

# Viola

WHERE TRADITION CONTINUES

## Antipasti

- HOUSE MADE FOCACCIA , roasted garlic spread, EVOO, craft butter | 7 | 12  
POINT JUDITH CALAMARI , rings, tentacles, whipped lemon garlic butter, banana peppers, mint | 15  
PARMIGIANA DI MELANZANE , cast iron baked eggplant parmesan, ricotta, mozzarella, pomodoro | 14  
POLPETTE , house made meatballs, whipped ricotta, pomodoro, pesto, toasted pine nuts, lemon zest | 15  
VEAL + PEAS , tender braised veal, english peas, grated parmesan, toasted crostini | 15  
ZUPPA DI VONGOLE , fresh littleneck clams, vino bianco, fresh herbs, grilled crostini | 23  
CARCIOFI FRITTI , crispy baby artichokes, smokey pomodoro, parmigiana | 12

## Insalata

- HEIRLOOM TOMATO , seasonal melon, house made boursin cheese, white peach viniagrette | 16  
CAESAR , romaine hearts, focaccia croutons, shaved parmesan, classic caesar dressing | 16  
FRUTTI DI BOSCO , mixed greens, wild berries, gorgonzola dolce, black truffle viniagrette | 16

*Additions to salad or pasta:* Burrata | 6 Grilled chicken | 11 Shrimp | 12 Salmon | 13  
Meatballs (2) | 10 Chicken cutlet | 10

## Primi

- FETTUCCHINE BOLOGNESE , traditional ragù of beef, pork, veal , parmesan, basil | 28 Add ricotta | 4  
GNOCCHI ALLA SORRENTINA , house made ricotta dumplings, pomodoro, fresh mozzarella, basil bread crumb | 24 Add bolognese | 8 | Add ricotta | 4  
ORECCHIETTE SAUSAGE RABE , house made sausage, broccoli rabe, cannellini beans, roasted garlic, butter, reggiano | 26  
SPAGHETTONE ANDREA , burrata, creamy tomato, Calabrian chile, basil | 26  
SCAMPI VIOLA , squid ink linguini, shrimp, garlic, white wine, julienned vegetables, preserved lemon butter | 36  
BUCATINI ALTO ADIGE , imported spec, leeks, arugula, parmesan, butter | 36  
RISOTTO CARCIOFI , aged carnaroli rice, baby artichokes, basil pesto | 35

## Secondi

- VEAL PARMIGIANA , bone-in veal chop, thin, pan fried, pomodoro, mozzarella, mezza rigatoni | 48  
CHICKEN MILANESE , pan fried cutlet, arugula, red onion, tomato, parmesan, lemon caper butter sauce | 26  
CHICKEN SCARPARELLO , marinated boneless chicken thighs, house made sausage, sweet + spicy peppers, roasted garlic, lemon butter, roasted potatoes | 26  
FAROE ISLAND SALMON , toasted orzo, spring vegetables, vincotto | 30  
PESCE DEL GIORNO , sweet corn succotash, citrus viniagrette | MKT  
PORK CHOP AGRODOLCE , house made cornbread, grilled asparagus, citrus marmalade | 32  
GRILLED FLAT IRON STEAK , panzanella salad, smoked tomato viniagrette | 42

## Cantarni

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|------------------------|---------------------------|
| BROCCOLI RABE   8      | ROASTED POTATOES   7      |
| GRILLED ASPARAGUS   9  | RISOTTO CACIO E PEPE   10 |
| RIGATONI POMODORO   10 | DUCKFAT CORNBREAD   7     |

\*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