

Viola

WHERE TRADITION CONTINUES

ANTIPASTI

HOUSE MADE FOCACCIA | 7 | 12

Served with garlic spread, EVOO, craft butter

POINT JUDITH CALAMARI | 14

Rings and tentacles, whipped lemon garlic butter, banana pepper rings, mint

PARMIGIANA DI MELANZANE | 14

Cast iron baked eggplant parmesan, ricotta, mozzarella, pomodoro

POLPETTE | 14

3 House made meatballs, whipped ricotta, grilled crostini, toasted pine nuts, lemon zest

CACIOCAVALLO FRITTI | 18

Semi soft Sicilian cheese, breaded, fried, prosciutto, pomodoro, basil pesto

VEAL AND PEAS | 14

Tender braised veal, english peas, grated parmesan, grilled crostini

ZUPPA DI VONGOLE | 16

Fresh littleneck clams, vino bianco, fresh herbs, crostini

PASTA E FAGIOLI | 13

Braised cannellini beans, pancetta, pomodorini, pecorino, ditalini

INSALATA

GARDINO VIOLA | 16

Fresh arcadia mixed greens, thin sweet onion, heirloom cherry tomato, lemon prosecco vinaigrette

CAESAR | 16

Traditional romaine hearts, focaccia croutons, shaved pecorino romano, classic caesar dressing

Add ons: Shrimp | 12 Salmon | 13
Meatballs (2) | 10

PRIMI

FETTUCCINE BOLOGNESE | 22

House made, beef, pork, veal ragu, pecorino, basil, Calabrian chile

Add Ricotta | 4

GNOCCHI ALLA SORRENTINA | 22

House made pasta pillows, pomodoro, fresh mozzarella, basil, reggiano

Add Bolognese | 8 | Ricotta | 4

PACCHERI SAUSAGE RABE | 23

House made sausage, broccoli rabe, cannellini beans, caramelized onion, roasted garlic, butter, pecorino

SPAGHETTONE ANDREA | 26

Burrata, creamy tomato, Calabrian chile, basil

BUCATINI ALA NORMA | 24

Eggplant & red onion ragu, parmigiano Reggiano

LINGUINI CON FRUTTI DE MARE | 31

Little neck clams, shrimp, calamari, herbs, white wine, pancetta bread crumb

STROZZAPRETI ALA BOSCAIOLA | 22

Balsamic fried exotic mushrooms, Calabrian chile, hazelnuts, fried sage

SECONDO

VEAL PARMIGIANA | 45

14oz bone-in veal chop, thin, pan fried, house pomodoro, mozzarella

CHICKEN VALDOSTANA | 26

Panko breaded, pan fried chicken cutlet, prosciutto, fontina cheese, mushroom risotto, white wine sage demi glaze sauteed broccoli rabe

CHICKEN SCARPARELLO | 24

Marinated boneless chicken thighs, house made sausage, sweet and spicy peppers, roasted garlic, lemon butter, creamer potato, glazed baby carrot

CORIANDER CRUSTED SALMON | 27

Pan seared Faroe Isand salmon, butternut squash risotto, pancetta brussel sprouts

COD PUTTANESCA | 27

Roasted cod loin, briny Sicilian tomato sauce, roasted creamer potato, carrots

PORK CHOP AGRODOLCE | 29

Brined 14oz bone in pork chop, grilled, pickled green peppers, cherry peppers, peppadews, fontina polenta

BRIASED SHORT RIB | 38

Slow cooked beef short rib, vegetable ragu roasted baby carrots, creamy polenta

CONTORNI

Broccoli rabe | 7 Brussels sprouts pancetta | 8
Pasta pomodoro | 10 | 11 Roasted potato | 7
Fontina polenta | 6 Spicy glazed carrots | 6

**consuming raw or undercooked meat and seafood may increase the risk of food-borne illness*

***please inform your server of any food allergies or restrictions before ordering*

The Bar

SPARKLING & ROSE

MIONETTO PROSECCO 12 | 40
GELOSO BRUT ROSE 18 | 58

VINO BIANCO

ZENATO PINOT GRIGIO 11 | 34
MARCHESI DI BAROLO GAVI 13 | 40
BLACK STALLION NAPA CHARD 15 | 47
GROTH SAUVIGNON BLANC | 56
TERREDORA DI PAOLO
FALANGHINA | 44
JJ VINCENT POUILLY-FUISSE
"MARIE ANTOINETTE" | 54

VINO ROSSO

DIORA PINOT NOIR 14 | 42
AUSTIN CABERNET 14 | 40
CIACCI PICCOLOMINI 12 | 35
PERTINACE NEBBIOLO D'ALBA 14 | 42
RAPITALA NERO D'AVOLA 12 | 36
LONG MEADOW RANCH
CABERNET SAUVIGNON | 90
PERTINACE BAROLO | 98
SAN GIORGIO BRUNELLO | 120
MONSANTO CHIANTI CLASSICO
RISERVA | 60
DAMILANO BARBERA D'ASTI | 45

COCKTAILS

LIMONCELLO SPRITZ | 14
Prosecco, limoncello, soda
ARANCIA ROSSA MARTINI | 14
Vodka, blood orange cello, lemon
ROSSINI | 13
Prosecco, strawberry puree
AMERICANO | 14
Campari, sweet vermouth, soda
SICILIAN MARGARITA | 14
Tequila, Averna, orange, lime
LITTLE ITALY | 15
Bulleit Rye, Cynar, sweet vermouth
THE HUGO | 15
Hendricks Gin, elderflower, prosecco,
mint, soda

BIRRE

AMSTEL LIGHT | 6
MORETTI | 7
SAM ADAMS LAGER | 6
WHALERS APA | 6
JUST THE HAZE N/A | 6

NON-ALCOHOLIC

SODA | 3
LEMONADE | 3
ROY ROGERS | 5
SHIRLEY TEMPLE | 5
FERRARELLE STILL | 7
FERRARELLE SPARKLING | 7


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