



## **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