

ANTIPASTO

Zuppa (Soup)

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

8

Arancini

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

13

Asparagi Fritti

Oven Roasted Crispy Asparagus Served with Pepprocini & Basil Aioli

14

Calamari Fritti

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

15

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 & Feta Cheese dip served with Pita Bread

For Two 19

Torte Di Pesce

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

16

Placcatore Freddo

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

For Two 26

Bruschetta al Pomodoro con Olive

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

13

INSALATA

Caesar

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

8 Small 14 Regular

Insalata Di Spinaci

Baby Spinach, Fresh Seasonal Berries, Barolo infused Pear, Goat Cheese, Pecan Halves and Tossed with Blackberry Vinaigrette

9 Small 15 Regular

Barbabetola

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

9 Small 15 Regular

Mista

A Combination of Fresh Greens, Tomato, Cucumber, Artichoke, Carrot, and Feta Cheese Tossed with Balsamic Vinaigrette

9 Small 14 Regular

Caprese

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

17

ADD-ON/SHARE GRILLED CHICKEN 7, SAMBUCA OR CAJUN PRAWNS 9, SEA SCALLOPS 11,
HERBED BUTTER LOBSTER TAIL 17

PASTA & RISOTTO

Fettuccine Tavolino

Violino's Signature; Fire-grilled Chicken Breast, Creamy Alfredo Sauce & Shaved Parmigiano Cheese
22

Linguini Nero Bianco

Tiger Prawns, Asparagus, Sundried Tomato, Charred Fennel, Grana Padano, Black & White Linguini in Sambuca Cream Sauce
24

Ravioli Di Caprese

Stuffed Caprese Ravioli, Fresh Tomato Tossed in White Wine Pesto Cream Sauce & Parmigiano Cheese
23

Cozze e Vongole Risotto

Mussel and Clams Risotto, Green Peas, Lemon Zest, White Wine, Garlic infused in Roasted Red Pepper Sauce
24

Penne Pollo

Fire-grilled Chicken Breast, Pancetta, Asparagus, Chopin Vodka Tomato & Red Pepper Sauce & Parmigiano
23

Gnocchi Bolognese

Veal & Pork slowly cooked in House made Tomato Sauce, Parmigiano Reggiano
23

ENTRÉE

ALL ENTREES ARE SERVED WITH SIDE CHEF SPECIAL POTATO AND SEASONAL VEGETABLES

Parmigiana Di Melanzane

Italian Spiced Breaded Eggplant, Tomato Basil Sauce & Provolone Cheese
18

Merluzzo Islandese

Pan Seared Smoked Paprika Rubbed Icelandic Cod loin, Romesco Sauce, Potato Gratin & Seasonal Vegetables
24

Fiorentina Di Pollo

Fresh Grilled Chicken Breast Stuffed with Herb & Garlic Boursin Cheese, Florentine Sauce
21

Bistecca

AAA 6 oz Alberta Beef Tenderloin Steak, Barolo Demi Glaze
25

Salmone Organico

Fresh Organic Atlantic salmon Fillet, Lemon Tarragon Cream Sauce
22

Hamburger di Manzo Corto

Boneless Slow-braised Short Rib, Balsamic Onion & Mozzarella Cheese, Arugula on House made Burger Bun
23

ADD-ON/SHARE

HERB AND WINE SAUTÉED MUSHROOMS 6, PROSCIUTTO WRAPPED ASPARAGUS 6, SIDE PASTA OR RISOTTO WITH TOMATO OR ALFREDO SAUCE 7

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