

WOOD-FIRED PIZZAS

Baked in our 600° brick oven. Authentic, hand tossed and delicious

QUATTRO STAGIONI "MORINELLO" 13.95

Tomato sauce, fresh mozzarella, artichokes, ham, and olives

MARGHERITA "CILIEGINO" 10.95

Tomato sauce, fresh mozzarella, and basil

QUATTRO FORMAGGI "COLOMBINO" 11.95

Fresh mozzarella, Parmesan, Gorgonzola and Taleggio cheese

PIZZA MONTANARA "CIMA DI MOLA" 12.95

Fresh mozzarella, wild mushroom and sausage, topped with dried Ricotta cheese

VEGETARIANA "GAETA" 11.95

Fresh mozzarella, sliced tomato, mushroom, red onion, zucchini, bell peppers, and eggplant

PIZZA DELLA CASA "CASALIVA" 11.95

Tomato sauce, fresh mozzarella, sausage, and pepperoni

PIZZA PROFUMO DI MARE "BARESE DOLCE" 13.95

Fresh tomato sauce, calamari, shrimp, capers, olives, crushed red pepper, red onion, and garlic

PIZZA DELLO CHEF "CUORICINO" 13.95

Fresh mozzarella, mushroom, Prosciutto di Parma, arugula, and truffle olive oil

Toppings 2.00

Mushroom, gorgonzola, arugula, sausage, anchovies, pepperoni, spinach, slice tomato, artichokes, ham, olives, eggplant, ricotta

Toppings 4.00

Prosciutto or Chicken

**TRY OUR CHEF'S SPECIAL
EXPRESS LUNCH BUFFET
SPECIALLY PREPARED FOR YOU BY
Chefario**

pizzas made from our wood-burning oven
salads and grilled vegetables
homemade pasta
fresh meat and fish entrees (selected daily)
unforgettable desserts

ALL YOU CAN EAT FOR \$10.95
Monday - Friday
(11:30am - 2pm)

LUNCH MENU

LUNCH SERVED DAILY
11 am – 3pm

Express Lunch Buffet \$10.95pp
Monday to Friday 11:30am-2pm

Saturday and Sunday Brunch
11:30 am – 3pm

FREE Live Music Thursday - Saturday
(7pm-11:30pm)

Group functions welcome
Private parties --- Private dining rooms



EXTRA VIRGIN MODERN ITALIAN RESTAURANT

703.998.8474 | www.extravirginva.com
4053 Campbell Ave | Arlington VA 22206



Starters

Stuffed Dates 7

gorgonzola cheese, pine nuts and fresh sage, wrapped with prosciutto

Bruschetta 7

grilled Tuscan bread with diced tomato, basil and garlic

Fried Calamari 8

Basil marinara and pesto mayo

Angry Mussels 8

pancetta, garlic and crushed red chilies, steamed in peroni

Carpaccio 8

arugula salad and Parmesan cheese with our extra virgin olive oil

Antipasto 10

coppa, Soppressata, Prosciutto and mortadella with marinated olives, imported cheese and fig compote

Shrimp and Garlic Confit 8

Extra virgin olive oil, garlic and Thai chilies

Triangles of Mozzarella 7

Panko crusted mozzarella with homemade basil marinara sauce

Italian Wedding Soup 6

Soup of the Day 6

Salads

Mixed Greens Salad 6

mixed greens, tomato, carrots and pine-nuts drizzled with balsamic vinaigrette

Caesar Salad 7

romaine hearts, garlic croutons and Pecorino cheese tossed in our homemade Caesar dressing

Arugula and Pear Salad 7

baby arugula, poached pears, candied walnuts, sliced Pecorino Romano and lemon dressing

Caprese Salad 8

fresh mozzarella, marinated tomatoes, basil emulsion and our extra virgin olive oil

Roasted Beet Salad 7

arugula, watercress, ricotta salata, candied walnuts, beet vinaigrette

Wedge 7

Iceberg lettuce, pancetta, tomato and gorgonzola cheese with our creamy garlic-parmesan dressing

Warm Goat Cheese Salad 8

house greens, dried dates, toasted pine nuts, balsamic-fig vinaigrette

Tuscan Chicken Caesar Salad 11

romaine hearts, garlic croutons, gorgonzola cheese and tomato in our homemade Caesar dressing topped with grilled chicken

Chopped Salad 8

Lettuce, tomato, red onion, parsley and fontina cheese in our creamy garlic-parmesan dressing

with shrimp 14

with steak 12

with chicken 12

with cured Italian meats 12

Grilled Salmon Salad 13

Baby greens, red onion, grape tomatoes, gorgonzola cheese and dried fruit in our balsamic fig dressing

Entrées

Chicken Milanese 12

herb crusted chicken breast, arugula and tomato salad in our homemade lemon dressing

Eggplant Parmesan 13

layers of eggplant, spinach, arugula, zucchini, mozzarella cheese and marinara sauce with garlic noodles

Salmon Picatta 14

pan seared salmon in a lemon caper butter sauce with yukon gold potatoes

Homemade Lasagna Bolognese 13

four cheese bechamel, layered with our homemade pasta and traditional bolognese sauce

Homemade Butternut Squash Agnolotti 14

filled with roasted butternut squash in a sage butter sauce

Portobello Mushroom Ravioli 14

sun-dried tomatoes, crimini mushrooms and leeks in a garlic cream sauce

Linguine with Clams 14

fresh manilla clams, diced tomato, garlic, white wine and extra virgin olive oil

Sandwiches and Pannini

Fire Roasted Italian 9

coppa, Soppressata, Prosciutto and mortadella with fontina cheese, red onions, roasted tomato, arugula and olive tapenade

Tuscan Chicken Club 9

Grilled chicken breast, baby greens, tomato, bacon and pesto mayo with parmesan fries

Portobello Mushroom 9

Arugula, red onion, tomato and fontina cheese served with sliced melon

10 oz Angus Burger 10

Lettuce, tomato, red onion and parmesan fries

Caprese Chicken Pannini 10

Grilled chicken, fresh mozzarella, basil, roasted tomato, baby greens and olive tapenade

Italian Sausage Pannini 9

Italian sausage, bell peppers, onions and marinara with melted fontina cheese

Italian Beef Dip Pannini 10

Slow roasted beef, roasted peppers and onions with rosemary jus