

Extra Virgin specializes in modern Italian cuisine, encompassing characteristics of various regions of Italy and enhanced by the artistry and imaginative creativity of Executive Chef Paul Anthony Fario. Extra Virgin brings a touch of casual elegance to Shirlington Village, with sophisticated contemporary decor complimented by an energetic, comfortable ambiance.

Extra Virgin restaurant specializes in Italian cuisine with a modern flare!
Imagine Mama's home cooked meal!



Extra Virgin Modern Italian Restaurant
4053 Campbell Avenue, Shirlington Village, Arlington VA 22206
703.998.8474 | www.extravirginva.com



12 AT 5

Join us Monday through Friday
from 3 - 7pm
in our lounge or bar
And let us help you unwind with
happy hour!

Happy Hour
BAR MENU

Extra Virgin Modern Italian Restaurant

Happy Hour Menu

Stuffed Dates 5

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

Bruschetta 5

grilled Tuscan bread with marinated tomato-basil salad

Fried Calamari 5

Basil marinara and pesto mayo

Angry Mussels 5

pancetta, garlic and crushed red chilies, steamed in Peroni

*Carpaccio 5

arugula salad and Parmesan cheese with our extra virgin olive oil

Antipasto 6

coppa, Soppressata, Prosciutto and mortadella with marinated olives and shaved parmesan

Shrimp and Garlic Confit 6

Extra virgin olive oil, garlic and Thai chilies

Triangles of Mozzarella 5

Panko crusted mozzarella with homemade basil marinara sauce

Flat Meatball Slider 5

Homemade meatballs on grilled sour-dough with arugula and fontina cheese

Caprese Salad 5

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

Wedge 5

Iceberg lettuce, pancetta, tomato and gorgonzola cheese with our creamy garlic-parmesan dressing

Warm Goat Cheese Salad 6

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

*10 oz Angus Burger 7

Lettuce, tomato, red onion

Parmesan Fries 5

With Pesto mayo

Margarita Pizza 5

Additional toppings \$1.00

Rigatoni Bolognese 5

Homemade meat sauce and grated parmesan cheese

Cappellini 5

Garlic, crushed red pepper, olive oil and parsley

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

Happy Hour Desserts \$4.00

*Tiramisu

Lady fingers, espresso and mascarpone cheese, dusted with cacao

Nutella Mousse

Chocolate hazelnut mousse with caramel and toffee brittle

Pera Cotta

Poached pear, slow cooked in Barolo wine, served with cinnamon gelato

Cappuccino Brownie

Chocolate and espresso brownie with cappuccino sauce and caramel gelato

Butterscotch Bread Pudding

Caramel, toffee brittle and vanilla ice cream

**Happy Hour Monday-Friday from 3-7 PM in our lounge or bar.
Great bar menu items for \$5 during Happy Hour! Special drink prices: \$2.50 (Miller Lite & Yuengling), \$3.50 (Sam Season, Sierra Nevada, Blue Moon), and \$3.50 for Rail Drinks. House Red, Sangria or White Wine for \$5.00 per glass. Check out our 1/2 price Monday night wine list.**

Happy Hour pricing available Monday thru Friday from 4pm to 7pm,
Dine in only.
Great bar menu items for \$5 during Happy Hour!

**FREE Live Jazz Entertainment Thursday to Friday
from 7 - 11:30 pm**

**Express Lunch Buffet with build your own pasta station
Monday-Friday from 11:30AM-2PM (\$10.95 per person)**

**BRUNCH Saturday & Sunday
11am- 3pm**



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