

pizza vinoteca

TO START

SALUMI · \$14

la quercia prosciutto, stachowski mortadella & coppa olli calabrese, pickled vegetables, honey mustard

CHEESE · \$14

jasper hills' brie, blue, and cheddar, cypress grove gouda honey, almonds, fig jam

BRICK ACORN SQUASH · \$8

stracciatella, pistachios, sage

WARM OLIVES · \$7

orange vinaigrette, fresh herbs, olive oil

GRILLED FALL VEGETABLES · \$12

cauliflower, parsnip, cipollini, walnuts

ROASTED AND GRILLED MEATBALLS · \$8

tomato, housemade rosemary focaccia

GRILLED SHRIMP · \$10.5

cannellini beans, calabrian chili

SOUPS AND SALADS

ARUGULA SALAD · \$7

pecorino, lemon, olive oil

CAESAR SALAD · \$8

romaine hearts, parmesan, focaccia croutons

TREVISO · \$8

fresh citrus segments, red onion, feta

ROASTED BEETS · \$7

shaved persimmon, goat cheese, watercress

PUMPKIN SOUP · \$5

fried leeks, crème fraîche

FROM THE OVEN

LASAGNA · \$14

veal ragout, tomato, ricotta, mozzarella, basil

EGGPLANT PARMESAN · \$12

tomato, mozzarella, toasted bread crumbs

FROM THE GRILL

SALMON · \$18

gremolata

CHICKEN · \$17

bell & evans breast and thigh, spice rubbed

STEAK · \$19

ny strip, red wine butter

MARKET FISH · \$19

olive oil, lemon

GRILLED PIZZA

13" x 5" – Grilled to order, featuring a whole wheat red wine-leavened dough and American ingredients.

SIMPLE & CLASSIC

HOUSE · \$10

tomato, fontina, mozzarella, basil

PEPPERONI · \$12

tomato, fontina, mozzarella, spicy calabrese salame

MARINARA · \$9

tomato, anchovies, garlic, fresh oregano, capers

CHEESE · \$11

fontina, mozzarella, ricotta, gorgonzola

SAUSAGE · \$14

tomato, fontina, broccolini

PROSCIUTTO · \$13

mozzarella, arugula, balsamic

EGGPLANT · \$11.5

tomato, mozzarella, parmesan, chili

TARTE FLAMBEE · \$11.5

crème fraîche, fromage blanc, bacon, onion

MODERN

HAWAIIAN · \$15

fontina, mozzarella, prosciutto, pineapple, peppers

NDUJA MEATBALL · \$14.5

kale pesto, fontina, tomato

JOWLZIALE · \$13.5

spicy chili pesto, fontina, pistachios, honey

MUSHROOM · \$13

goat cheese, leeks

BRUSSELS SPROUTS · \$11

ricotta, walnuts, lemon

SQUASH · \$12

kabocha, mozzarella, pecorino, watercress

POTATO · \$11

pecorino, parmesan, garlic, fresh herbs

SIDES

GRILLED BROCCOLINI · \$6

BAKED CANNELLINI BEANS · \$6

ORECCHIETTE & CHEESE · \$6

BRUSSELS SPROUTS & BACON · \$6

ROASTED PEEWEE POTATOES · \$6

800 NORTH GLEBE ROAD, ARLINGTON, VIRGINIA

703.567.1067 · PIZZAVINOTECA.COM

pizza vinoteca

SPARKLING

not just a fantastic aperitivo, also a perfect partner with your meal

PROSECCO · \$7 / \$4.5
Clara C, NV, Veneto, Italy

NEBBIOLO BRUT ROSE · \$8.25 / \$5.25
Loisolo, NV, Piedmont, Italy

BLANC DE NOIR · \$10 / \$6.25
Gruet, NV, New Mexico, USA

LAMBRUSCO VECCHIA MODENA · \$9.25 / \$6
Cleto Chiarli, NV, Modena, Italy

STRAW

light bodied, vegetable friendly, and racy acidity with great mineral depth

SAUVIGNON BLANC · \$7.5 / \$4.75
Patient Cottat, 2013, Loire, France

ACESTE BIANCO · \$5.5 / \$3.5
Terra Elima, 2011, Sicily, Italy

RIESLING "FEDERSPIEL TERRASSEN" · \$9.25 / \$6
Tegernseerhof, 2013, Wachau, Austria

ERBALUCE DI CALUSO "AL BACIO" · \$7 / \$4.5
Orsolani, 2013, Piedmont, Italy

GOLD

mellow and fruit driven, pair these whites with our lighter fare

VERDICCHIO DEI CASTELLI DI JESI · \$6 / \$3.75
Santa Barbara, 2013, Marche, Italy

GRUNER VELTLINER · \$9.25 / \$6
Schloss Gobelsburg, 2013, Kamptal, Austria

PICPOUL DE PINET · \$6 / \$3.75
Felines Jourdan, 2013, Languedoc, France

PINOT GRIGIO · \$7 / \$4.5
Barone Fini, 2102, Alto Adige, Italy

AMBER

rich and lush, these powerful whites can take on the heartiest of flavors

TORRONTES · \$6 / \$3.75
Don Manuel Villafane, 2013, Mendoza, Argentina

FRIULANO · \$7 / \$4.5
Di Leonardo, 2013, Friuli, Italy

CHARDONNAY "DECHIEL RESERVE" · \$10 / \$6.25
Rockbridge, 2013, Virginia, USA

GODELLO · \$6.75 / \$4.25
Pazo de Arribi, 2010, Bierzo, Spain

WHINK

category defying: pink, white, fizzy, or sweet - all are unique and all are delicious

MOSCATO D'ASTI · \$8.25 / \$5.25
Ricossa, NV, Piedmont, Italy

RIESLING · \$10 / \$6.25
Dirler, 2011, Alsace, France

VOUVRAY DEMI-SEC · \$9 / \$5.75
Château Moncontour, 2012, Loire, France

MINERVOIS ROSE · \$7.5 / \$4.75
Château Sainte Eulalie, 2013, Provence, France

CHERRY

bright, tart, and just a little bit flirty - don't underestimate these light reds

ZWEIGELT · \$7 / \$4.5
Anton Bauer, 2011, Wagram, Austria

REFOSCO · \$6.75 / \$4.25
Di Leonardo, 2013, Friuli, Italy

GRINGOLINO D'ASTI · \$8.75 / \$5.5
Crivelli, 2012, Piedmont, Italy

ROSSO LANGHE · \$9.25 / \$6
Vajra 2011, Piedmont, Italy

RUBY

smooth, supple, fruity, and versatile - you can drink these with anything

TEMPRANILLO "SELECCION" · \$7.5 / \$4.75
Bodegas Tempore, 2010, Aragon, Spain

CHIANTI "ANTICHE VIE" · \$8 / \$5
Pietro Beconcini, 2012, Tuscany, Italy

BARBERA D'ALBA · \$9.25 / \$6
Boroli, 2011, Piedmont, Italy

VIN ROUGE · \$6.5 / \$4
Les Closerie des Lys, 2012, Languedoc, France

GARNET

the wines pizza loves - these plump, juicy reds are tomatoes' best friends

VINHO TINTO · \$7 / \$4.5
Agricultura, 2010, Alentejano, Portugal

DOLCETTO D'ALBA · \$8 / \$5
Giacomo Grimaldi, 2012, Piedmont, Italy

ANJOU "LA CERISAIE" · \$7.5 / \$4.75
Domaine de la Bergerie 2011, Loire, France

MINVEROIS "PAUL" · \$9.25 / \$6
Domaine des Homs, 2013, Languedoc, France

PLUM

bold and spicy, these full bodied reds hold their own with our most robust dishes

MALBEC · \$8 / \$5
Desierto, 2010, Mendoza, Argentina

BORDEAUX · \$9.25 / \$6
Château du Bousquet, 2011, Côtes de Bourg, France

MERLOT-TANNAT · \$7.5 / \$4.75
Artesana, 2012, Canelones, Uruguay

PETITE SIRAH · \$10 / \$6.25
Two Angels, 2009, High Valley California, USA

*All wines available by the 5oz glass or 3oz half glass.
Dispensed to order from our climate controlled system.*