big Burrito restaurants appeal to quality conscious diners seeking a more sophisticated experience than that offered by ordinary chains. big Burrito specializes in restaurants with unique foods accompanied by attractive, soothing décors and high-energy environments. big Burrito restaurants include Alta Via, Mad Mex®, Casbah, Kaya®, Eleven, Soba and Umi.

**Alta Via**—named for the renowned footpath through the Dolomites—is inspired by the fresh cuisine and active lifestyle of both California wine country and the lively mountain towns of the Italian Alps and presents our take on modern Italian cooking. The menu is built around the hearth and handmade pasta with a continued attention to big Burrito’s love of great seafood. All pastas are made by hand every day in Alta Via’s kitchen. The vegetable-forward recipes embrace sustainably sourced ingredients and fresh, clean flavors.

**Casbah** offers a broad menu focused on Mediterranean-inspired cuisine made from local ingredients. All meals start with warm bread from the Eleven kitchen, accompanied by both salted butter and a homemade spread. A bowl of homemade pasta, a cheese plate followed by appetizers or a four-course meal are all possibilities for an evening at Casbah.

Located in Pittsburgh’s Strip District, **Eleven** pays homage to the city’s history with its industrial backbone and polished interior. Chef Eli Wahl and his team craft their ever-changing menu from the most vibrant seasonal products. Every dish at Eleven lets the ingredients take center stage, echoing the kitchen’s position in the heart of the building.

**Kaya** is a casual, island-inspired restaurant and bar located in Pittsburgh’s Strip District, a neighborhood filled with warehouses and specialty food purveyors. Kaya serves both traditional island dishes and American favorites with an island twist. Tapas, sandwiches and entrees are all made with local ingredients and bold flavors, and unexpected staples such as Yucatan black bean dip and tropical paella are always on the menu.

The best way to experience **Soba** is with a group, as the array of small plates and entrees is intended for sampling and sharing. Soba cooks from the heart, embracing the fundamental flavors and styles of our favorite dishes from China, Thailand, Korea, Japan and other Asian destinations.

**Mad Mex** is funky fresh Cal-Mex! We spin an American food mashup of Mexican, Southeast Asian and Spanish. We aren’t scared to put fun things together if they taste good. It’s healthy, local and experimental with simple marinades, big flavors and big plates!

Every detail considered, every arrangement intended, **Umi** exists to please with gentle perfection. As only the most pristine fish and seafood is allowed into the restaurant, only the most seriously expert servers are promoted to curate your evening, leading you on the exquisitely refined journey that is Mr. Shu’s Omakase.
Alta Via Pizzeria

Authentic preparation of fresh handmade pizza is the heart of AVP. Seasonal modern Italian cooking with passionately sourced ingredients celebrates the way we like to live and like to eat; fresh, clean, active.
### Antipasti

- **Castelvatrano Olives**: rosemary, orange
- **LiuZZi Burrata**: crostini, pesto, sun-dried tomato tapenade
- **Warm Cannellini Bean Hummus**: with cheesy bread
- **Pepperoni Meatballs**: pepperoncini, Parmesan
- **Fried Calamari**: crispy Meyer lemons, parsley aioli, gremolata
- **Fried Mozzarella Sticks**: roasted tomato marinara & ranch or blue cheese

### Insalata

- **Chopped Salad**: radicchio, romaine, diced genoa salami, diced provolone, garbanzo beans, house giardiniera, red wine vinaigrette
- **Zucchini Panzanella**: grilled zucchini, grilled bread, tomato vinaigrette, pickled cherry peppers, fresh mozzarella, marjoram
- **Brussels Sprouts**: pine nuts, black currants, Honeycrisp apple, Pecorino Romano, roasted garlic vinaigrette
- **Little Gem Romaine**: basil, breadcrumbs, Italian vinaigrette, Parmigiana Reggiano

### Round Pizzas

#### White
- **Mushrooms**: smoked mozzarella, sage
- **Cheeses**: mozzarella, provolone, fontinella, pecorino, cacioricotta, garlic, oregano
- **Artichoke**: rapini, truffle pecorino, smoked mozzarella, arugula, vin cotto
- **Windo**: San Frans Wild chicken, mozzarella, blue cheese or ranch dressings

#### Red
- **Daisy**: fresh mozzarella, basil
- **Spicy Eggplant**: Calabrian chili, Castelvatrano olives, fontinella, arugula
- **Pepperoni**: both kinds, mozzarella
- **Classic**: pepperoni, fresh jalapenos, butter onions, mozzarella
- **Sausage**: maitake mushrooms, cacioricotta, fresh thyme
- **Meat**: pepperoni, sausage, meatballs, prosciutto, mozzarella

### Square Pizzas - Sicilian/Detroit

#### White
- **Garlic**: fresh and roasted garlic, mozzarella, ricotta, pecorino
- **Red White & Green**: Calabrian chili, ricotta, pesto
- **Prosciutto**: fig mostarda, mozzarella, Red Cow Parmesan, arugula
- **Carbonara**: pancetta, parmesan, black pepper, egg

#### Dark Red
- **Classic**: mozzarella, oregano
- **Pesto**: zucchini, maitake mushrooms, mozzarella
- **Double Mushroom**: mushroom Bolognese, maitake mushrooms, mozzarella, fresh ricotta
- **Pepperoni**: ricotta, mozzarella, arugula

### Toppings

- **Side of ranch**, blue cheese, or marinara
- **Substitute vegan cheese**
- **Prosciutto**, little pepperoni, big pepperoni, sausage
- **Pesto**, anchovies, arugula, maitake mushrooms, meat balls

### Verduro

- **Roasted Hen of the Woods**: sage, hazelnuts, smoked mozzarella
- **Eggplant Parmigiana**: roasted tomato sauce, basil, burrata
- **Cherry Tomatoes**: pesto vinaigrette, boconcini, crispy bread
- **Smashed Cucumbers**: Calabrian chilies, basil, mint, Pecorino Romano

### Other Good Stuff

- **Av Burger**: two custom blend beef patties, special sauce, pickled red onions, American cheese, soft bun
- **Chicken Parmesan Sandwich**: mozzarella, oven-roasted tomato, basil
- **Eggplant Parmesan Sandwich**: mozzarella, oven-roasted tomato, basil
- **Rigatoni**: roasted tomato sauce, basil, roasted garlic, Parmigiano Reggiano
- **Laurel Hill Trout**: hen of the woods mushrooms, grilled spring onion, Yukon gold potatoes, salsa verde
- **Gerber Farms Chicken**: half or whole, parmesan potatoes, rapini, piccata vinaigrette

### Dolce

- **Gelato**: vanilla or chocolate. Toppings: hazelnuts, pistachios, shaved chocolate, sprinkles
- **Tiramisu Sundae**: espresso, ladyfingers, cocoa

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*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*
Alta Via Pizzeria
3529 Butler Street, Pittsburgh, PA.
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Architectural renderings and plans for 3529 Butler Street, Pittsburgh, PA.
FIRST FLOOR PLAN

DINING
24'-3" x 52'-8"

KITCHEN
35'-0" x 39'-0"

PATIO
23'-4" x 14'-4"

BAR
29'-8" x 12'-0"
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BASEMENT FLOOR PLAN

BASEMENT/ PARKING

SPACE LEASED TO ALTA VIA PIZZA

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