

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, English peas, mozzarella, pomodoro | 17

Insalata

- CAVALO NERO , shaved Tuscan kale + brussels sprouts, roasted apple, autumn squash, candied pumpkin seeds, gorgonzola dolce, cider vinaigrette | 16
CAESAR , romaine hearts, focaccia croutons, shaved parmesan, classic caesar dressing | 16
CARPACCIO DI BARBABIETOLA , beets, chicories, fennel, hazelnuts, blood orange 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 PESCATORE , fresh littleneck clams, shrimp, swordfish, smoky pomodoro | 30
STROZZAPRETI ALA BOSCAIOLA , balsamic glazed exotic mushrooms, butter, hazelnuts | 24
RISOTTO CUCUZZA , carnaroli risotto, autumn squash, pomegranate, pumpkin seeds | 27

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, spaghetti squash, cranberry mostarda | 27
SWORDFISH ROMANO , egg battered, artichokes, sun dried tomato, lemon butter capers, baby spinach | 34
PORK CHOP AGRODOLCE , roasted root veg, apple, brussels sprouts, mulled cider reduction | 31
BRAISED SHORT RIB , soft polenta, roasted baby carrots, braising jus | 40

Contorni

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| BROCCOLI RABE 7 | ROASTED POTATOES 7 |
| GLAZED BRUSSELS 7 | SPAGHETTI SQUASH CACIO E PEPE 9 |
| PASTA POMODORO 10 | PARMIGIANA 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

COCKTAILS

- VIOLA'S TINI | empress gin, elderflower, white grape, lemon | 14
ARANCIA ROSA MARTINI | vodka, blood orange cello, lemon | 14
ROSSINI | mionetto prosecco, strawberry purée | 13
AUTUNNO SANGRIA | pinot grigio, apple cider, vodka, brandy, cinnamon | 14
SICILIAN MARGARITA | lunazul, averna, orange, lime | 14
LITTLE ITALY | redemption rye, cynar, sweet vermouth | 15
THE HUGO SPRITZ | elderflower, mint, prosecco, lemon, soda | 14

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

BIRRE

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

MOCKTAILS

- STRAWBERRY NOJITO | 10**
Fresh mint, lime, strawberry puree, club soda
ARANCIA MULE | 10
Orange, lime, ginger beer, club soda
CIDER SPRITZ | 10
N/A prosecco, apple cider

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

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