

ANTIPASTO

Zuppa (Soup)

Ask your server for the Chef's Special Creation of the Day
9

Arancini

Pomegranate, Fresh Basil and Parmesan Stuffed Arborio Rice, Served with Goat cheese Fondue
15

Asparagi Fritti

Oven Roasted Crispy Asparagus Served with Pepprocini & Basil Aioli
14

Calamari Fritti

Crispy Garlic Lemon Pepper Squid served with Red Onion, Italian Pepperoncini & Red Pepper Couli
17

Torte Di Pesce

Lightly Breaded House-made Mixed Fish Fritters served with Basil Aioli & Italian Pepperoncini
17

Carpaccio Di Manzo

Beef Tenderloin Carpaccio Rubbed in Fresh herbs, Shaved Parmesan, Limoncello Arugula Raddichio, and Truffle Aioli
20

Salsa all' Aragosta

Lobster, Artichoke, Spinach, Cream Cheese & Feta Cheese Dip served with Pita Bread
For Two 22

Placcatore Freddo

A Classic Selection of Cured Italian Meats, Smoked Salmon, Italian Cheeses, Grilled Vegetables, Olives & Pickles
For Two 32

Frutti Di Mare Placcatore

Wide Selection of Seafood, Tiger Prawns, Sea Scallops, Crab Fritters & Mussel & Clams with Crispy Calamari & House-made Dips
For Two 39

Formaggi

A Classic Selection of Imported & Domestic Cheeses served with Italian Style Crostinis
For Two 21

Bruschetta al Pomodoro con Olive

Farm Fresh Tomato, Red Pesto Crostini, Marinated Olives & Wild Arugula
14

INSALATA

Violino's Caesar

Hearts of Romaine, Parmigiano Cheese, Prosciutto Crisp, Croutons with a House-made Caesar Dressing & Balsamic Glaze
Small 10 Regular 14

Mista

A Combination of Fresh Greens, Tomato, Cucumber, Artichoke, Carrot, and Feta Cheese Tossed with Champagne Vinaigrette
Small 11 Regular 16

Barbabetola

Summer Rainbow Beets, Wild Arugula, Goat Cheese, and Candied Pecans with Mandarin Vinaigrette
Small 10 Regular 15

Insalata Di Spinaci

Baby Spinach, Seasonal Fruits, Fresh Seasonal Berries, Feta Cheese, Pecan Halves, Tossed With Raspberry Dressing
Small 11 Regular 16

Caprese

Farm Tomato, Fiore Di Latte, Wild Arugula with Balsamic Glaze & Crushed Basil
17

ADD-ON/SHARE

GRILLED CHICKEN BREAST 8, SAMBUCA OR CAJUN PRAWNS 10, FILLET TENDERLOIN 24, SEA SCALLOPS 12

HERB AND WINE SAUTÉED MUSHROOMS 9, PROSCIUTTO WRAPPED ASPARAGUS 10

PASTA & RISOTTO

Fettuccine Tavolino

Violino's Signature; Fire-grilled Chicken Breast, Alfredo Sauce, Flambé in an Asiago Cheese Wheel
32

Strato Lasagna

Infinite Layers of Italian Sausage & Meat, Baby Spinach, Béchamel, Ricotta, Mozzarella & Asiago Cheese
29

Linguini Nero Bianco

Tiger Prawns, Asparagus, Sundried Tomato, Charred Fennel, Grana Padano, Black & White Linguini in a Sambuca Cream Sauce
32

Ravioli Di Caprese

Stuffed Caprese Ravioli, Fresh Tomato Tossed in White Wine Pesto Cream Sauce & Parmigiano Cheese
28

Aragosta Risotto

Herb Butter Baked Whole Lobster Tail, Langostina, Charred Fennel and Green Peas infused in Saffron Cream Sauce & Grana Padano
35

Penne Pollo

Fire-grilled Chicken Breast, Pancetta, Asparagus, Vodka Tomato & Red Pepper Sauce & Parmigiano
31

Gnocchi Bolognese

Veal & Pork slowly cooked in House made Tomato Sauce, Parmigiano Reggiano
29

ENTRÉE

Fiorentina Di Pollo

Fresh Grilled Chicken Breast Stuffed with Herb & Garlic Boursin Cheese, Potato Pave, and Florentine Sauce & Vegetables
34

Vitello

Tuscan Style 14 oz Char Grilled Veal Chop, Rosemary Butter, Asparagus Risotto, Marsala Demi with Seasonal vegetables
42

Salmone Organico

Fresh Organic Atlantic Salmon Fillet, Lemon Tarragon Cream Sauce, Potato Pave, served with Seasonal Vegetables
38

Agnello

Pistachio, Mint & Breadcrumb Crusted New Zealand Rack of Lamb, Asparagus Mashed Potato, Barolo Reduction & Vegetables
Half Rack 39 & Full Rack 44

Merluzzo Islandese

Pan Seared Smoked Paprika Rubbed Icelandic Cod Loin, Romesco Sauce, Potato Pave & Seasonal Vegetables
39

Filetto di Manzo

AAA Alberta Beef Tenderloin, Italian cheese Enriched Mashed Potatoes, Demi Glaze & Seasonal Vegetables
39

Osso Buco Di Vitello

Veal Osso Bucco Braised in Barolo Wine, Italian Cheese enriched Mashed Potatoes & Gremolata served with Seasonal Vegetables
41

Vitello alla Parmigiana

Hand Flattened 14oz Bone-in Veal Chop Prepared Violino Style, served with Classic Asparagus Risotto & Seasonal Vegetable
43

Nervatura

Alberta Boneless Slow-braised Short Rib, Asparagus Risotto & Barolo Demi Reduction served with Seasonal Vegetables
39

ADD-ON/SHARE HERB BUTTER LOBSTER TAIL \$18, SIDE PASTA OR RISOTTO WITH TOMATO OR ALFREDO SAUCE \$9

VIOLINO ADDS 18% GRATUITY ON RESERVATIONS OF 6 OR MORE
ALLERGIES PLEASE INFORM YOUR SERVER OF ANY ALLERGIES WHEN ORDERING.