

starters + antipasti

frito misto

calamari | rock shrimp | fennel | green beans | lemon 9

grilled octopus

sausage and peppers | chilis | crispy leek 8

spiced lamb meatballs

cucumber dill raita | tomato onion slaw 9

SOCCI meatballs

san marzano marinara | mozzarella 9

roasted tomato 'tartare'

fresh mozzarella | radish | micro celery | yolk
pickled shallots | lyon bakery lavosh 7

burrata

extra virgin olive oil | black pepper | grilled Italian loaf 7

add

roasted tomatoes and micro basil 1
butternut squash and apple compote 1
toasted hazelnut and spinach-basil pesto 1

soups

tuscan 'ribolita' soup

grilled bread | asiago 6

lentil and italian sausage

richardson farms kale | san marzano tomatoes
chickpeas 6

salads

SOCCI chopped salad

salumi | olives | chick peas | artichokes | provolone
roasted peppers | citrus-oregano vinaigrette 7/12

gala apple and gorgonzola salad

baby greens | candied walnuts | dill and fennel
mccutcheon's cider vinaigrette 6/11

roasted carrot and lentil salad

carrot top cannellini 'hummus' | baby spinach | radish
red onion | kobacha squash 6/12

caesar

romaine and red oak lettuces | olive oil focaccia croutons
parmesan reggiano 6/10

add

grilled chicken 6 | scampi rock shrimp 7
seared true north sustainable salmon* 8

entrées

braised wagyu beef cheek - herb polenta | rainbow carrots | richardson farms greens 25

grilled strip steak - crushed salsa verde potatoes | citrus and capers | baby beans 30

all natural free bird chicken - olive oil potato puree | caramelized fennel | olive citrus tapenade | dark chicken jus 25

local rockfish little neck clams | stewed white beans | smoky clam stock | house duroc chili honey bacon 27

true north salmon - spicy peperonata | roasted eggplant | pardina lentil stew 26

cauliflower and butternut squash - ancient grains + cranberries | brussels sprouts 23

pizzas

*fresh dough crafted daily, hand pulled to order
hearth fired at 600° in a stone oven
gluten free thin crust dough available*

rustico

roasted peppers and tomatoes | appalachian goat cheese
garlic oil | micro basil | balsamic-cipollini onions 12

three little pigs (tre porcellini)

house cured duroc pork belly | stachowski's italian sausage
capicola | san marzano tomatoes | mozzarella 13

chicken parmesan

caramelized onion | fresh mozzarella
romano ciabatta crumbs | san marzano tomatoes 12

sausage and mcdowell's mushrooms

stachowski's fennel sausage | chili flake
san marzano tomatoes | provolone 12

hummingbird farms tomatoes

fresh mozzarella | micro basil
san marzano tomatoes 11

classic italian

soppressata | sicilian dried oregano | mozzarella
san marzano tomatoes 11

pastas

*whole or half order available
gluten free pasta available*

braised wagyu beef cheek

tagliatelle pasta | cage free yolk | local heirloom tomatoes
pecorino romano | mint | ricotta 14/23

penne bolognese

stachowski's fennel sausage and beef | mozzarella
san marzano tomatoes | reggiano 16

butternut squash 'pasta'

mcdowell's mushrooms | kale | quinoa | sage
pecorino | lemon-olive oil 10/17

seafood fettuccine

calamari | smoked mussels | shrimp
bay scallops | white wine 16/28

spaghetti

marinara | micro basil | reggiano 8/15

add

grilled chicken 6 | scampi rock shrimp 7
SOCCI meatballs 8

*every ingredient used may not be listed, please alert your server with any allergy
ingredient, or preparation concerns or questions

**consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase
your risk of food borne illness

**20% gratuity automatically added to parties of 6 or more



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