

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
ARANCINI DI RISO , golden fried risotto, fontina, mozzarella, parmigiana, black truffle aioli | 17

Insalata

- CAVALO NERO , shaved Tuscan kale + brussels sprouts, roasted apple, winter squash, candied pumpkin seeds, gorgonzola dolce, cider vinaigrette | 16
CAESAR , romaine hearts, focaccia croutons, shaved parmesan, classic caesar dressing | 16
WINTER CHICORY SALAD , chicory medley, shitake mushrooms, clementines, toasted hazelnuts, black truffle vinaigrette | 16

Additions: Burrata | 6 Grilled chicken | 11 Shrimp | 12 Salmon | 13 Meatballs (2) | 10

Primi

- FETTUCCHINE BOLOGNESE , traditional ragù of beef, pork, veal , parmesan, basil | 26 Add Ricotta | 4
GNOCCHI ALLA SORRENTINA , house made pasta pillows, 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
BUCATINI AL' AMATRICIANA , pancetta, caramelized onion, red wine, plum tomato, basil | 25
LINGUINI CON GAMBERI , gulf shrimp, nduja cream sauce, basil bread crumb | 32
SPAGHETTI VIOLA , blue crab, artisan Calabrian chile butter, bottarga | 34
RISOTTO AI FUNGHI , carnaroli risotto, wild mushrooms, black truffle butter, parmesan | 28

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 SCARPARELLO , marinated boneless chicken thighs, house made sausage, sweet + spicy peppers, roasted garlic, lemon butter, roasted potatoes | 26
FAROE ISLAND SALMON , pan roasted, celery root caponata, roasted apples, cider reduction | 27
SWORDFISH ROMANO , egg battered, artichokes, sun dried tomato, lemon butter capers, baby spinach | 34
PORK CHOP AGRODOLCE , cranberry brussels, roasted sweet potatoes, cranberry glaze | 31
BRAISED SHORT RIB , wild mushroom bread pudding, braising jus | 40

Contorni

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| BROCCOLI RABE 7 | ROASTED POTATOES 7 |
| GLAZED BRUSSELS 7 | RISOTTO CACIO E PEPE 10 |
| PASTA POMODORO 10 | WILD MUSHROOM BREAD PUDDING 10 |

*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