

## **Antipasti**

### ***Capriccio Violino*** ^

*Assorted classic style antipasto featuring homemade and imported Italian cured meats...\$18*

### ***Portobello D'Autunno***

*Franco's creation of baked portobello topped with puree of wild mushrooms, goat cheese, and rosemary...\$16*

### ***Tortino di Melanzane*** ^

*Grilled eggplant topped with tomatoes, herbs and Violino's homemade mozzarella...\$16*

### ***Cozze Pescatora*** ^

*Mussels sauteed with olive oil, garlic, tomatoes, herbs, and white wine...\$18*

### ***Frittura di Calamari***

*Fried calamari served with marinara or salsa verde...\$18*

### ***Crostini Misti***

*Grilled garlic crostini topped with the Chef's seasonal creations...\$16*

### ***Cheese Plate*** ^

*A variety of imported Italian cheeses served with fruit, nuts and various accompaniments (may be enough for two)...\$22*

\* The VA Dept. of Health warns that raw or undercooked food may increase the risk of foodborne illness.  
^ Can be made gluten free upon request

## **Insalate**

### ***Insalata Romana***

*Traditional Caesar salad with parmigiano basket...\$15*

### ***Radicchio & Arugula Alla Friulana*** ^

*served with sauteed prosciutto, green apples and warm  
balsamic vinaigrette...\$16*

## **Minestre**

### ***Pasta e Fagioli***

*White bean and homemade pasta soup...\$12*

### ***Crema di Astice***

*Lobster bisque served with langostinos and whipped Parmesan cream ... \$15*

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## **Specialità del Violino**

### ***Ossobuco***

*Traditional braised veal hind shank served with saffron risotto...\$39*

### ***Maialino al Forno*** <sup>^</sup>

*Roasted pork\* tenderloin medallions served with local apples, homemade gnocchi, and warm local apple sauce...\$35*

### ***Lobster Pansotti Gondoliera***

*Canadian lobster ravioli in a lemon, parmesean cream sauce crowned with a whole cold water lobster tail...\$38*

### ***Saltimbocca Con Porcini***

*Veal scaloppine with prosciutto di Parma, sage and imported porcini mushrooms served on a bed of homemade fettucine....\$38*

### ***Galletto al Limone*** <sup>^</sup>

*Grilled boneless cornish hen marinated and pressed with rosemary, garlic, red pepper flakes and lemon served with roasted potatoes...\$30*

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## **Piatti Tradizionali di Pasta**

### ***Homemade Pasta*** ^

*Homemade fettuccine, linguine or tagliolini served with your choice of: Bolognese, cream, wild mushroom sauce, tomato sauce, aglio e olio, carbonara, or housemade sausage and peppers...\$25*

### ***Ravioli Agnulot***

*Filled with veal, Mortadella and mixed greens and sauteed with butter, sage and a dry porcini puree...\$25*

### ***Ravioli della Nonna Emilia***

*Filled with swiss chard and fresh goat ricotta topped with a walnut sauce...\$25*

### ***Tortellini Gustosi***

*Meat tortellini with prosciutto and mushrooms in a cream sauce...\$21*

### ***Gnocchi***

*Classic potato gnocchi made weekly served with your choice of pesto, tomato, Bolognese, wild mushroom or Gorgonzola sauce...\$25*

### ***Risotto*** ^

*Allow the chef to combine fresh seasonal ingredients with this classic preparation of imported Aquarello rice...market price*

### ***Lasagna***

*Savory and classical dish...\$28*

## **Piatti Tradizionali di Carni**

### ***Scaloppine Marsala e Funghi***

*Veal sauteed with wild mushrooms and marsala wine  
served with roasted potatoes ...\$32*

### ***Scaloppine alla Lombarda***

*Veal sauteed with a lemon, capers, and white wine served  
with Chef's choice vegetables ...\$32*

### ***Costata alla Gorgonzola ^***

*Grilled Angus beef \*ribeye served with roasted  
potatoes and Gorgonzola ...\$41*

### ***Filetto alla Rossini***

*Certified Angus Beef \*filet wrapped with prosciutto served with  
Marsala reduction, truffle patè and parmesean potatoes ...\$38*

### ***Pollo Giuseppe Verdi ^***

*Chicken scaloppina filled with Parmigiano and rosemary ham topped with  
Mostarda di Cremona, served with roasted potatoes and spinach...\$30*

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## **Piatti Tradizionali di Pesce**

### ***Passera di Mare*** ^

*Flounder filet sauteed with lemon and white wine  
served with Capponata (a savory and sweet pepper and eggplant stew) ...\$30*

### ***Lo Scoglio*** ^

*A variety of fresh shellfish and calamari sauteed with garlic, tomatoes and  
white wine served over homemade pasta...\$35*

### ***Rondo Veneziano*** ^

*Broiled salmon\* and scallops\* served with a light basil sauce over  
steamed, sliced potatoes...\$34*

### ***Tagliolini Riccardo*** ^

*Shrimp sauteed with extra virgin olive oil, garlic, herbs and roasted bell peppers  
served over black angel hair pasta...\$28*

### ***Linguine alle Vongole*** ^

*Verace clams sauteed with your choice of white wine and garlic sauce or marinara sauce  
served over homemade linguine...\$27*

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## ***Benvenuti***

*Chefs Franco and son Riccardo prepare traditional and innovative multi-regional Italian Cuisine, reflecting seasonal preparation by using the freshest local ingredients. In their menu and daily specials, their passion and creativity come to life for diners to enjoy.*

*To accompany the cuisine wife Marcella and daughter Raffaella conduct the professional dining room service, creating a romantically cozy atmosphere and extending a touch of Italian hospitality, making diners feel comfortable and at home. Together with the Chefs they have selected a variety of fine Italian wines to complement the cuisine.*

***Buon Appetito e Grazie***

- ~ *If you have a serious food allergy please let your server know so that we may be able to properly accommodate you.*
- ~ *To protect the Chef's creativity not all of the ingredients are listed on the menu.*
- ~ *Any requested changes to the menu, not due to allergies but preference, will be charged accordingly.*
- ~ *A complimentary basket of homemade breads is served with your meal. Additional bread is available upon request for a \$1 surcharge per person.*