

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 | 14
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 | 14
VEAL + PEAS , tender braised veal, english peas, grated parmesan, toasted crostini | 14
ZUPPA DI VONGOLE , fresh littleneck clams, vino bianco, fresh herbs, grilled crostini | 23
CARCIOFI ALLA ROMANA , grilled roman artichokes, pickled beech mushrooms, heirloom tomato vinaigrette, white anchovies | 14

Insalata

- TRI COLORE , radicchio, endive, arugula, shaved fennel, orange supremes, mimosa vinaigrette | 16
CAESAR , romaine hearts, focaccia croutons, shaved parmesan, classic caesar dressing | 16
LITTLE GEM , baby crisp lettuce, jicama, pickled avocado, spring radish, candied sunflower seeds, preserved lemon vinaigrette | 16

Additions to salad or pasta: Burrata | 6 Grilled chicken | 11 Shrimp | 12 Salmon | 13
Meatballs (2) | 10 Prosciutto | 7 Chicken Cutlet | 10

Primi

- FETTUCCINE BOLOGNESE , traditional ragù of beef, pork, veal , parmesan, basil | 26 Add Ricotta | 4
GNOCCHI ALLA SORRENTINA , house made ricotta dumplings, pomodoro, fresh mozzarella, basil bread crumb | 23 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
MALFALDINE , red wine braised octopus, imported olives, capers, spiced shellfish brodo | 35
SPAGHETTI VIOLA , blue crab, artisan Calabrian chile butter, bottarga | 34
RISOTTO MILANESE , carnaroli rice, gulf shrimp, saffron, seasonal vegetables | 32

Secondi

- VEAL PARMIGIANA , bone-in veal chop, thin, pan fried, pomodoro, mozzarella, mezza rigatoni | 47
CHICKEN MILANESE , pan fried cutlet, arugula, red onion, tomato, parmesan, lemon caper butter sauce | 26
CHICKEN SCARPAREILLO , marinated boneless chicken thighs, house made sausage, sweet + spicy peppers, roasted garlic, lemon butter, roasted potatoes | 26
FAROE ISLAND SALMON , pan roasted, beluga lentils, seasonal vegetables, vin cotto | 27
PESCE DEL GIORNO , charred corn, heirloom squash, nduja vinaigrette | mkt price
PORK CHOP AGRODOLCE , fregola sarda, radicchio, bacon peach marmalade | 31
BISTECCA DI MANZO , grilled sirloin, rabe, maitake mushrooms, salsa verde | 48

Contorni

- | | |
|---------------------|---------------------------|
| BROCCOLI RABE 7 | ROASTED POTATOES 7 |
| HEIRLOOM SQUASH 7 | RISOTTO CACIO E PEPE 10 |
| PASTA POMODORO 10 | FREGOLA SARDA 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