. LAWS SECALE RYE BOTTLED
IN BOND \$17.0

PINHOOK 'BOURBON COUNTRY ',
CASK STRENGTH \$17.0

HANCOCK'S PRESIDENT'S
RESERVE \$20.0



Barbaresco "The Queen"

PRINSI, 'GAIA PRINCIPE ', 2011

PRODUTTORI DEL BARBARESCO, 2015

MOCCAGATTA, 2015

COLLINA SERRAGRILLI, 2013

CIGLIUTI, 'SERRABOELLA ', 2011

RIZZI, 'NERVO ', 2014

RIZZI, 'PAJORE ', 2014

SOTTIMANO, 'CURRA ', 2013

LA SPINETTA, 'GALLINA ', 2005

BRUNO GIACOSA, 'SANTO STEFANO '
2011

These Types Of Dishes Are Being Served



CHICKEN

ROASTED CHICKEN

PASTA

SALAD

TOSTADAS

PANINI

MEAT

FISH

SOUP

BREAD

Sicilia

TENUTA IBIDINI, INSOLIA, 2014

STEMMARI, 'DALILA ', GRILLO VIOGNIER,
RISERVA, 2016

GRACI, CARRICANTE, ETNA BIANCO,
2017

BELLUS, 'SCOPELLO ', FRAPPATO, 2014

Via Perla Menu



PLANETA, CERASUOLO DI VITTORIA,
NERO D'AVOLA BLEND, 2015

BENANTI, 'CONTRADA MONTE SERRA ',
ETNA ROSSO, 2016

STEMMARI, 'HEDONIS ', NERO D 'AVOLA,
RISERVA, 2015

BENANTI, 'SERRA DELLA CONTESSA ',
ETNA ROSSO, 2014

DONNAFUGATA, 'MILLE E UNA NOTTE ',
NERO D 'AVOLA BLEND, 2014

GULFI, 'NEROSANLORE ', NERO D
'AVOLA, 2013

PASSOPISCIARO, 'CONTRADA
PORCARIA ', ETNA ROSSO, 2015

Super Tuscans

MONTEPELOSO, 'A QUO ',
MONTEPULCIANO CABERNET
SAUVGINON BLEND, 2015

QUERCIABELLA, 'MONGRANA,
SANGIOVESE BLEND, 2015

CASADEI, 'FILORE 18 ', CABERNET
FRANC, 2015

GAJA, 'MAGARI ', MERLOT BLEND,
BOLGHERI, 2015

ISOLE E OLENA, 'COLLEZIONE PRIVATA
' , CABERNET SAUVIGNON, 2015

ISOLE E OLENA, 'CEPPARELLO ',
SANGIOVESE, 2015

LE MACCHIOLE, 'SCRIO ', SYRAH, 2011

MARCHESI ANTINORI, 'TIGNANELLO ',
SANGIOVESE BLEND, 2015

FONTODI, 'FLACCIANELLO DELLA PIEVE
' , SANGIOVESE, COLLI TOSCANA
CENTRALE, 2004

TENUTA SAN GUIDO, 'SASSICAIA',
CABERNET SAUVIGNON BLEND,
BOLGHERI, 2015

TENUTA SAN GUIDO, 'SASSICAIA ',
CABERNET SAUVIGNON BLEND,
BOLGHERI, 2005

Veneto

DAVIDE VIGNATO, 'EL GIAN ',
GARGANEGA, GAMBELLARA CLASSICO,
2016

LA CAPPUCCINA, 'SAN BRIZIO ', SOAVE,
2015

CANTINA ANSELMI, 'CAPITEL CROCE ',
GARGANEGA, 2013

ANGIOLINO MAULE, 'SASSAIA ',
GARGANEGA, 2015

BERTANI, SOAVE, 2015

DEGANI, VALPOLICELLA CLASSICO,
2016

ALLEGRI, 'LA GROLA ', VERONESE,
2014

MASI, 'BROLO CAMPOFIORIN ORO ',
CORVINA BLEND, 2014

BERTANI, VALPOLICELLA, RIPASSO,
2014

MICHELE CASTELLANI, 'SAN MICHELE ',
VALPOLICELLA, RIPASSO, CLASSICO,
SUPERIORE, 2015

BUGLIONI, 'IL BUGIARDO ', RIPASSO,
CLASSICO, SUPERIORE, 2013

MASI, 'MAZZANO ', AMARONE DELLA
VALPOLICELLA, CLASSICO, 2007

Vino Spumante Dal Monda

RAVENTÓS I BLANC, 'DE LA FINCA ',
BRUT, CONCA DEL RIU ANOIA, SPAIN,
2011

PHILIPPONNAT, 'ROYALE RÉSERVE
ROSÉ ', BRUT, CHAMPAGNE, NV, 375 ML

JEAN LAURENT, BLANC DE NOIRS,
BRUT, CHAMPAGNE, FRANCE, NV

PIPER-HEIDSIECK, ROSÉ, 'SAUVAGE ',
BRUT, CHAMPAGNE, FRANCE, NV

TAITTINGER, 'BRUT LA FRANCAISE ',
BRUT, A REIMS, CHAMPAGNE, NV

Via Perla Menu



LOUIS ROEDERER, 'BRUT PREMIER ',
BRUT, A REIMS, CHAMPAGNE, NV

TARLANT, 'ROSÉ ZERO ', BRUT NATURE,
CHAMPAGNE, NV

NICHOLAS MAILLART, 'PLATINE ', BRUT,
PREMIER CRU, CHAMPAGNE, NV

R. POUILLON FILS, RESERVE, BRUT,
CHAMPAGNE, FRANCE, NV

AGRAPART FILS, 'TERROIRS ', BLANC
DE BLANCS, EXTRA BRUT, GRAND CRU,
AVIZE, CHAMPAGNE, NV

PALMER CO. ROSÉ, RESERVE, BRUT,
CHAMPAGNE, FRANCE, NV

PALMER CO. BLANC DE BLANCS, BRUT,
CHAMPAGNE, FRANCE, NV

Large Format Bottles

TRIENNES, ROSÉ, CINSAULT BLEND,
PROVENCE, FRANCE, MAGNUM, 2018

MONTE ANTICO, SANGIOVESE MERLOT
CABERNET BLEND, TOSCANA, DOUBLE
MAGNUM, 2013

RONCO DELLE BETULLE, 'NARCISO ',
MERLOT CABERNET BLEND, COLLI
ORIENTALI, FRIULI-VENEZIA GIULIA,
MAGNUM, 2009

CONTRATTO, PINOT NOIR
CHARDONNAY, METODO CLASSICO,
MILLESIMATO, PAS DOSAGE, PIEMONTE,
MAGNUM, 2011

FERRARI, 'PERLE ', CHARDONNAY,
BRUT, TRENTODOC, TRENTO ALTO-
ADIGE, MAGNUM, 2009

CHIARA BOSCHIS, E. PIRA FIGLI,
BARBERA, SUPERIORE, ALBA,
PIEMONTE, MAGNUM, 2016

CHIARA BOSCHIS, E. PIRA FIGLI,
NEBBIOLO, LANGHE PIEMONTE,
MAGNUM, 2016

ANTONELLI, SAGRANTINO DI
MONTEFALCO, UMBRIA, MAGNUM, 2014

PAOLO SCAVINO, BAROLO, PIEMONTE,
MAGNUM, 2013

JORDAN, CABERNET SAUVIGNON,
ALEXANDER VALLEY, SONOMA COUNTY,
CALIFORNIA, MAGNUM, 2012

ISOLE E OLENA, 'CEPPARELLO ',
SANGIOVESE, TOSCANA, MAGNUM, 2011

FRESCOBALDI, CASTEL GIOCONDO,
BRUNELLO DI MONTALCINO, TOSCANA,
MAGNUM, 2010

GIUSEPPE QUINTARELLI,
VALPOLICELLA, CLASSICO, SUPERIORE,
VENETO, MAGNUM, 2008

Barolo "The King Of Wines, The Wine Of Kings" - House Of Savoy

GIACOMO GRIMALDI, 2015

AZELIA, 2014

GIACOMO FENOCCHIO, 2014

RENATO RATTI, 'MARCENASCO ', 2013

DOMENICO CLERICO, 2014

DOMENICO CLERICO, 'PAJANA ', 2011

CHIARA BOSCHIS, E. PIRA FIGLI,
'CANNUBI ', 2014

PALLADINO, 'SAN BERNARDO ',
RISERVA, 2012

ANTICA CASA SCARPA, 'TETTIMORRA ',
1999

VIETTI, 'BRUNATE ', 2011

PODERI GIANNI GAGLIARDO,
'CASTELLETTO ', 2013

VIETTI, 'ROCCE DI CASTIGLIONE ', 2012

RINALDI, 'BRUNATE ', 2001

FONTANAFREDDO, 'LA ROSA ', 1996

Antipasti

BRUSCHETTA: CROSTINI DI
RICOTTA E PEPERONI ARROSTITI \$12.00
(LAZIO)

Via Perla Menu



POLPETTE (CALABRIA) \$9.0

BROCCOLI
NAPOLETANI \$9.0
(CAMPANIA)

FRITTURA DI OLIVE (TOSCANA) \$6.0

FARINATA (MARCHE) \$7.0

BURRATA E PROSCIUTTO \$12.0
(PUGLIA)

VONGOLE AL POMODORO (CALABRIA)

VITELLO TONNATO (PIEMONTE) \$12.0

FRITTURA DI OLIVE (MARCHE) \$6.0

CARCIOFI ALLA GIUDIA (LAZIO) \$12.0

AFFETTATI: A SELECTION OF
CURED MEATS AND CHEESES \$24.0
FOR THE TABLE (A TRIP AROUND
ITALY)

MEATBALLS

PROSCIUTTO E FORMAGGIO \$6.0

BURRATA \$5.0

VONGOLE AL POMODORO \$5.0

Other Wines Of The World

LOUIS GUNTRUM, RIESLING, GERMANY,
RHEINHESSEN, 2014

TORRES, PAZO DAS BRUXAS,
ALBARINO, RIAS BAIXAS, SPAIN, 2016

LE CAILLOU, BLANC, COTES DU RHONE,
FRANCE, 2017

LOUIS JADOT, CHARDONNAY,
MEURSAULT, BURGUNDY, FRANCE, 2016

PICHLER-KRUTZLER, 'IN DER WAND',
RIESLING, WACHAU-OSTERREICH,
AUSTRIA, 2015

ALBERT MANN, 'FURSTENTUM',
RIESLING, GRAND CRU, ALSACE, 2013

CLOS SAINT JOSEPH, WHITE BLEND,
VILLARS-SUR-VAR, PROVENCE,
FRANCE, 2017

SADIE FAMILY, 'PALLADIUS', CHENIN
BLANC BLEND, SWARTLAND, SOUTH
AFRICA, 2013

J.L. CHAVE SELECTIONS, 'MON COEUR',
GRENACHE SYRAH BLEND, COTES-DU-
RHONE, FRANCE, 2015

CHATEAU SABLARD DU GRAND MOINE,
LANDE DE POMEROL, MERLOT
BLEND, FRANCE, 2016

J.L. CHAVE SELECTIONS, 'OFFERUS',
SYRAH, SAINT-JOESPH, RHONE,
FRANCE, 2014

DOMAINE LA BARROCHE, 'LIBERTY',
MOURVEDRE BLEND, RHONE VALLEY,
FRANCE, 2016

BODEGAS MUGA, TEMPRANILLO,
RESERVA, RIOJA, SPAIN, 2014

JULIEN SUNIER, GAMAY, FLEURIE,
BEAUJOLAIS, FRANCE, 2017

CLOS SIGNADORE, 'A MANDRIA DI
SIGNADORE PATRIMONIO', NIELLUCCIO,
CORSICA, FRANCE, 2013

DOMAINE LE SANG DES CAILLOUX,
'CUVÉE DE LOPY', GRENACHE BLEND,
VACQUEYRAS, RHÔNE VALLEY,
FRANCE, 2013

DOMAINE GAUBY, 'VIEILLES VIGNES',
GRENACHE BLEND, LANGUEDOC-
ROUSSILLON, FRANCE, 2012

PENFOLDS, 'BIN 389', CABERNET
SAUVIGNON SHIRAZ, SOUTH
AUSTRALIA, AUSTRALIA, 2016

DOMAINE LA BARROCHE, 'FIANCEE',
CHATEAUNEUF-DU-PAPE, RHONE,
FRANCE, 2016

SADIE FAMILY, 'COLUMELLA', SYRAH
MOUVÈDRE BLEND, SWARTLAND,
SOUTH AFRICA, 2012

DOMAINE DUJAC, 'LES GUENCHERS',
PINOT NOIR 1ER CRU, CHAMBOLLE-
MUSIGNY, BURGUNDY, FRANCE, 2014

Via Perla Menu



Friuli-Venezia Giulia

SCARBOLO, SAUVIGNON BLANC, 2016

MEROI, 'BLANC DI BURI ', COLLI
ORIENTALI, 2015

LE DUE TERRE, 'SACRISASSI ', BIANCO,
COLLI ORIENTALI, 2013

JERMANN, 'VINNAE ', RIBOLLA GIALLA,
2012

KANTE, VITOVSKA, 2015

KANTE, MALVASIA, 2015

RONCO DEL GNEMIZ, 'SAN ZUAN ',
FRIULANO, COLLI ORIENTALI, 2017

RONCO DEL GNEMIZ, 'RONCO BASSO ',
COLLI ORIENTALI, CHARDONNAY, 2017

RONCO DEL GNEMIZ, 'SALICI ',
SAUVIGNON, COLLI ORIENTALI, 2017

RONCO DEL GNEMIZ, 'SOL ',
SAUVIGNON, COLLI ORIENTALI, 2015

GRAVNER, BIANCO BREG, 2008

GRAVNER, RIBOLLA, 2008

MIANI, 'FILIP ', FRIULANO, COLLIO
ORIENTALI, 2015

LE MONDE, CABERNET FRANC, GRAVE,
2016

EMILIO BULFON, PICULIT-NERI DELLE
VENEZIE, 2015

RONCO DEL GNEMIZ, 'DI JACOPO ',
ROSSO, MERLOT BLEND, COLLI
ORIENTALI, 2014

BASTIANICH, 'VINI ORSONE ',
SCHIOPPETTINO, 2016

JERMANN, 'RED ANGEL ON THE
MOONLIGHT ', PINOT NERO, 2014

SCARBOLO, REFOSCO, 2012

VILLA RUSSIZ, 'GRAF DE LA TOUR ',
MERLOT, 2011

PETER DIPOLI, 'IUGUM ', MERLOT
BLEND, 2012

VILLA RUSSIZ, 'DÉFI DE LA TOUR ',
CABERNET SAUVIGNON, COLLIO, 2009

Via Perla

901 Pearl St Boulder, CO 80302-
5108, United States

Opening Hours:

Wednesday 16:00-19:30

Thursday 16:00-19:30

Friday 16:00-19:30

Saturday 16:00-19:30

Sunday 16:00-19:30

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