





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.





ANTIPASTI

CASTELVATRANO OLIVES rosemary, orange

LIUZZI BURRATA

crostini, pesto, sun-dried tomato tapenade

WARM CANNELLINI BEAN HUMMUS

with cheesy bread

PEPPERONI MEATBALLS

pepperonata, 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

add-ons

Mushrooms - maitake, cremini, royal trumpet Laurel Hill Trout Gerber Farms Chicken

ROUND PIZZAS

WHITE

MUSHROOMS smoked mozzarella, sage

CHEESES mozzarella, provolone, fontinella, pecorino, caciovella, garlic, oregano

ARTICHOKE rapini, truffle pecorino, smoked mozzarella, arugula, vin cotto

WINGO San Fran 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, cacciovella, fresh thyme

MEAT pepperonis, 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, maiitake 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

VERDURA

ROASTED HEN OF THE WOODS sage, hazelnuts, smoked mozzarella

EGGPLANT PARMIGIANA roasted tomato sauce, basil, burrata

CHERRY TOMATOES

pesto vinaigrette, bocconcini, crispy bread

SMASHED CUCUMBERS

Calabrian chilis, 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

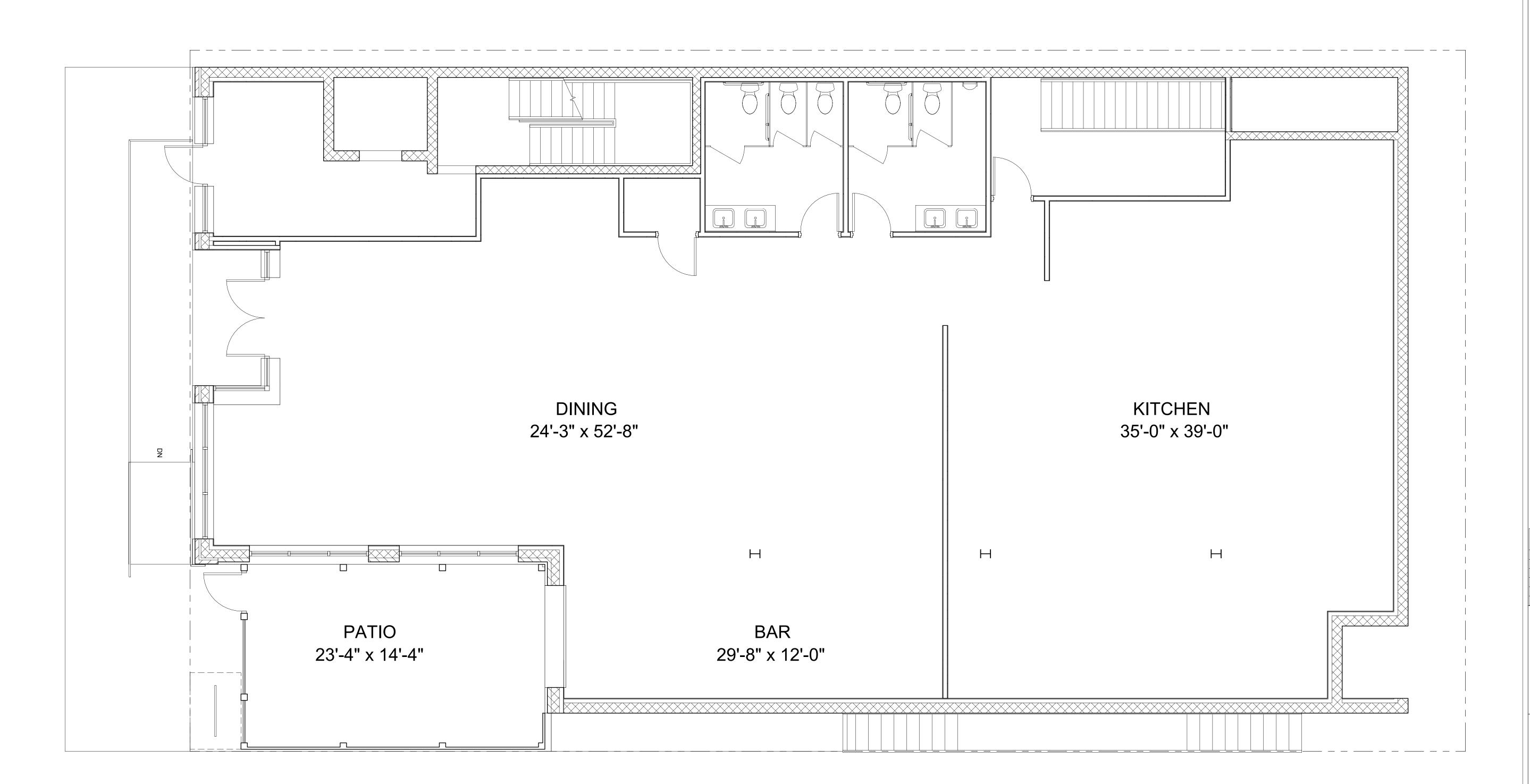
espresso, ladyfingers, cocoa

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.









FIRST FLOOR PLAN 1/4" = 1'-0"

big Burrito Restaurant Group ALTA VIA PIZZA

3529 Butler Street Pittsburgh, PA 15201

REVISIONS DESCRIPTION Rothschild Doyno

PENN AT 29TH 2847 PENN AVENUE PITTSBURGH PA 15222 t 412.224.6500 f 412.224.6501 WWW.RDCOLLAB.COM

> NOT FOR CONSTRUCTION

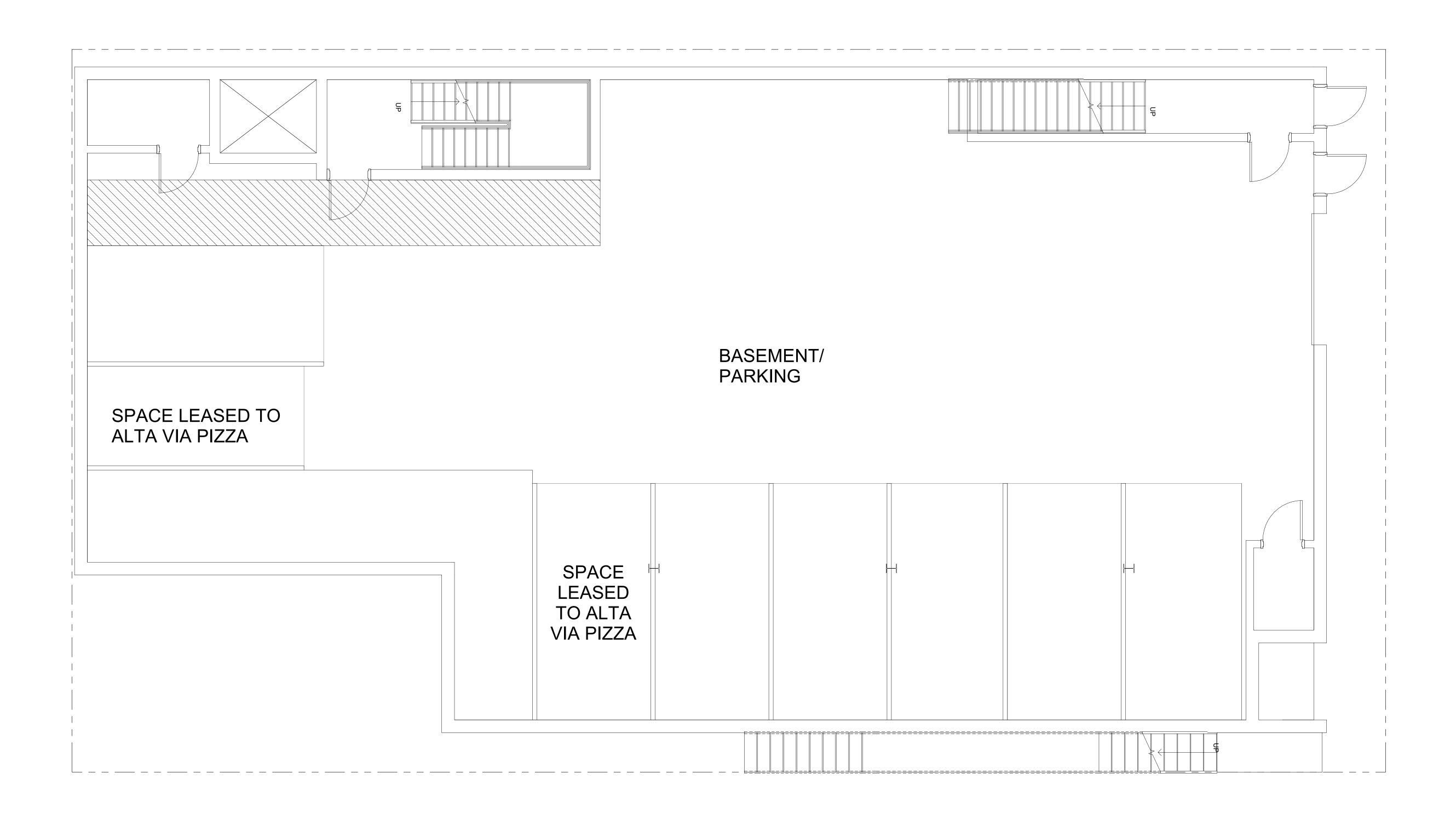
This drawing, including its electronic form, is an Instrument of Service for use solely with respect to this Project. The Architect is the author and sole owner of said Instrument of Service and retains all common law, statutory and other reserved rights, including copyrights. © ROTHSCHILD DOYNO COLLABORATIVE

ZONING REVIEW

FEBRUARY 8, 2020

TITLE FIRST FLOOR PLAN

DRAWING A100



BASEMENT PLAN

1/4" = 1'-0"

big Burrito Restaurant Group
ALTA VIA
PIZZA

3529 Butler Street Pittsburgh, PA 15201

REVISIONS

NO. DESCRIPTION DATE

Rothschild Doyno

ARCHITECTURE AND URBAN DESIGN

PENN AT 29TH2847 PENN AVENUE
PITTSBURGH PA 15222
t 412.224.6500 f 412.224.6501
WWW.RDCOLLAB.COM

NOT FOR CONSTRUCTION

This drawing, including its electronic form, is an Instrument of Service for use solely with respect to this Project. The Architect is the author and sole owner of said Instrument of Service and retains all common law, statutory and other reserved rights, including copyrights.

© ROTHSCHILD DOYNO COLLABORATIVE

ZONING REVIEW

FEBRUARY 8, 2020

BASEMENT FLOOR PLAN

DRAWING A O O O



