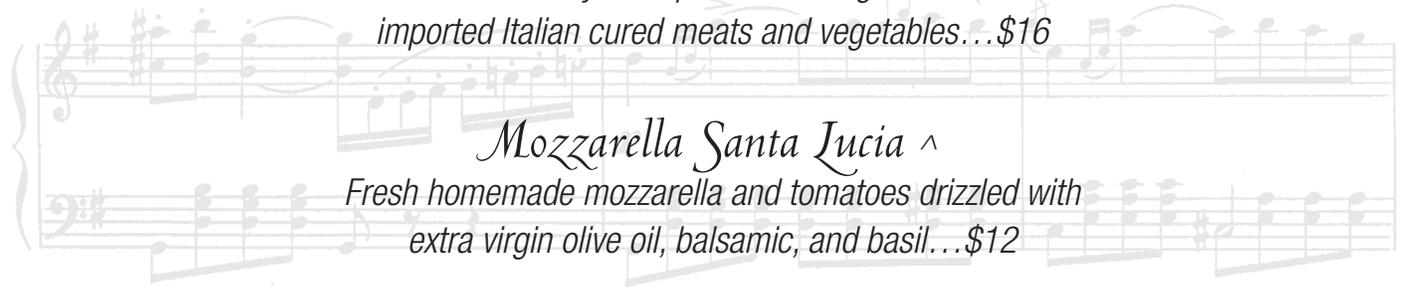


Antipasti

Capriccio Violino ^

Assorted classic style antipasto featuring homemade and imported Italian cured meats and vegetables...\$16



Mozzarella Santa Lucia ^

Fresh homemade mozzarella and tomatoes drizzled with extra virgin olive oil, balsamic, and basil...\$12



Tortino di Melanzane ^

Grilled eggplant topped with fresh tomatoes, Pecorino cheese and Violino's own homemade mozzarella ...\$12

Cozze Pescatora ^

Mussels sautéed with olive oil, garlic, diced tomatoes, herbs, and white wine...\$14

Frittura di Calamari

Our popular fried calamari served with marinara or salsa verde...\$15

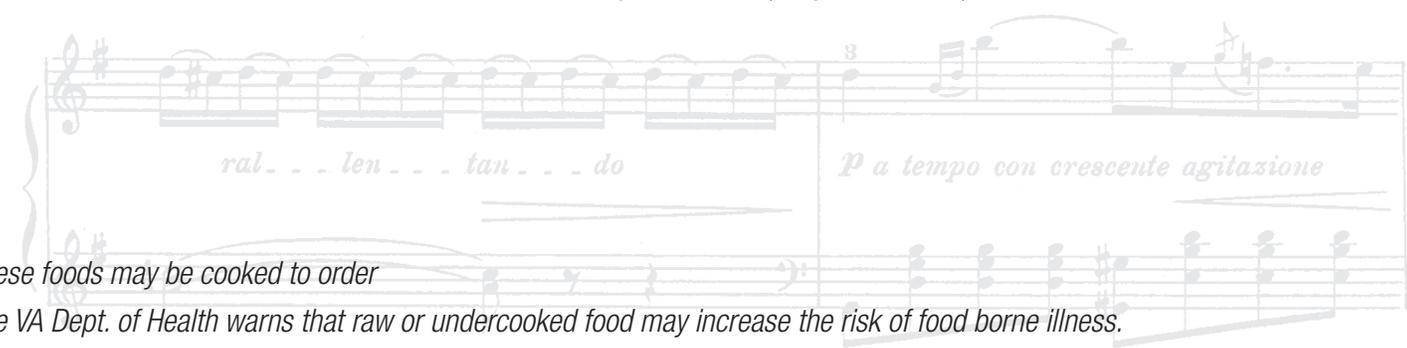


Bruschetta

Toasted garlic crostini topped fresh tomatoes and hand packed ricotta...\$11

Piatto di Formaggi ^

A variety of imported Italian cheeses served with fruit, nuts and various accompaniments (may serve two)...\$19



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^ Can be made gluten free upon request



Insalate



Insalata Romana

Traditional Caesar salad with homemade Parmesan basket...\$13

Insalata Violino ^

A variety of baby greens with tomatoes, shaved fennel, fresh hazelnut-crusted goat cheese, and seasonal fruit with a lemon vinaigrette...\$15



Radicchio & Arugula Alla Friulana ^

Radicchio and arugula lettuce served with sautéed prosciutto and green apples with warm balsamic vinaigrette...\$15

Minestre

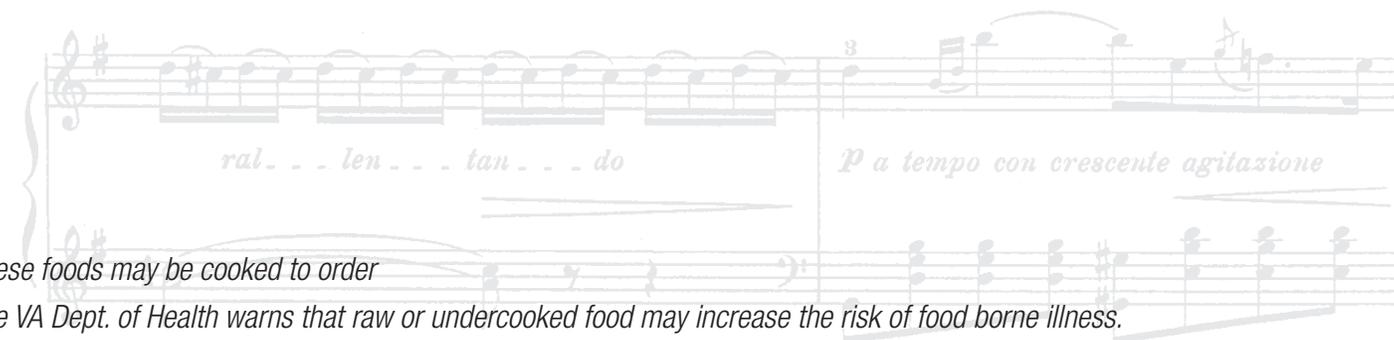


Minestrone ^

Classic Italian vegetable soup...\$9

Crema di Astice

Lobster bisque served with langostinos and whipped Parmesan cream...\$11



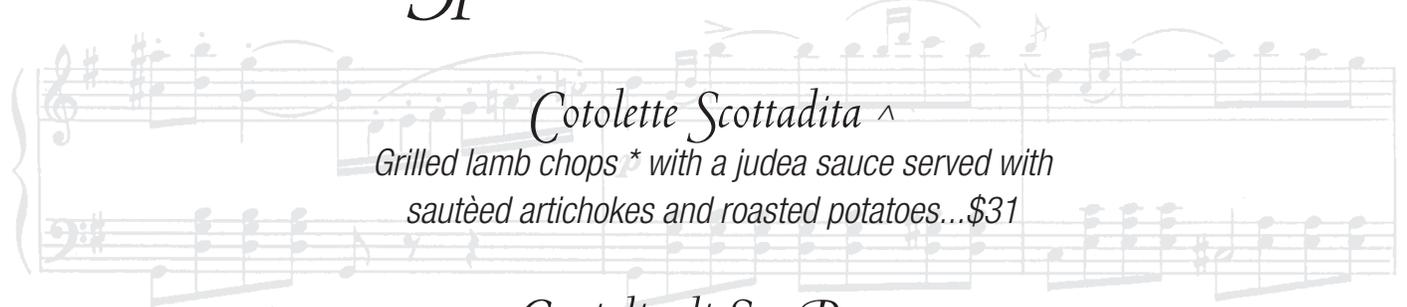
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Specialità del Violino



Cotolette Scottadita [^]

Grilled lamb chops * with a judea sauce served with sautéed artichokes and roasted potatoes...\$31



Coniglio di San Remo

Ligurian style braised rabbit with fresh herbs, white wine and Taggiasche olives served over soft polenta...\$32

Lobster Pansotti Gondoliera

Canadian lobster ravioli in a lemon Parmesan cream sauce crowned with a whole cold water lobster tail...\$32

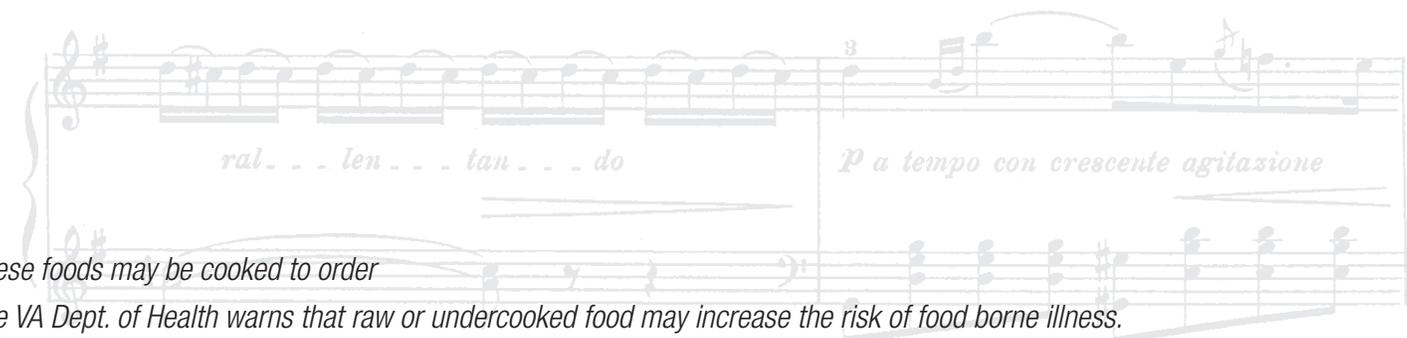


Saltimbocca Con Porcini

Veal scaloppine with prosciutto di Parma, sage and imported porcini mushrooms served on a bed of homemade fettuccine ...\$32

Galletto al Limone [^]

Grilled boneless cornish hen marinated and pressed with rosemary, garlic, crushed red pepper and lemon served with roasted potatoes...\$27



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Andante

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Piatti Tradizionali di Pasta

Homemade Pasta ^

Homemade fettuccine, linguine or tagliolini served with your choice of sauce preparation: Bolognese, panna (cream sauce), fresh tomato, aglio e olio, pesto, carbonara, or house-made sausage and peppers... \$20

Ravioli della Nonna Emilia

Filled with swiss chard and fresh goat ricotta topped with a walnut sauce... \$20

Tortellini Gustosi

Meat tortellini with prosciutto and mushrooms in a rich cream sauce... \$18

Gnocchi

Classic potato gnocchi made in house served with your choice of pesto, tomato, Bolognese, wild mushroom or Gorgonzola sauce... \$21

Tagliolini Primavera ^

Tagliolini pasta in a light preparation of assorted fresh vegetables, extra virgin olive oil and basil ...\$18

Lasagna Genovese

Homemade pasta layered with Violino's own mozzarella, pesto and ricotta served with your choice of rosemary ham or snow peas ...\$20

Risotto ^

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

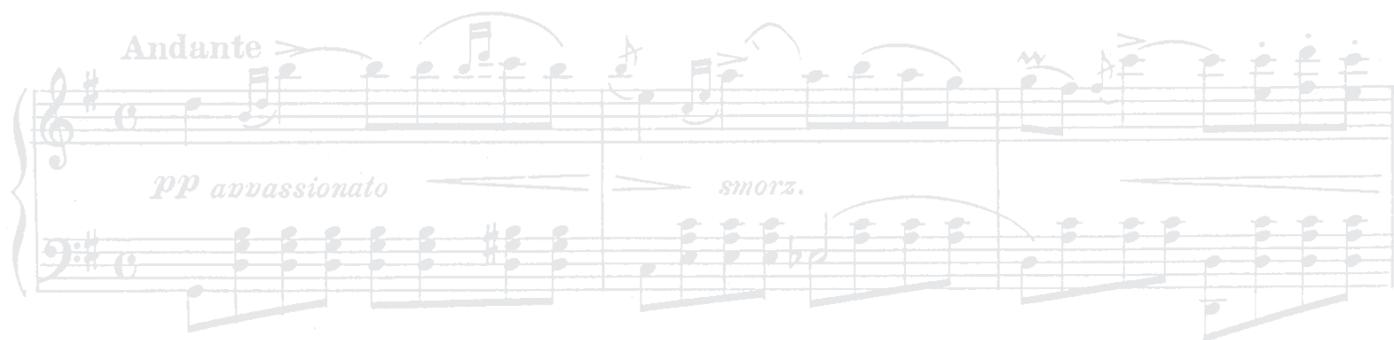
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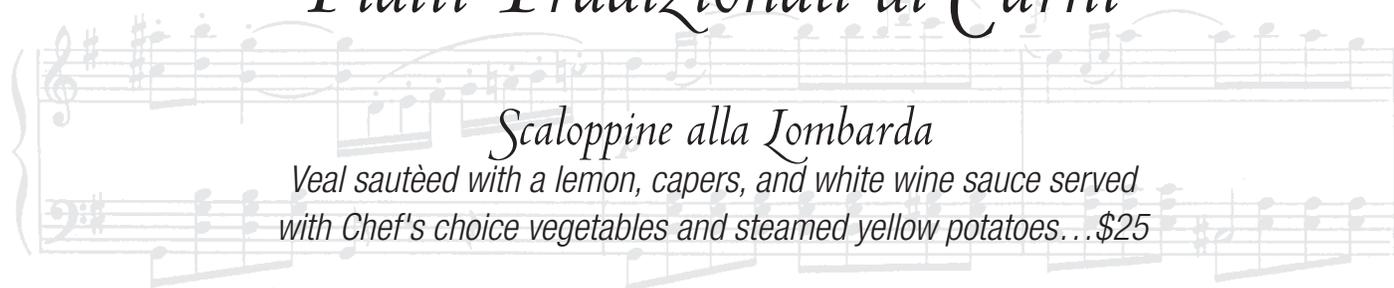
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Piatti Tradizionali di Carni



Scaloppine alla Lombarda

Veal sautéed with a lemon, capers, and white wine sauce served with Chef's choice vegetables and steamed yellow potatoes...\$25



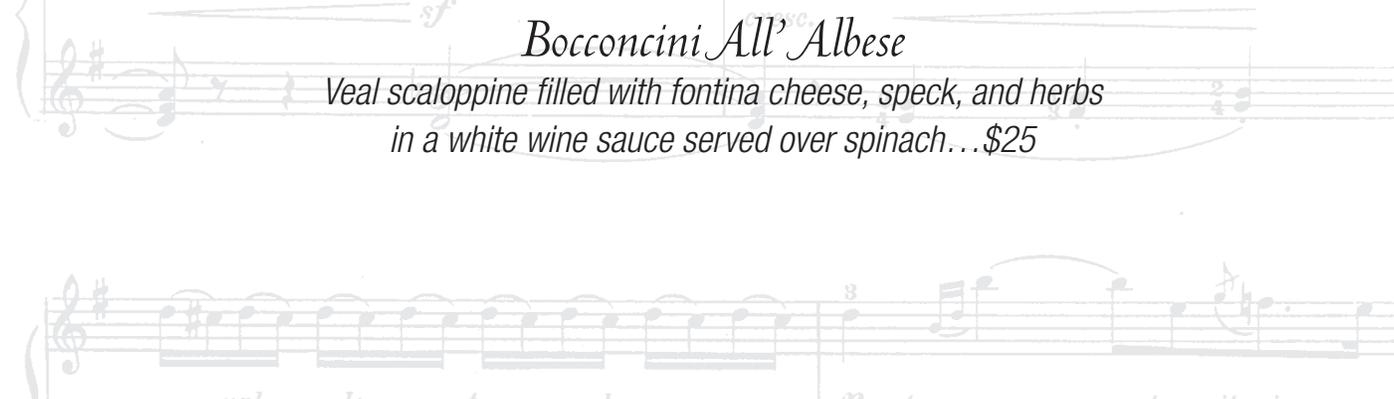
Scaloppine Paganini

Veal sautéed with sun-dried tomatoes, pesto, and pine nuts served with green beans and steamed yellow potatoes...\$25



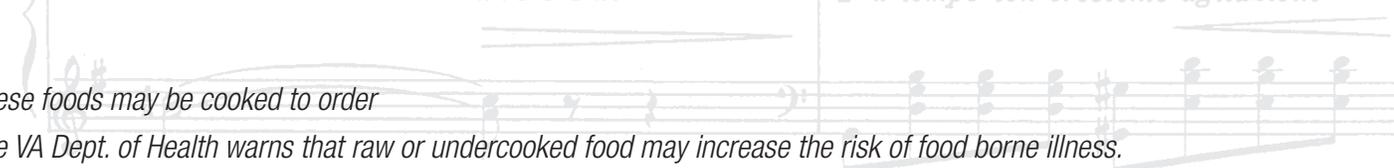
Filetto alla Rossini ^

Grilled prosciutto-wrapped C.A.B. filet served with a Marsala reduction, Gruyere, truffle patè and Parmesan potatoes...\$33*



Pollo Giuseppe Verdi ^

Chicken scaloppine filled with Parmesan and rosemary ham topped with Mostarda di Cremona and served with roasted potatoes and spinach...\$25



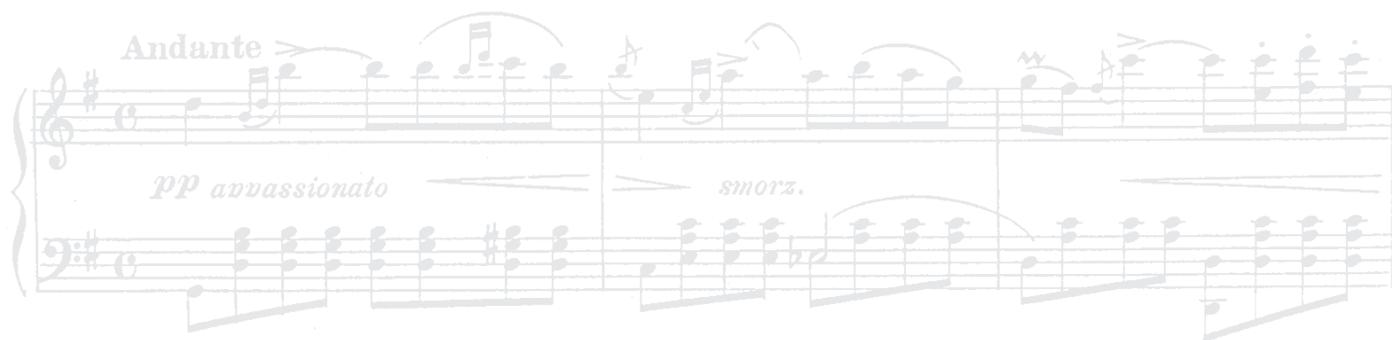
Bocconcini All' Albese

Veal scaloppine filled with fontina cheese, speck, and herbs in a white wine sauce served over spinach...\$25

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Piatti Tradizionali di Pesce

Passera alla Livornese
Flounder filet sautéed with fresh diced tomatoes, olives, and capers
in a light white wine sauce ...\$25

Lo Scoglio ^
A variety of shellfish and calamari sautéed with garlic, tomatoes and
white wine served over homemade linguine... \$29

Rondo Veneziano ^
Broiled Faroe Island salmon * and scallops * served with a light basil sauce over
steamed yellow potatoes and seasonal vegetables...\$28

Tagliolini Riccardo ^
Shrimp sautéed with extra virgin olive oil, garlic, herbs, white wine, and
roasted bell peppers served over black tagliolini pasta...\$25

Linguine alle Vongole ^
Verace clams sautéed with your choice of white wine and garlic sauce or
marinara sauce served over homemade linguine...\$21

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