

WOOD-FIRED PIZZAS

BAKED IN OUR 600° BRICK OVEN.

AUTHENTIC, HAND TOSSED AND DELICIOUS

CHEESE STEAK "BISTECA"

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

QUATTRO STAGIONI "MORINELLO"

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

BBQ CHICKEN PIZZA "AGRODOLCI"

bbq sauce, grilled chicken, balsamic onions and cheddar cheese

MARGARITA "CILIEGINO"

tomato sauce, fresh mozzarella, and basil

SPINACH AND BRIE "SPINACA"

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

CHICKEN CAESAR "ENSALADA CAESAR"

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

QUATTRO FORMAGGI "COLOMBINO"

fresh mozzarella, parmesan, gorgonzola and taleggio cheese

ITALIAN BLT "IBLT"

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

PIZZA MONTANARA "CIMA DI MOLA"

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

VEGETARIANA "GAETA"

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

PIZZA DELLA CASA "CASALIVA"

tomato sauce, fresh mozzarella, sausage, and pepperoni

PIZZA PROFUMO DI MARE "BARESE DOLCE"

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

PIZZA DELLO CHEF "CUORICINO"

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

TOPPINGS

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

TOPPINGS

prosciutto or chicken



January 17 - 23, 2011

Lunch
\$20.11



DC WINTER RESTAURANT WEEK LUNCH MENU

\$20.11*

(NOT INCLUDING BEVERAGE, TAX OR GRATUITY)

FOR RESERVATIONS:

703.998.8474 | OPENTABLE.COM | FACEBOOK RESERVATIONS PAGE

WWW.EXTRAVIRGINVA.COM



EXTRA VIRGIN MODERN ITALIAN CUISINE. 4053 CAMPBELL AVENUE, SHIRLINGTON VILLAGE, ARLINGTON VA 22206

STARTERS

STUFFED DATES

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

BRUSCHETTA

grilled Tuscan bread, marinated tomato-basil salad, basil emulsion, balsamic

FRIED CALAMARI

arrabiatta sauce and pesto mayo

ANGRY MUSSELS

pancetta, garlic and crushed red chilies, steamed in peroni

GORGONZOLA CAVATELLI

sautéed, mushrooms, bacon and peas in a parmesan cream sauce

ANTIPASTO*

Italian salumi, imported cheese, olives, grilled bread, fig compote

SHRIMP AND GARLIC CONFIT

extra virgin olive oil, garlic and Thai chilies

TRIANGLES OF MOZZARELLA

panko crusted mozzarella with homemade basil marinara sauce

FLAT MEATBALL SLIDER

Homemade meatballs, grilled sourdough, arugula and fontina cheese

VENETIAN CHICKEN AND WILD RICE

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

poached pears, candied walnuts, pecorino cheese, lemon dressing

ROASTED BEET SALAD

yukon gold potatoes, tuna, red onion, peas and tarragon mayonnaise

CAPRESE SALAD

fresh mozzarella, kumato tomatoes, basil emulsion and balsamic

WARM GOAT CHEESE SALAD

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

CHOPPED SALAD

Lettuce, tomato, red onion, parsley, fontina cheese, garlic-parmesan dressing

ENDLESS PASTA LUNCH \$13*

SALADS (CHOOSE ONE)

- Caprese
- Caesar
- Garden
- Arugula
- Chopped

DESSERTS (CHOOSE ONE)

- Tiramisu
- Cannoli
- Nutella Mousse
- Sorbet or Gelato
- Mellon

PASTAS

- Rigatoni Bolognese - Meat Lasagna - Portobello Ravioli - Fettuccini Alfredo
- Cappellini with Tomatoes and Basil - Linguini Carbonara

* available for dine in only, no boxes please

ENTRÉE SALADS

SHRIMP CHOPPED SALAD

GRILLED CHICKEN CHOPPED SALAD

SICILIAN CHOPPED SALAD WITH CURED ITALIAN MEATS

CRISPY COBB

chicken milanese, bacon, tomato, egg, gorgonzola, garlic-parmesan dressing

GRILLED SALMON SALAD*

red onion, tomato, gorgonzola, dried fruit, balsamic fig dressing

ENTRÉES

LINGUINI CARBONARA

almond crusted with parsleyed potatoes and sautéed vegetables

CHICKEN MILANESE

panko-herb crusted, tomato linguini and sautéed vegetables

EGGPLANT NAPOLEON

spinach, arugula, zucchini, mozzarella, marinara and garlic noodles

CHORIZO AND SHRIMP

Sautéed with tomatoes onions and peas in a spicy cream sauce with potato puree

HOMEMADE LASAGNA BOLOGNESE

four cheese bechamel, layered with our homemade pasta and traditional bolognese sauce

PORTOBELLO MUSHROOM RAVIOLI

sun-dried tomatoes, crimini mushrooms, and leeks in a garlic cream sauce

SICILIAN MEATLOAF

Marsala sauce, potato puree and asparagus