

5 Village Green Way
Patchogue, NY 11772



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www.virgolawinebar.com

WINE FLIGHT | SELECT FOUR BY THE GLASS 18

WINE FLIGHT | “TASTE OF ITALY” 20

CHILLED WINES

Prosecco DOC, Voga <i>Veneto</i> Rich, fruity bouquet with a hint of green apple; dry, fresh, medium in body and well-balanced	13	45	Catarratto, Baglio di Pianetto <i>Sicily</i> Lemon, apple and peach notes with a hint of honey. Delightful!	14	52
Spumante Rosato, La Cantina Pizzolato <i>Veneto</i> Organic sparkling rosé, vibrant, fruity, light body and a polished, medium-length finish	13	48	Chardonnay, Tenuta Sant’Anna <i>Veneto</i> Floral aromas lead to fruity golden apple notes on the palate	12	42
Rosato DOC, Diego Pressenda <i>Piemonte</i> Nuances of fresh red fruits such as strawberries and currants. Fresh, soft and good acidity	14	50	Sauvignon Blanc, Italo Cescon <i>Codroipo</i> Crisp, fresh with hints of tropical fruit and grass	15	55
Spumante Moscato, La Cantina Pizzolato <i>Veneto</i> Honeysuckle and ripe apricot aromas enhance honey apple and orange marmalade flavors	12	45	Gavi di Gavi DOCG, Villa Rosa <i>Piemonte</i> Medium bodied, fragrant with hints of apple and melon	15	55
Lambrusco, San Antonio <i>Emilia-Romagna</i> Ruby red with a hint of sweetness, delightfully effervescent	10	40	Mediterraneo, Tonnino <i>Sicilia</i> Peach and honey intertwined with sweet jasmine flowers	15	56
Pinot Grigio, Casal Thaulero <i>Abruzzo</i> Dry, soft, hints of apple and pear	10	40	Verdicchio, Villa Bianchi <i>Marche</i> Delicate and soft fruit, with a hint of almond. Vegan	14	48
Langhe Arneis, Famiglia Rivetti <i>Piemonte</i> Fruit and flower notes with good minerality and acidity	15	55	Vernaccia, Rocca delle Macie <i>Tuscany</i> Refreshing with citrus, sage and mineral notes	13	48

REDS

Montepulciano d’Abruzzo DOC, Colimoro <i>Abruzzo</i> Medium, fruit forward balanced tannins	10	38	Amarosso, Scuola Grande <i>Veneto</i> Hints of toasted hazelnut and tobacco notes. Vanilla and spice finish on the palate	14	50
Chianti Riserva DOCG, Villa Campobello <i>Toscana</i> Full-bodied rich red wine offers a complex final touch of cherries and pepper	11	40	Primitivo, Piantaferro IGT <i>Puglia</i> Hints of plum, notes of black pepper and almond	14	50
Pinot Noir, Kris <i>Lombardy</i> aromas of ripe cherries and strawberries, brightened by tart pomegranate, earthy hints of dried tea and tobacco	12	40	Rosso, Poggio del Concone <i>Tuscany</i> Red and black fruit with a touch of tabacco and herbs	16	62
Frappato, Tenuta Gorgi Tondi <i>Sicilia</i> Light ruby red. Fruity notes of blackberry, raspberry, and pomegranate	15	55	Dolcetto, “Il Pubblicano”, Viberti <i>Piedmont</i> Dry, dark red cherries and cocoa on the palate with chewy tannins	17	65
Nero D’Avola DOC, Baglio Di Pianetto <i>Sicilia</i> Intense notes of wild strawberry, and pomegranate. Crisp yet smooth in the mouth, lengthy finish	12	44	Sangiovese d’ Romagna, U. Cesari <i>Emilia-Romagna</i> Dry, full bodied wine with a rich and smooth mouth feel. Elegant tannins boast a long, harmonious finish	16	60
Justo, Cesari <i>Veneto</i> Corvina and Merlot grapes, dried in the sun for three weeks, create this Appassimento style wine	13	48	Nebbiolo d’Alba DOC, Giacosa Fratelli <i>Piemonte</i> Light to medium-bodied, loaded with notes of violets, roses and spices with lively fruit and balanced tannins	16	62
Barbera d’Asti DOCG, Gianfranco <i>Piemonte</i> Bouquet of ripe fruits with a red color and a slight acidic touch that gives a delicate aftertaste	13	47	“Le Argille” Cabernet di Cabernet, Anno Domini <i>Veneto</i> Matured in cement. Intense ruby red. this wine is warm and complex with an enveloping aroma to match	--	75
Valpolicella Ripasso, Cesari <i>Veneto</i> Full-bodied with ripe fruit aromas and flavors, smooth and elegant with a persistent, warm, finish	14	50	Amarone Valpolicella Classico DOCG, Cesari <i>Veneto</i> Dark, intense and rich with concentrated blackberry and spice. Lush and deep with clean, powerful flavors	--	110
Rosso, Lusso Marone <i>Veneto</i> Full-bodied with intense aromas of ripe cherries and plums complemented by subtle notes of cocoa and vanilla	14	50	Barolo DOCG, Viberti Giovanni <i>Piemonte</i> Elegant bouquet rich in spices, strawberries, and wild flowers. Full bodied with a dry, lengthy finish	--	130

COCKTAIL SPECIALITÀ

Aperol Spritz 16

Aperol, prosecco & a splash of soda water

Negroni Royale 16

Classic negroni made with Greenall’s London Dry Gin with a dash
of orange bitters, topped with prosecco

V.L.P. 16

VOGA Prosecco, vodka, limoncello, fresh-squeezed lemon

Margarita Italiana 17

Tequila, Campari, Cointreau, agave, lime juice

Virgola Manhattan 17

Four Roses Bourbon , sweet vermouth, orange bitters,
Amarena cherry garnish

Figenzmo 17

Figenza Vodka, St. Germaine, white cranberry, lime juice

Espresso Martini 17

Pearl Vanilla Vodka, Kahlua, Fresh Brewed Espresso

Rainbow Cookie Martini 17

Pearl Vanilla Vodka, Gozio Amaretto, creme de cacao, raspberry
marmalade & a splash of cream

BIRRE

Peroni..... 8

Blue Point Seasonal..... 8

Montauk Seasonal..... 8

Founders IPA..... 8

Guinness..... 8

*Ask about our seasonal featured beers

*Inquire About Our Scotch Selections

FOOD MENU

SEAFOOD PLATTERS

Virgola*	65
12 oysters, ceviche, shrimp cocktail & tuna tartare	
Trastevere*	95
18 oysters, ceviche, shrimp cocktail, tuna tartare & American black caviar	
Grande*	125
24 oysters, scallops, salmon crudo, ceviche, shrimp cocktail, tuna tartare, salmon roe & black caviar	

CAVIAR

Salmon Roe*	20
Firm, reddish-orange pearls with a sweet and mildly briny flavor	
American Black Caviar*	25
Small jet black beads that have all the highly praised qualities of true sturgeon caviar, like nuttiness, buttery flavor, and creamy texture	

FRUTTI DI MARE

Oysters*	MP
Daily east & west coast selection	
Scallops*	12
Raw scallops with orange-infused olive oil, sea salt & orange segments, basil	
Salmon Crudo*	13
Thin slices of raw salmon with toasted sesame oil, red pepper, chives & sea salt	
Ceviche*	18
Fresh, citrus-marinated halibut with tomato, red onion & mango	
Shrimp Cocktail	17
Four colossal shrimp with cocktail sauce	
Tuna Tartare	17
Fresh tuna with diced avocado, lemon juice, EVOO, cracked pepper & basil	

BRUSCHETTA

Classico	12
Tomatoes, onions, basil, EVOO	
Olive Tapenade	13
Signature olive tapenade, tomatoes, onions, basil, EVOO	
Carne e Formaggi	16
Speck, robiola, tomatoes, onions, basil, EVOO	
Gamberetto	16
Shrimp, tomatoes, onions, basil, EVOO, balsamic glaze	

All bruschettas finished with grated parmesan

FLATBREAD

Margherita	14
Virgola's homemade marinara, mozzarella, tomatoes, basil, EVOO	
Gorgonzola	16
Cherry tomatoes, onions, creamy gorgonzola, basil, balsamic glaze	
Salumi	16
Speck, bresaola, Virgola's homemade marinara, mozzarella, basil	
Gamberetto Tartufati	18
Shrimp, tomatoes, onions, mozzarella, basil, truffle oil	
Vegetable Flatbread	18
Mushrooms, Tomatoes, Zucchini, Red Peppers, Mozzerella, Pesto, Balsamic Glaze	

FLATBREAD ADD-ONS | \$2 EACH

Mushrooms, Olives, Extra Cheese, Onions, Avocado, Artichokes, Jalapeños, Tomatoes

Inquire about our
Weekly Special!

BUILD YOUR OWN BOARD ALL SELECTIONS COME WITH BREAD AND GRAPES

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 nectar
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
Burrata
Soft and creamy, cow's milk cheese

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 cherry peppers with prosciutto & provolone
Antipasto
Penne pasta with meats and cheeses, Italian vinaigrette
Olives
Pitted & house marinated

MIX & MATCH SALUMI, FORMAGGI & INSALATE

Three to Five Items – 8 each | Six or More Items – 7 each

*These items are raw. The consumption of raw or undercooked seafood or shellfish may increase the risk of foodborne illness.
Please Inform your server if a person in your party has a food allergy