



EXTRA VIRGIN MODERN ITALIAN RESTAURANT

DC Restaurant Week Lunch Menu

\$20.10

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

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

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, crimini mushrooms and leeks 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