

## Wood-Fired Pizzas

**BAKED IN OUR 600° BRICK OVEN.**  
AUTHENTIC, HAND TOSSED AND DELICIOUS

### **CHEESE STEAK "BISTECA" 16**

garlic, olive oil, oregano, mushrooms, onions, cheddar, mozzarella and broiled steak

### **QUATTRO STAGIONI "MORINELLO" 14**

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

### **BBQ CHICKEN PIZZA "AGRODOLCI" 15**

bbq sauce, grilled chicken, balsamic onions and cheddar cheese

### **MARGARITA "CILIEGINO" 11**

tomato sauce, fresh mozzarella, and basil

### **SPINACH AND BRIE "SPINACA" 15**

garlic, olive oil, oregano, spinach, mozzarella and brie cheeses

### **CHICKEN CAESAR "ENSALADA CAESAR" 15**

grilled chicken, olive oil, oregano, tomatoes and mozzarella crowned with caesar salad

### **QUATTRO FORMAGGI "COLOMBINO" 12**

fresh mozzarella, parmesan, gorgonzola and taleggio cheese

### **ITALIAN BLT "IBLT" 15**

garlic, olive oil, oregano and mozzarella cheese topped with pancetta, lettuce and tomato in our parmesan dressing

### **PIZZA MONTANARA "CIMA DI MOLA" 13**

fresh mozzarella, wild mushroom and sausage, topped with dried ricotta cheese

### **VEGETARIANA "GAETA" 13**

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

### **PIZZA DELLA CASA "CASALIVA" 13**

tomato sauce, fresh mozzarella, sausage, and pepperoni

### **PIZZA PROFUMO DI MARE "BARESE DOLCE" 15**

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

### **PIZZA DELLO CHEF "CUORICINO" 15**

fresh mozzarella, mushroom, prosciutto, arugula, and truffle olive oil

### **TOPPINGS 2**

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

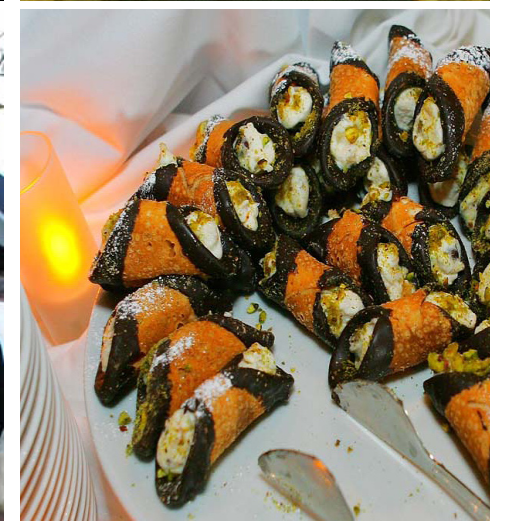
### **TOPPINGS 4**

prosciutto or chicken



# Dinner Menu

by Chefario



*Extra Virgin Modern Italian Cuisine*

4053 Campbell Avenue, Arlington VA 22206

703.998.8474 [www.extravirginva.com](http://www.extravirginva.com)





## Four Course Tasting Menu

appetizer, salad, entrée, dessert

**\$39**



### Starters

**LOBSTER MAC AND CHEESE 8.99**   
organic truffle oil and fontina cheese

**BRUSCHETTA 7.99**  
grilled Tuscan bread, marinated tomato-basil salad, basil emulsion, balsamic

**STUFFED DATES 7.99**  
gorgonzola cheese, pine nuts and fresh sage, wrapped with prosciutto

**BEEF CARPACCIO\* 10.99**  
arugula, capers, tomatoes, parmesan cheese, lemon dressing

**ANGRY MUSSELS 9.99**   
smoked pork, garlic and crushed red chilies, steamed in peroni

**ANTIPASTO\* 11.99**  
Italian salumi, imported cheese, olives, grilled bread, fig compote

**SHRIMP AND GARLIC CONFIT 11.99**  
extra virgin olive oil, garlic and Thai chilies

**TRIANGLES OF MOZZARELLA 7.99**  
panko crusted mozzarella with homemade basil marinara sauce

**FRIED CALAMARI 9.99**  
arrabiatta sauce and pesto mayo

**MINISTRONE 6.99**  
red kidney beans, chick peas, dal and broken pasta

### Salads

**CAESAR SALAD 6.99**  
romaine hearts, garlic croutons, pecorino cheese, homemade caesar dressing

**BEEF SALAD 7.99**  
candied walnuts, butternut squash, gorgonzola cheese and lemon dressing

**ARUGULA AND PEAR SALAD 7.99**   
poached pears, candied walnuts, pecorino cheese, lemon dressing

**WARM GOAT CHEESE SALAD 8.99**  
dried dates, toasted pine-nuts, balsamic-fig vinaigrette

**CAPRESE SALAD 8.99**   
fresh mozzarella, kumato tomatoes, basil emulsion and balsamic

**THE WEDGE 7.99**  
iceberg lettuce, bacon, gorgonzola cheese, parmesan dressing and bruschetta tomatoes

### Artisan Pastas

**HOMEMADE GNOCCHI 18.99**   
ricotta cheese gnocchi, braised beef, porcini mushroom sauce

**FRIED LASAGNA 14.99**  
bechamel, homemade pasta, traditional bolognese sauce

**HOMEMADE BUTTERNUT SQUASH RAVIOLI 15.99**   
roasted butternut squash, sage butter sauce

**FOUR CHEESE RAVIOLI 15.99**  
hand-made in your choice of truffle butter sauce or bolognese

**LINGUINE WITH CLAMS 18.99**  
manila clams, tomato, garlic, white wine and extra virgin olive oil tossed with hand-made linguini

**FRUTTI DI MARE 26.99**  
shrimp, scallops, clams, mussels, calamari, spicy marinara and hand-made linguini

**SUNDAY SAUCE 17.99**   
homemade meatballs, Italian sausage, pepperoni, basil marinara and rigatoni

**CHICKEN ALFREDO 17.99**  
asparagus, mushrooms, parmesan cream sauce, hand-made fettuccini

**ITALIAN SAUSAGE PEPPERONATTA 17.99**   
garlic, onions, pepperoncinis, basil tomato sauce and rigatoni

**PORTOBELLO MUSHROOM RAVIOLI 18.99**  
sun-dried tomatoes, crimini mushrooms, garlic cream sauce

**SHRIMP AND LOBSTER CARBONARA\* 25.99**  
zucchini pappardelle, smoked prosciutto, onions, peas, parmesan, egg, and cream

**SHRIMP SCAMPI 15.99**  
tomatoes, garlic, capers, lemon, cream and white wine tossed with hand-made linguini

**CHICKEN CAVATELLI 14.99**   
prosciutto, sage, roasted red peppers, lemon pepper cream and spinach

### Meat, Poultry and Seafood

**OVEN ROASTED COD 17.99**  
potato purée, mushrooms, leeks, red wine butter sauce

**BAKED EGGPLANT 16.99**   
spinach, arugula, zucchini, mozzarella, marinara and creamy polenta

**CHICKEN MILANESE 18.99**  
panko-herb crusted, tomato linguini and sautéed vegetables

**RACK OF LAMB\* 23/34**   
lemon mint risotto and sautéed vegetables

**CHICKEN GENOVESE 18.99**  
panko crusted with spinach, salami, mozzarella, marinara, garlic noodles

**VEAL SCALLOPINI 23.99**  
spinach, mushrooms, vermouth cream, tomato-olive linguini

**CHICKEN MARSALA 18.99**  
porcini mushroom sauce, fontina cheese, asparagus and garlic noodles

**GRILLED SALMON\* 21.99**  
gorgonzola cheese gnocchi, sautéed spinach and basil emulsion

**MAC AND TURF\* 29.99**  
pan seared beef medallions, truffle mac and cheese with grilled shrimp and asparagus

**FILET PORCINI\* 25.99**  
pan seared beef medallions, porcini cream, sautéed spinach, fried yukons

**SEAFOOD MIXED GRILL\* 26.99**  
shrimp, scallops, calamari and salmon with mixed greens, bruschetta tomatoes and lemon vinaigrette

### Entrée Salads

**STEAK WEDGE\* 18.99**  
grilled beef medallions over our classic wedge

**CRISPY COBB 16.99**  
chicken milanese, bacon, tomato, egg, gorgonzola, garlic-parmesan dressing

**GRILLED SALMON SALAD\* 16.99**   
red onion, tomato, gorgonzola, dried fruit, balsamic fig dressing

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

\*To insure an optimal dining experience please avoid making substitutions \*