VARIA

MODERN TRATTORIA & WINE STUDIO

ANTIPASTO

"Before the Meal"

GRILLED OCTOPUS 17
Sicilian Hot Olives, Oregano, Citrus, Grilled Focaccia

ARTISAN CHEESE & CHARCUTERIE 28
Serves 2 - 4 guests

Three Seasonal Cheeses and Accompaniments
Three Varieties of Salumi and Accompaniments

BRUSCHETTA 14
White Bean Purée, Charred Rapini Relish, Aged Provolone

SICILIAN HOT OLIVES 9
Grilled Focaccia

TUNA TARTARE 16
Crispy Caper, Egg Yolk Jam, Smoked Mussel Mayonnaise

PRIMI

"Small Beginning"

VARIA MEATBALLS 17
Veal, Pork & Beef Blend, Herb, Parmesan, House Marinara, Ricotta

ARANCINI 12
Roasted Tomato, Asiago Fonduta

BRAISED BEEF CROQUETTES 14
Caponata, Pecorino

RICOTTA CUSTARD BRÛLÉE 13
House Focaccia, Caponata, Partanna EVOO

INSALATA

"Salads"

VARIA CAESAR 14
Romaine, Boquerón, Pangrattato, Parmesan, House Dressing

BURRATA 16
Roasted Delicotta Squash, Hazelnut, Pickled Shallot, Salsa Verde, Pumpkin Seed Brown Butter Vinaigrette

LACINATO KALE & WHITE BEAN SALAD 12
White Bean Purée, Crispy Cannellini, Pickled Shallots, Pangrattato, Pancetta, Calabrian Chili Vinaigrette

MIGLIORAMENTI
"Enhancements"

Herb Grilled Chicken 7
Sea Scallops (3) 18
Shrimp 11

PIZZA

"Under Fire"

MARGHERITA 16
Partanna EVOO, Marinara, Fresh Mozzarella, Basil

PERA E CIPOLLA 16
Caramelized Pear, Sweet Onion, EVOO, Mozzarella, Gorgonzola, Arugula, Toasted Hazelnut, Honey White Balsamic

PIZZA BIANCA 17
Ricotta, Roasted Garlic, Mozzarella, Asiago

CARNE E FUNGHI 17
Pepperoni, Fennel Sausage, Roasted Forest Mushrooms, Pomodoro, Mozzarella, Parmesan, Oregano

VERDURA E PRIMAVERILE 17
Pomodoro, Caponata, Mushroom, Spinach, Stracciatella

FROMAGGIO 15
Pomodoro, Mozzarella, Parmesan

CONDIMENTI 3
"Toppings"

Pepperoni, Roasted Mushroom, Caponata, Spinach, Pear, Onion, Fennel Sausage

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HANDMADE PASTA

LUMACHE NERO 28
Squid Ink Lumache, Sea Scallops, Mussels, Shrimp, Uni Citrus Butter

RIGATONI BOLOGNESE 24
Pecorino, Veal, Pork & Beef, Sofrito

MEATBALL POMODORO 26
Bucatini, Ricotta, Pecorino

ROASTED TOMATO CAMPANELLE 24
Smoked Chicken, Sofrito, Jus, Grana Padano

GNOCCHI SARDI 24
Fennel Sausage, Pistachio Basil Pesto, Stracciatella, Pecorino

RADIATORE A LA VODKA 24
Cherry Tomato, Roasted Garlic, Nduja, Stracciatella, Pecorino

SECONDI

"Main Course"

BRAISED BEEF BONELESS SHORT RIB 36
Pecorino Soft Polenta, Mushroom Ragout, Wilted Greens

CHICKEN MARSALA 29
Mushroom Ragout, Wilted Greens, Crispy Parisian Gnocchi

SEAFOOD CANNELLONI 29
Shrimp, Sea Scallops, Brown Butter Vermouth Velouté, Pangrattato

CHICKEN PARMIGIANA 28
***OR* EGGPLANT PARMIGIANA 24**
Mozzarella, Bucatini, Pomodoro, Herb, Parmesan

VEAL CHOP PARMIGIANA 39
Herb-Breaded Veal Chop, Mozzarella, Bucatini, Pomodoro, Herb, Parmesan

LOBSTER RISOTTO 39
Fennel Leek Sofrito, Saffron Butter

GRILLED EYE OF RIBEYE* 39
Crispy Parisian Gnocchi, Confit Ribeye Cap, Mushrooms, Sun-Dried Tomato Pesto

VEAL CHOP MILANESE 39
***OR* CHICKEN MILANESE 29**
Saffron Risotto, Rapini Relish, Greens, Tomato Salad

MIGLIORAMENTI
"Enhancements"

Herb Grilled Chicken 7
Sea Scallops (3) 18
Shrimp 11

CONTORINI 7
"Sides"

Wilted Greens
Saffron Risotto
Crispy Parisian Gnocchi

PASTA 7

Pomodoro
Herb Garlic EVOO

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. These items contain food that is raw, undercooked, or cooked to order.

**Guests serviced by a Bartender must initiate a tab using a valid credit card, room number, or identification. For parties of 6 or more a 20% standard tip has been applied to your bill for your convenience. You may add additional tip and or adjust as you see fit. For guests starting a tab, any check left unclosed at the end of service will have applied 20% tip for your convenience. This amount may be adjusted by speaking with a manager. One-check policy for parties of 8 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.