

ANTIPASTO

Zuppa (Soup)

Ask your server for the Chef's Special Creation of the Day

9

Arancini (Risotto Palle)

Classic Italian Arborio Rice balls stuffed with Mozzarella Cheese, Green Peas, served with Basil Aioli

14

Calamari Fritti (Calamari)

Crispy Garlic Lemon Pepper Squid served with Sundried Tomatoes, Italian Pepperoncini & Red Pepper Couli

16

Granchio Frittella (Crab Fritters)

Lightly Breaded House-made Crab Fritters served with Basil Aioli & Italian Pepperoncini

17

Violino Meatballs (Italian Favorite)

Hand-formed Veal & Pork Meatballs simmered in Traditional Italian Tomato Sugo

15

Cape Santé (Sea Scallops)

Pan Seared Sea Scallops, Black Rice, Mango Vinaigrette & Basil Chiffonade

18

Italian Lobster Dip

Lobster, Artichoke, Spinach, Cream Cheese & Feta Cheese served with warm Pita Bread

For Two 20

Placcatore (The Cold Platter)

A Classic Selection of Homemade Italian Meats, Smoked Salmon, Italian Cheeses, Grilled Vegetables, Olives & Pickles

For Two 28

Frutti De Mare Placcatore (The Hot Platter)

Wide Selection of Seafood Tiger Prawns, Sea Scallops, Crab Fritters & Mussel & Clams with Crispy Calamari & House-made Dips

For Two 39

Imported Cheese Platter

A Classic Selection of Imported & Domestic Cheeses served with Italian Style Crostinis

For Two 19

Bruschetta with Marinated Olives

Parmigiano Cheese Crostinis, Fresh Tomato Basil Bruschetta, Marinated Olives & Wild Arugula

13

INSALATA

Violino Classico Caesar

Hearts of Romaine, Parmigiano Cheese, Prosciutto Crisp, Croutons with a House-made Caesar Dressing & Balsamic Glaze

Small 9 Regular 14

Mista Salad

A Combination of Fresh Greens, Tomato, Cucumber, Artichoke, Carrot, and Feta Cheese Tossed in House Vinaigrette

Small 10 Regular 15

Caprese Salad

Fresh Roma Tomato, Fiore Di Latte, Wild Arugula, Pickled Onion, with Balsamic Glaze & Basil Oil

Small 11 Regular 16

Barbabetola (Beet)

Rainbow Beets, Arugula, Goat Cheese, Candied Pecans with Pomegranate Vinaigrette

Small 10 Regular 15

Cobb Salad

Fresh Hearts of Romaine Lettuce, Chicken, Egg, Avocado, Bacon, Tomato & Goat Cheese, Limón cello Vinaigrette

19

Warm Spinach Salad

Baby Spinach, Artichoke, Italian Pancetta, Egg, Mushroom & Goat Cheese with Italian Balsamic Dressing

16

ADD-ON/SHARE

GRILLED CHICKEN BREAST 8, SAMBUCA OR CAJUN PRAWNS 9, FILLET TENDERLOIN 24, SEA SCALLOPS 9

HERB AND WINE SAUTÉED MUSHROOMS 8, PROSCIUTTO WRAPPED ASPARAGUS 9

PASTA & RISOTTO

Fettuccine Tavolino (Chicken)

Violino's Signature; Fire-grilled Chicken Breast, Alfredo Sauce, Flambé in a Parmigiano Reggiano Cheese Wheel
26

Strato Lasagne (Farm Sausage)

Infinite Layers of Italian Sausage & Meat, Baby Spinach, Béchamel, Ricotta, Mozzarella & Asiago Cheese
27

Linguini Nero Bianco (Prawns)

Tiger Prawns, Sun-Dried Tomato, Charred Fennel, Grana Padano, Black & White Linguini in a Sambuca Cream Sauce
29

Gnocchi Bolognese (Veal & Pork)

Veal & Pork cooked slowly with Classic Sugo mixed with Small Italian Potato Dumplings with Parmigiano Reggiano
27

Aragosta Risotto (Lobster)

Herb Butter Baked Whole Lobster Tail, Langostina, Charred Fennel and Green Peas in a Cream Sauce & Grana Padano
34

Penne Pollo (Chicken Bacon)

Fire-grilled Chicken Breast, Wild Boar Bacon, Asparagus, Forno Roasted Red Pepper Sauce & Parmigiano
28

Mushroom Tagliatelle (Vegetarian)

Wild Mushroom, Green Asparagus, Sun Dried Tomatoes with Cream of Truffle Sauce & Asiago Cheese
25

ENTRÉE

Suprema Di Pollo (Chicken Supreme)

Bone-in Chicken Breast Stuffed with Herb & Garlic Boursin Cheese, Potato Gratin with Limóncello Cream Sauce served with Seasonal Vegetables
37

Rib Eye Bistecca (Beef Rib Eye Steak)

AAA 12 oz Alberta Beef Rib Eye Steak, Chefs Roasted Potatoes, served with Whiskey Green Peppercorn Sauce & Seasonal Vegetables
40

Salmone Atlántico (Salmon)

Grilled Fresh Atlantic Salmon Fillet, Lemon Dill Caper Sauce, Herb Potato Cake served with Seasonal Vegetables
38

Agnello (Lamb)

Parsley & Breadcrumb Crusted New Zealand Rack of Lamb, Wild Woodland Mushroom Risotto, Barolo Wine Demi Reduction with Seasonal Vegetables
Half Rack 37 Full Rack 43

Halibut Alaskan (Halibut)

Lightly Cajun Spiced Blackened Halibut, Topped with Dungeoness Crab Meat, Lemon infused Cream Sauce & Potato Cake served with Seasonal Vegetables
39

Filetto di Manzo (Filet Mignon)

AAA Alberta Beef Tenderloin, Italian Cheese enriched Mashed Potatoes, Demi Glaze served with Herb Truffle Butter & Seasonal Vegetables
6 oz 38 8 oz 42

Osso Bucco Vitello (Braised Veal)

Veal Osso Bucco Braised in Barolo Wine, Italian Cheese enriched Mashed Potatoes & Gremolata served with Seasonal Vegetables
39

Vitello alla Parmigiana (Veal Parmesan)

Hand Flattened 14oz Bone-in Veal Chop Prepared a la Violino served with Woodland Mushroom Risotto & Seasonal Vegetable
41

Nervatura (Short Rib)

Boneless Slow-braised Short Rib, Classic Wild Mushroom Risotto & Barolo Demi Reduction served with Seasonal Vegetables
38

ADD-ON/SHARE HERB BUTTER LOBSTER TAIL \$18, SIDE PASTA OR RISOTTO WITH TOMATO OR ALFREDO SAUCE \$8

VIOLINO ADDS 18% GRATUITY ON RESERVATIONS OF 6 OR MORE

ALLERGIES PLEASE INFORM YOUR SERVER OF ANY ALLERGIES WHEN ORDERING.