



APPETIZERS

14 OZ VARIA MEATBALL 18

Veal, Beef, Pork, Fresh Herbs,
Parmesan, Pecorino,
Marinara, Imported Ricotta

GRILLED OCTOPUS 17

Castelvetrano Olives, Kalamata Olives,
Heirloom Tomatoes, Celery,
Fresh Herbs, Calabrian Chili,
White Wine, Butter

**FRIED CALAMARI &
SWEET ROYAL RED SHRIMP 16**

Citrus, Pepperoncini, Peppadew,
Charred Lemon, Pomodoro Sauce,
Garlic Parmesan Aioli

BURRATA CAPRESE 20

Imported Burrata, Heirloom Tomato, Arugula, Basil,
Aged Balsamic, Partanna EVOO, Sea Salt



SOUPS

**PORK BELLY &
CANNELLINI BEAN SOUP 11.45**

Fire Roasted Tomatoes, Kale, Fresh Herbs,
Parmesan Stock, Gremolata

CHICKEN SOUP 11.45

Cream, Shredded Chicken, Baby Vegetables,
Orzo Pasta

GREENS

VARIA CAESAR 14

Romaine, Radicchio, Parmesan, Citrus Marinated
White Anchovies, Warm Herb Butter Croutons,
House Caesar Dressing

CHOPPED SALAD 14

Romaine, Iceberg, Tomato, Kalamata Olive, Carrot,
Pepperoncini, Red Onion, Garbanzo Beans,
Soppressata, Gorgonzola, Balsamic Vinaigrette



CHEESE & CHARCUTERIE

VIRGINIA SALUMI & CHEESE 27

OLLI SALUMARI, MECHANICSVILLE VA
Salumi: Napoli, Tartufo, Soppressata

MOUNTAIN VIEW FARM, FAIRFIELD, VA
Formaggi: McClure, Lofton, Marmac, Lusk



PIZZA

MARGHERITA 16

Mozzarella di Bufala, Heirloom
Tomatoes, Oregano, Basil, EVOO

PEPPERONI 16

Mozzarella di Bufala, Heirloom
Tomatoes, Oregano, Basil, EVOO

PARMA 17

Prosciutto di Parma, Oregano,
Ricotta, Mozzarella

VESUVIO 17

Pepperoni, Sausage,
Mozzarella di Bufala, EVOO

PERA 16

Roasted Pears, Sweet Onions,
Gorgonzola, Hazelnuts, Arugula

CALABRIAN 17

Spicy Crushed Tomato Sauce,
N'duja, Fresh Mozzarella





HOUSE MADE PASTAS

SPAGHETTI CARBONARA 24

Guanciale, Garlic Parmesan Cream, Peas, Pecorino, Soft Poached Sous Vide Egg, Parsley, Cracked Black Pepper, Parmesan Tiles

BRAISED WAGYU SHORT RIBS WITH PAPPARDELLE 32

Mirepoix, Tomatoes, Fresh Herbs, Demi, Fresh Ricotta, Ricotta Salata, Gremolata

LINGUINI FRUTTI DI MARE 34

Mussels, Clams, Grilled Shrimp and Scallops, Calabrian Chili Marinara, Tomatoes, Fresh Herbs, Lemon, Butter, Gremolata

SPAGHETTI & MEATBALL 25

Marinara, Fresh Herbs, Ricotta, Ricotta Salata, Crisped Basil

RIGATONI BOLOGNESE 24

Marinara, Cream, Tomatoes, Peas, Basil, Parmesan, Fresh Herbs



ENTREES

CHICKEN MARSALA 30

Hen-of-the-woods Mushrooms, Demi, Whipped Truffle Mashed Potatoes, Grilled Broccolini

14OZ SOUS VIDE BONE-IN PORK CHOP 32

Roasted Fingerling Potatoes, Broccolini, Peppadew and Pepperoncini Demi, Fresh Herbs, Butter

CHICKEN OR EGGPLANT PARMESAN 28 / 23

Mozzarella di Bufala, Robiola Spaghetti Marinara, Fresh Herbs, Parmesan, Parsley

SALMON PICCATA 32

Capers, Tomato, Lemon, Lemon Butter, Pasta Olio

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

**20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE | GF = CAN BE MADE AVAILABLE

WE WOULD LOVE TO HOST YOUR SPECIAL OCCASION OR BUSINESS FUNCTION IN ONE OF OUR PRIVATE DINING ROOMS. ASK YOUR SERVER FOR DETAILS.

