

Virgola

COCKTAIL SPECIALITÀ

15

Aperol Spritz

Aperol, prosecco & a splash of soda water

Negroni Royale

Classic negroni with a dash of orange bitters, topped with prosecco

V.L.P.

Bivi vodka, limoncello, fresh-squeezed lemon, topped with prosecco

Margarita Italiana

Tequilla, campari, cointreau, agave, lime juice

Virgola Manhattan

Maker's mark, sweet vermouth, orange bitters, Amarena cherry garnish

Figenzmo

Figenza Vodka, st germaine, white cranberry, lime juice

Brezza Chianti

Captain morgan, st. germain, cranberry & pineapple with a chianti float

Rainbow Cookie Martini

Stoli vanilla, disaronno, creme de cacao, raspberry marmalade & a splash of cream

BIRRE

Peroni Italian Lager	6
Montauk Seasonal	6
Blue Point Seasonal	6
Founders IPA	6
Guinness Stout	8
Ambra Rossa San Gabriel	10
ON Birra San Gabriel	10
Bionda San Gabriel	10

Inquire About Our Scotch Selections

BRUSCHETTA

All bruschetta's finished with grated parmesan

Classico	9
<i>tomatoes, onions, basil, EVOO</i>	
Olive Tapenade	11
<i>Virgola's signature olive tapenade, tomatoes, onions, basil, EVOO</i>	
Carne e Formaggi	13
<i>speck, robiola, tomatoes, onions, basil, EVOO</i>	
Gamberetto	13
<i>shrimp, tomatoes, onions, basil, EVOO, balsamic glaze</i>	

FLATBREAD

All flatbreads finished with grated parmesan

Margherita	11
<i>Virgola's homemade marinara, mozzarella, tomatoes, basil, EVOO</i>	
Gorgonzola	13
<i>cherry tomatoes, onions, creamy gorgonzola, basil, EVOO, balsamic glaze</i>	
Salumi	15
<i>speck, bresaola, Virgola's homemade marinara, mozzarella, basil</i>	
Gamberetto Tartufo	15
<i>shrimp, tomatoes, onions, mozzarella, basil, truffle oil</i>	
Flatbread Add-Ons	2 / each
<i>mushrooms, olives, extra cheese, onions, avocado, artichokes, jalepenos, tomatoes</i>	

Virgola

SEAFOOD PLATTERS

Virgola*

12 oysters, ceviche, shrimp cocktail & tuna tartare
50

Trastevere*

18 oysters, ceviche, shrimp cocktail, tuna tartare &
American black caviar
75

Grande*

24 oysters, scallops, salmon crudo, ceviche, shrimp
cocktail, tuna tartare, salmon roe & black caviar
100

FRUTTI DI MARE

Oysters* daily east coast & west coast selection	MP
Scallops* raw scallops with orange infused olive oil, sea salt & orange segments, basil	9
Salmon Crudo* thin slices of raw salmon with toasted sesame oil, chilies, chives & sea salt	10
Ceviche* fresh citrus-marinated halibut with tomato, red onion & mango	13
Shrimp Cocktail four colossal shrimp with jalepeño cocktail	15
Tuna Tartare* chunks of fresh tuna with diced avocado, lemon juice, EVOO, cracked pepper & basil	16

CAVIAR

Salmon Roe* firm, reddish-orange pearls with a sweet and mildly briney flavor	12
American Black Caviar* small jet black beads that have all the highly praised qualities of true sturgeon caviar like nuttness, buttery flavor, and creamy texture	25

SALUMI

Felino

handmade salami, fennel, red wine

Bresaola

lean, air-dried beef

Mortadella

cured pork with garlic, spices & pistachio

Speck

smoked, cured pork

Nduja

soft, spreadable spicy salami

Coppa

dry aged pork, red pepper, paprika

Prosciutto

Italian dry-cured ham

FORMAGGI

Robiola

soft, creamy, spreadable cow's milk

Raschera

semi-hard, cow's milk served with agave nector

Mozzarella di Bufala

soft, mild, water buffalo's milk

Parmigiano Reggiano

hard, cow's milk served with raspberry preserve

Gorgonzola

soft, mild, blue cheese with agave drizzle

Provolone

sharp soft smoked cheese from cow's milk

INSALATE

Caprese

mozzarella, tomatoes & basil

Panzanella

tomatoes, cucumbers, onion, bread, EVOO

Pomodorini Misti

assorted tomatoes, sea salt, olive oil, basil

Funghi Tartufati

mushrooms, sea salt, truffle oil, basil

Carciofi alla Romana

marinated roman artichokes, sea salt, olive oil

Peperoni Ripieni

stuffed peppers with prosciutto & provolone

Antipasto

penne pasta with meats and cheeses, italian
vinagrette

single selection 8
select any three 21
select any six 36