



# V A R I A

MODERN TRATTORIA & WINE STUDIO

## WOLF LOUNGE

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### 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, Soppresata, Gorgonzola, Balsamic Vinaigrette

### APPETIZERS

#### **FRESH HOMEMADE BREAD 6**

#### **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

### 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