

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 TO GO MENU



Sunday - Thursday 5-10 pm | Friday - Saturday 5-11 pm

Group functions and Private Parties welcome

We would love to cater your next event – an office party or luncheon, gathering with friends and family. We will meet and exceed your needs and expectations!

Extra Virgin can be your next meeting space, as we offer wireless internet, private dining room, and audio-visual equipment!

The Place to Be and Be Seen in Northern Virginia



EXTRA VIRGIN MODERN ITALIAN RESTAURANT

4053 Campbell Ave | Arlington VA 22206
703.998.8474 | www.extravirginva.com

updated 10-17-11



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

SALMON WELLINGTON 22.99
spinach, mushrooms, Yukons, asparagus, sun-dried tomato hollandaise

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 *