

ANTIPASTO

Zuppa (Soup)

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

8

Calamari Fritti (Squid)

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

14

Italian Lobster Dip

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

For Two 18

Violino Meatballs (Italian Favorite)

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

13

Granchio Frittella (Crab Fritters)

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

15

Placcatore (The Cold Platter)

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

For Two 22

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

12

INSALATA

Violino Classico Caesar

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

8 Small 12 Regular

Barbabetola (Beet)

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

9 Small 13 Regular

Mista Salad

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

9 Small 14 Regular

Cobb Salad

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

18

Warm Spinach Salad

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

15

ADD-ON/SHARE GRILLED CHICKEN 7, SAMBUCA OR CAJUN PRAWNS 8, SEA SCALLOPS 9,
HERBED BUTTER LOBSTER TAIL 17

PASTA & RISOTTO

Fettuccine Tavolino (Chicken)

Violino's Signature; Fire-grilled Chicken Breast, Creamy Alfredo Sauce & Shaved Parmigiano Cheese
18

Linguini Nero Bianco (Prawns)

Tiger Prawns, Sun-Dried Tomato, Charred Fennel, Grana Padano, Black & White Linguini in Sambuca Cream Sauce
23

Gnocchi Bolognese (Veal/Pork)

Ground Veal & Pork cooked slowly with Classic Sugo & Small Italian dumplings made of Potato with Parmigiano Reggiano
22

Cozze e Vongole (Mussels & Clams Risotto)

Mussel and Clams Risotto cooked with Green Peas, Lemon Zest, White Wine, Garlic in House-made Tomato Pepper
21

Penne Pollo (Chicken)

Fire-grilled Chicken Breast, Boar Bacon, Asparagus, Forno Roasted Red Pepper Sauce & Parmigiano Reggiano
20

Mushroom Tagliatelle (Vegetarian)

Golden Wild Mushroom, Green Asparagus, Sun Dried Tomatoes with House-made Truffle Cream Sauce & Asiago
17

PANINI

ALL PANINI'S ARE SERVED ONLY WITH SIDE CAESAR SALAD OR THE SOUP OF THE DAY

Melanzana Parmisano (Eggplant)

Italian Spiced Breaded Eggplant, Tomato Basil Sauce & Provolone Cheese served on Herb Focaccia
18

Nervatura (Short Rib)

Boneless Slow-braised Short Rib, Caramelized Onion & Mozzarella Cheese served on Grilled Focaccia
22

Alaskan Blackened Halibut (Fish)

Lightly Rubbed Cajun Spiced Blackened Halibut, Spinach & Fig Jam served on Grilled Focaccia
23

Tirato Anatra Confict (Duck)

Pulled Duck, Caramelized Onion, Woodland Mushrooms & Melted Provolone Cheese served on Herb Focaccia
21

Pollo (Chicken)

Grilled Chicken Breast, Wild Boar Bacon Whiskey Jam & Pickled Onion served on Grilled Focaccia
19

Bistecca (Steak)

AAA 6 oz Alberta Beef Rib Eye Steak, served on Focaccia, Wild Arugula topped with Green Peppercorn Sauce
24

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