



# EXTRA VIRGIN MODERN ITALIAN RESTAURANT

## DC Restaurant Week Dinner Menu

### \$35.10

## Starters

### Stuffed Dates

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

### Bruschetta

grilled Tuscan bread with diced tomato, basil and garlic

### Fried Calamari

with a piquillo pepper aioli

### Angry Mussels

pancetta, garlic and crushed red chilies, steamed in peroni

### Beef Carpaccio

arugula salad and Parmesan cheese with our extra virgin olive oil

### Prosciutto and Mellon

Imported Prosciutto di Parma, cantaloupe and fig marmalade

### Smoked Salmon Cannoli

mascarpone cheese, capers and red onion with a fennel and blood orange salad

### Shrimp Bisque

### 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

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

### Roasted Beet Salad

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

### Caprese Salad

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

### Endive Salad

grilled radicchio, gorgonzola crostini, baby greens, endive, sun-dried tomato vinaigrette

### Warm Goat Cheese Salad

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

### Tuscan Chicken Caesar Salad

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

## Entrees

### Chicken Milanese

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

### Pancetta Chicken

fontina cheese and fresh sage, with swiss chard and four cheese polenta

### Eggplant Parmesan

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

### Oven Roasted Cod

in a tomato-saffron fondue with kalamata olives, zucchini and Yukon gold potatoes

### Italian Sausage Pepperonatta

plum tomatoes, pepperoncinis, garlic, oregano and white wine tossed with four cheese polenta

### Tilapia Primavera

Sautéed spinach, plum tomatoes, bell peppers, zucchini and basil with Yukon gold potatoes

### Chicken Marsala

sauteed chicken breast in a mushroom marsala sauce with fontina cheese and garlic noodles

### Salmon Picatta

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

### Chicken Genovese

our hand breaded chicken milanese topped with Genoa salami, spinach, marinara sauce and mozzarella cheese with garlic noodles

## Pastas

### Homemade Lasagna Bolognese

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

### Homemade Butternut Squash Agnolotti

filled with roasted butternut squash in a sage butter sauce

### Portobello Mushroom Ravioli

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

### Linguine with Clams

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

### Porcini Mushroom Gnocchi

braised beef, wild mushrooms and shaved parmesan in a red wine sauce

### Shrimp Aglio e Olio

sauteed shrimp with garlic, anchovies, crushed red chilies, white wine and extra virgin olive oil

### Four Cheese Ravioli

in a truffle butter sauce

### Pesto Chicken Fettuccine

grilled chicken and sauteed mushrooms in a pesto cream sauce