



January 17 - 23, 2011

Dinner  
\$35.11

*extra*  
**virgin**  
Modern Italian Cuisine

DC WINTER RESTAURANT WEEK DINNER MENU  
\$35.11\*  
(NOT INCLUDING BEVERAGE, TAX OR GRATUITY)

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## STARTERS

### BRUSCHETTA

grilled Tuscan bread, marinated tomato-basil salad, basil emulsion, balsamic

### STUFFED DATES

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

### ANGRY MUSSELS

pancetta, garlic and crushed red chilies, steamed in peroni

### FLAT MEATBALL SLIDER

Homemade meatballs, grilled sourdough, arugula and fontina cheese

### FRIED CALAMARI

arrabiatta sauce and pesto mayo

### ANTIPASTO\*

Italian salumi, imported cheese, olives, grilled bread, fig compote

### SHRIMP AND GARLIC CONFIT

extra virgin olive oil, garlic and Thai chilies

### GORGONZOLA CAVATELLI

sautéed, mushrooms, bacon and peas in a parmesan cream sauce

### TRIANGLES OF MOZZARELLA

panko crusted mozzarella with homemade basil marinara sauce

### VENETIAN CHICKEN AND WILD RICE

### SOUP OF THE DAY

## SALADS

### MIXED GREENS SALAD

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

### CAESAR SALAD

romaine hearts, garlic croutons and pecorino cheese tossed in our homemade caesar dressing

### ARUGULA AND PEAR SALAD

poached pears, candied walnuts, pecorino cheese, lemon dressing

### ROASTED BEET SALAD

yukon gold potatoes, tuna, red onion, peas and tarragon mayonnaise

### WARM GOAT CHEESE SALAD

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

### CHOPPED SALAD

Lettuce, tomato, red onion, parsley, fontina cheese, garlic-parmesan dressing

### CAPRESE SALAD

fresh mozzarella, kumato tomatoes, basil emulsion and balsamic

## ENTRÉE SALADS

### SHRIMP CHOPPED SALAD

### GRILLED CHICKEN CHOPPED SALAD

### SICILIAN CHOPPED SALAD WITH CURED ITALIAN MEATS

### CRISPY COBB

chicken milanese, bacon, tomato, egg, gorgonzola, garlic-parmesan dressing

### GRILLED SALMON SALAD\*

red onion, tomato, gorgonzola, dried fruit, balsamic fig dressing

## ENTREES

### COD ALMONDINE

almond crusted with parsleyed potatoes and sautéed vegetables

### EGGPLANT NAPOLEON

spinach, arugula, zucchini, mozzarella, marinara and garlic noodles

### FILET MIGNON\*

pan seared, tuaca-poivre sauce, sautéed spinach and parsleyed potatoes

### CHICKEN MILANESE

panko-herb crusted, tomato linguini and sautéed vegetables

### VEAL SALTIMBOCA

prosciutto, sage, fontina, white wine-cream with potato puree and asparagus

### CHICKEN GENOVESE

panko crusted with spinach, salami, mozzarella, marinara, garlic noodles

### PAN SEARED SCALLOPS\*

potato puree, swiss chard and vermouth cream

### VEAL PICATTA

egg battered in a lemon caper butter sauce with potato puree and asparagus

### GRILLED SALMON\*

gorgonzola cheese gnocchi, sautéed spinach and basil emulsion

### CHICKEN MARSALA

porcini mushroom sauce, fontina cheese, asparagus and garlic noodles

## PASTAS AND GNOCCHI

### HOMEMADE GNOCCHI

ricotta cheese gnocchi, braised beef, porcini mushroom sauce

### HOMEMADE LASAGNA BOLOGNESE

bechamel, homemade pasta, traditional bolognese sauce

### HOMEMADE BUTTERNUT SQUASH RAVIOLI

roasted butternut squash, sage butter sauce

### FETTUCINI ALFREDO WITH CHICKEN

crimini mushrooms, asparagus, parmesan, butter, cream

### SHRIMP SCAMPI

tomato, garlic, capers, rosemary, extra virgin olive oil, lemon and cream

### FOUR CHEESE RAVIOLI

in your choice of truffle butter sauce or homemade bolognese

### LINGUINI WITH CLAMS

manila clams, tomato, garlic, white wine and extra virgin olive oil

### SUNDAY SAUCE

homemade meatballs, Italian sausage, pepperoni, basil marinara and rigatoni

### SHRIMP CAVATELLI

ricotta cheese dumplings, spinach, mushrooms, vodka sauce

### CHICKEN CARBONARA

onions, bacon, parmesan, egg, cream, linguini

### ITALIAN SAUSAGE PEPPERONATTA

garlic, onions, pepperoncinis, basil tomato sauce and rigatoni

### PORTOBELLO MUSHROOM RAVIOLI

sun-dried tomatoes, crimini mushrooms, garlic cream sauce

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of food borne illness

