

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

CACIOCAVALLO FRITTI | 18

Semi soft Sicilian cheese, breaded, fried, prosciutto, pomodoro, basil pesto

VEAL AND PEAS | 14

Tender braised veal, english peas, grated parmesan

ZUPPA DI VONGOLE | 19

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

PASTA E FAGIOLI | 13

Braised cannellini beans, pancetta, pomodorini, pecorino, ditalini

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 pecorino romano, classic caesar dressing

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

PRIMI

FETTUCCINE BOLOGNESE | 22

House made, beef, pork, veal ragu, pecorino, basil, Calabrian chile

Add Ricotta | 4

GNOCCHI ALLA SORRENTINA | 22

House made pasta pillows, pomodoro, fresh mozzarella, basil, reggiano

Add Bolognese | 8 | Ricotta | 4

PACCHERI SAUSAGE RABE | 23

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

SPAGHETTONE ANDREA | 26

Burrata, creamy tomato, Calabrian chile, basil

RIGATONI ALA NORMA | 24

Mezza rigatoni, eggplant & red onion ragu, parmigiano reggiano

LINGUINI CON FRUTTI DE MARE | 31

Little neck clams, shrimp, calamari, herbs, white wine, pancetta bread crumb

STROZZAPRETI ALA BOSCAIOLA | 22

Balsamic fried exotic mushrooms, Calabrian chile, hazelnuts, fried sage

SECONDO

VEAL PARMIGIANA | 45

14oz bone-in veal chop, thin, pan fried, house pomodoro, mozzarella, mezza rigatoni

CHICKEN VALDOSTANA | 26

Panko breaded, pan fried chicken cutlet, prosciutto, fontina cheese, mushroom risotto, white wine sage demi glaze sauteed broccoli rabe

CHICKEN SCARPARELLO | 24

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

CORIANDER CRUSTED SALMON | 27

Pan seared Faroe Island salmon, fregola di sarda, pancetta brussels sprouts

COD PUTTANESCA | 27

Roasted cod loin, briny Sicilian tomato sauce, roasted potato, carrots

PORK CHOP AGRODOLCE | 29

Brined 14oz bone in pork chop, grilled, pickled green peppers, cherry peppers, peppadews, fontina polenta

BRIASED SHORT RIB | 38

Slow cooked beef short rib, vegetable ragu roasted baby carrots, creamy polenta

CONTORNI

Broccoli rabe | 7 Brussels sprouts pancetta | 8
Pasta pomodoro | 10 | 11 Roasted potato | 7
Fontina polenta | 6 Spicy glazed carrots | 6

**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*