

# 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, toasted pine nuts, lemon zest*

VEAL AND PEAS | 14

*Tender braised veal, english peas, grated parmesan*

ZUPPA DI VONGOLE | 23

*Fresh littleneck clams, vino bianco, fresh herbs, grilled crostini*

ARANCINI DI RISO | 17

*Golden fried risotto, English peas, mozzarella, pomodoro*

## 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 parmesan, classic caesar dressing*

SUMMER SALAD | 17

*Fresh arcadia mixed greens, grilled peaches, toasted pistachio, cucumber, gorgonzola dolce, raspberry vinaigrette*

Add ons: Shrimp | 12 Salmon | 13  
Meatballs (2) | 10 Grilled chicken | 11

## PRIMI

FETTUCCHINE BOLOGNESE | 24

*House made, beef, pork, veal ragu, parmesan, basil, Calabrian chile*  
Add Ricotta | 4

GNOCCHI ALLA SORRENTINA | 23

*House made pasta pillows, pomodoro, fresh mozzarella, basil, parmesan*  
Add Bolognese | 8 | Ricotta | 4

ORECCHIETTE SAUSAGE RABE | 26

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

SPAGHETTONE ANDREA | 26

*Burrata, creamy tomato, Calabrian chile, basil*

BUCATINI SHRIMP FRA DIAVOLO | 34

*Gulf shrimp, spicy pomodoro, banana peppers, white wine*

LINGUINI CON VONGOLE | 29

*Fresh littleneck clams, vino bianco, garlic, butter, fresh herbs*

RISOTTO POMODORO | 26

*Carnaroli rice, burrata, pomodoro, peas, mushrooms*

## SECONDO

VEAL PARMIGIANA | 45

*Bone-in veal chop, thin, pan fried, house pomodoro, mozzarella, mezza rigatoni*

CHICKEN MILANESE | 26

*Panko breaded, pan fried chicken cutlet, arugula, red onion, tomato, parmesan, lemon caper butter sauce*

CHICKEN SCARPARELLO | 26

*Marinated boneless chicken thighs, house made sausage, sweet and spicy peppers, roasted garlic, lemon butter, roasted potatoes*

HERB CRUSTED SALMON | 27

*Pan seared Faroe Island salmon, roasted vegetable succotash, salsa verde*

SWORDFISH ALLA ROMANO | 34

*Egg battered, artichokes, sun dried tomato, lemon butter capers, baby spinach*

PORK CHOP AGRODOLCE | 31

*Balsamic & apricot brined bone in pork chop, roasted potato, grilled asparagus, apricot glaze*

BISTECCA CONTADINA | 54

*CAB grilled ribeye, sauteed peppers, onions, baby Yukon potatoes, roasted garlic butter*

## CONTORNI

Broccoli rabe | 7      Roasted corn succotash | 7  
Pasta pomodoro | 10      Roasted potato | 7  
Roasted Asparagus | 6      Parmesan Risotto | 8

*\*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 & ROSÉ

MIONETTO Prosecco 13 | 42  
LOUIS ROEDERER Champagne Brut (half) | 55  
GELOSO Metodo Classico Brut | 58  
GELOSO Metodo Classico Brut Rosé | 58  
CHÂTEAU DE BERNE Rosé "Romance" 13 | 42

## VINO BIANCO

ZENATO Pinot Grigio 11 | 34  
MARCHESI DI BAROLO Gavi 15 | 47  
MT. BEAUTIFUL New Zealand Sauv Blanc 14 | 45  
BLACK STALLION Napa Valley Chardonnay 15 | 47  
TERREDORA DI PAOLO Falanghina | 47  
LIVIO FELLUGA Pinot Grigio | 58  
GROTH Sauvignon Blanc | 54  
JJ VINCENT Pouilly-Fuissé "Marie Antoinette" | 58  
ANTINORI Chardonnay "Bramito" | 52

## VINO ROSSO

PERTINACE Nebbiolo d'Alba 14 | 45  
RAPITALA Nero d'Avola 12 | 36  
DIORA Pinot Noir 14 | 45  
CIACCI PICCOLOMINI Toscana Rosso 12 | 36  
AUSTIN Cabernet Sauvignon 15 | 47  
BENANTI Etna Rosso (organic) | 54  
DAMILANO Barbera d'Asti | 45  
PRUNOTTO Barbaresco | 86  
PERTINACE Barolo | 92  
MONSANTO Chianti Classico Riserva | 60  
SAN GIORGIO Brunello | 120  
TENUTA SANTA MARIA "Pràgal"  
Rosso Veronese | 36  
LONG MEADOW RANCH Cabernet Sauvignon | 90  
ANTINORI Toscana Rosso | 48  
ANTINORI Guado Al Tasso "Il Bruciato" | 68  
GERARD BERTRAND "Cigalus" (organic) | 82  
STAG'S LEAP WINE CELLARS  
"Artemis" Cabernet Sauvignon | 145

## COCKTAILS

**LIMONCELLO SPRITZ | 14**

*Prosecco, limoncello, soda*

**ARANCIA ROSSA MARTINI | 14**

*Vodka, blood orange cello, lemon*

**ROSSINI | 13**

*Prosecco, strawberry purée*

**SICILIAN MARGARITA | 14**

*Tequila, Avena, orange, lime*

**LITTLE ITALY | 15**

*Bulleit Rye, Cynar, sweet vermouth*

**THE HUGO | 15**

*Hendricks Gin, elderflower, prosecco, mint, soda*

## MOCKTAILS

**VIOLA NOJITO | 10**

*Fresh mint, lime juice, simple, club soda*

**ARANCIA MULE | 10**

*Orange juice, strawberry purée, lime juice, ginger beer, club soda*

## BIRRE

BIRRA PERONI | 7

BIRRA MORETTI | 7

WHALERS APA | 6

AMSTEL LIGHT | 6

SAM ADAMS LAGER | 6

SAM ADAMS JUST THE HAZE N/A | 6

## NON-ALCOHOLIC

SODA | 3

LEMONADE | 3

ROY ROGERS | 5

SHIRLEY TEMPLE | 5

AQUA PANNA STILL | 7

SAN PELLEGRINO SPARKLING | 7

MIONETTO PROSECCO N/A 11 | 38

  
*Viola*