



# Extra Virgin

## DINNER MENU

### APPETIZERS

#### CRAB DIP / 19

Jumbo lump crab, 3 cheese blend and garlic panko bread crumbs. Served warm

#### FRIED CALAMARI / 16

Calamari, zucchini, banana peppers served with arrabbiata sauce

#### \*SALMON TARTARE / 20

Fresh salmon, cucumber, roasted peppers, avocado, shallots, capers & lemon yogurt dressing served with kettle chips

#### BRUSCHETTA RUSTICA / 16

Sullivan St Bakery Filone, whipped ricotta, marinated tomato, aged balsamic, basil

#### BURRATA / 20

Local fresh burrata cheese, pepper agrodolce, watercress and Filone toast

### SALADS

#### HOUSE SALAD half 10 full 20

Spring mix, heirloom cherry tomato, goat cheese, toasted pumpkin seeds, pickled shallot, champagne vinaigrette

#### KALE & FARRO SALAD / 19

Currants, shaved carrots, ricotta salata, blood orange vinaigrette and pine nuts

#### BRUSSELS SALAD / 18

Served with brown butter hazelnuts, pecorino, preserved lemon vinaigrette

#### CAESAR SALAD / 22

Little gem, croutons, shaved pecorino, caesar dressing

### CHARCUTERIE / 40

(serves up to 4)

<b>Salumi</b>	<b>Formaggi</b>
finocchiona	gorgonzola dolce
bresola	parmigiano
soppresata	pecorino

### GRAND SELECTION / 70

(serves up to 8)

all salumi and formaggi above plus

<b>Salumi</b>	<b>Formaggi</b>
speck	la tur
prosciutto cotto	robiola bosina

\*served with accoutrements

### PIZZA

#### MARGHERITA PIZZA / 18

Tomato sauce, fresh mozzarella and basil

#### THE WHITE PIZZA / 22

Whipped garlic ricotta, mixed mushrooms, fresh mozzarella, baby kale and chili oil

#### SPICY PEPPERONI PIZZA / 20

Tomato sauce, fresh mozzarella, pepperoni, Mike's hot honey

### MEATS & FISH

#### CHICKEN PARMIGIANA / 35

6 oz chicken breast, marinara sauce, fresh mozzarella and grated parmesan cheese

#### CHICKEN DIAVOLA / 35

Slow roasted chicken breast, broccolini and diavola sauce (spicy)

#### \*SALMON / 38

Butternut squash puree, farro, celery root, baby kale, pomegranate

#### BRANZINO / 41

Pan seared Mediterranean sea bass, cannellini beans, kale, tomato broth

#### \*STEAK FRITES AU POIVRE / 51

Petit Filet served with peppercorn sauce and smashed pee wee potatoes

#### BRAISED SHORT RIB / 48

6 hour red wine braised short rib with creamy chevre + herb polenta

### PASTAS

#### LINGUINI WALNUT PESTO / 29

Linguini with walnut pesto and fresh herbs (GF available)

#### SPICY MEZZI RIGATONI / 28

Served a la vodka (GF available)

#### SPAGHETTI CARBONARA / 32

Cured pork belly, egg, pecorino cheese

#### RICOTTA CAVATELLI / 34

House-made pasta, broccoli rabe, heirloom cherry tomato, pecorino

#### RAVIOLI RICOTTA E SPINACI / 30

Ravioli pasta filled with spinach and ricotta cheese served with brown butter and sage, shaved parmesan cheese

#### LASAGNA / 34

Server with pork bolognese sauce, bechamel and parmesan cheese

#### LOBSTER RAVIOLI / 38

Maine lobster ravioli, shrimp, tomatoes, pink sauce

#### PAPPARDELLE BOLOGNESE / 31

Fresh pappardelle pasta and pork Bolognese topped with parmesan cheese (GF available)

Gluten free pasta available for an additional \$3

### SIDES

#### SMASHED PEE WEE POTATOES / 10

Served with garlic oil and parmesan cheese

#### CREAMY CHEVRE + HERB POLENTA / 9

#### GRILLED BROCCOLINI / 9

#### RAINBOW BABY CARROTS/ 10

With goat cheese puree, hot honey, pumpkin seed

#### CRISPY BRUSSELS/ 10

With mint, lemon, red pepper flakes