

Antipasti

Tortino di Melanzane ^

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

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 mushroom, parmigiano, goat cheese and rosemary...\$16

Cozze Pescatora ^

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

Frittura di Calamari

Fried calamari...\$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

* These foods may be cooked to order

* 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 Cesare e Arrosto di Vitello *

Caesar salad with sliced grilled veal...\$18

Insalata Violino ^

Garden salad with steamed shrimp, calamari, cannellini beans, boiled potatoes, tomatoes and Violino dressing...\$18

Insalata Nizzarda ^

Salad greens with fresh grilled tuna, tomatoes, green beans, nicoise olives, hard boiled eggs, steamed potatoes and balsamic vinaigrette...\$18*

Condiglione Suprema di Pollo ^

Salad greens topped with grilled chicken breast, tomatoes, onions, bell peppers, olives, and homemade mozzarella cheese with a balsamic vinaigrette...\$18

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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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 house-made sausage and peppers...\$25

Penne Violino

Short cut pasta sautéed with olive oil, garlic, zucchini, and grilled chicken breast...\$22

Tortellini Gustosi

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

Ravioli Agnulot

Filled with veal and mixed greens sauteed with butter, sage and pureed dry porcini...\$25

Ravioli Della Nonna Emilia

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

Gnocchi

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

Lasagna

A savory and classical dish...\$28

Piatti Di Carne E Pesce

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*

Cotoletta Parmigiana

*Breaded veal scaloppina topped with tomato sauce, parmigiano, imported fontina and
mozzarella cheese served over Parmesean potatoes...\$31*

Pollo Giuseppe Verdi ^

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

Pollo Parmigiana

*Breaded chicken breast topped with tomato sauce, parmigiano, imported fontina and
mozzarella cheese over Parmesean potatoes...\$28*

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Lo Scoglio ^

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

Passera di Mare ^

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

Rondo Veneziano ^

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

Linguine alle Vongle ^

Fresh baby clams sauteed with homemade linguine and your choice of white wine or marinara sauce...\$27

Tagliolini alla Riccardo

Large shrimp sauteed in olive oil, garlic, herbs and roasted bell peppers, served over black angel hair pasta...\$28

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