Antipasti
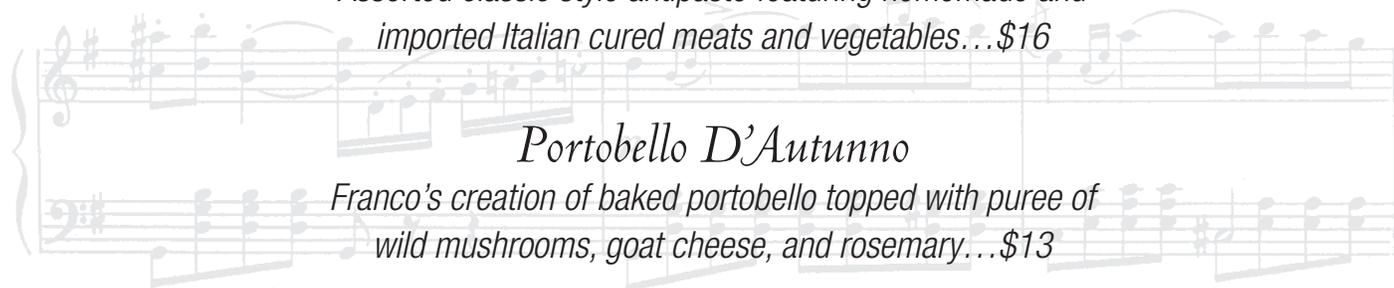
Capriccio Violino ^
Assorted classic style antipasto featuring homemade and
imported Italian cured meats and vegetables…$16

Portobello D'Autunno
Franco's creation of baked portobello topped with puree of
wild mushrooms, goat cheese, and rosemary…$13

Tortino di Melanzane ^
Grilled eggplant topped with fresh tomatoes, Pecorino cheese and
Violino's own homemade mozzarella …$12

Cozze Pescatora ^
Mussels sautèed with olive oil, garlic, diced tomatoes, herbs, and white wine...$14

Frittura di Calamari
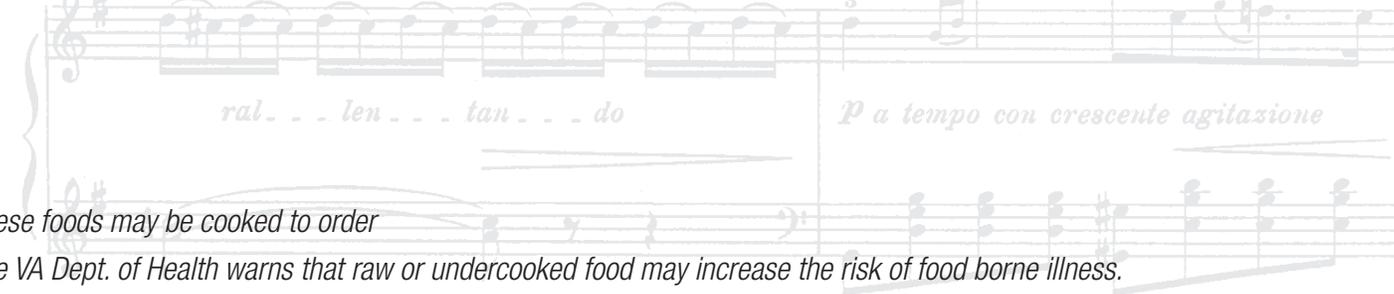Our popular fried calamari served with marinara or salsa verde…$15

Crostini Misti
Grilled garlic crostini topped with the Chef's seasonal creations...$12

Piatto di Formaggi ^
A variety of imported Italian cheeses served with fruit, nuts
and various accompaniments (may be enough for two)...$19
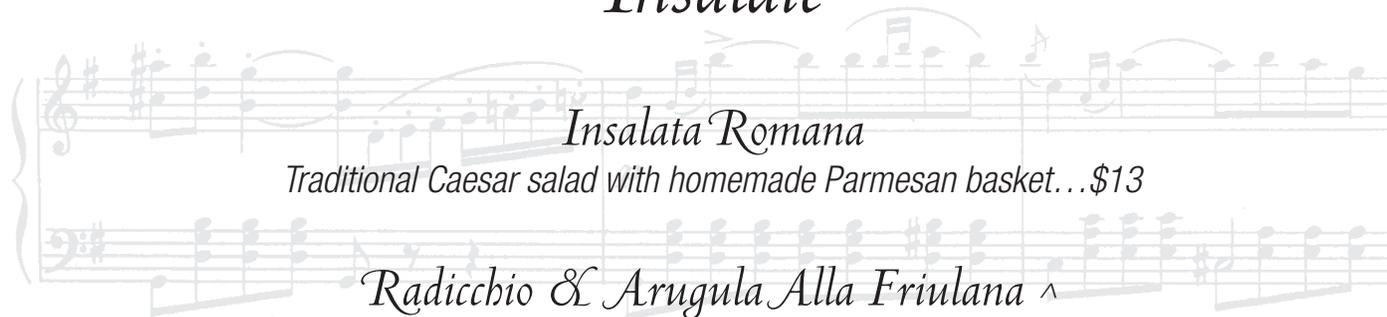
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^ Can be made gluten free upon request

Insalate

Insalata Romana
Traditional Caesar salad with homemade Parmesan basket…$13

Radicchio & Arugula Alla Friulana ^
Radicchio and arugula lettuce served with sautèed prosciutto and green apples
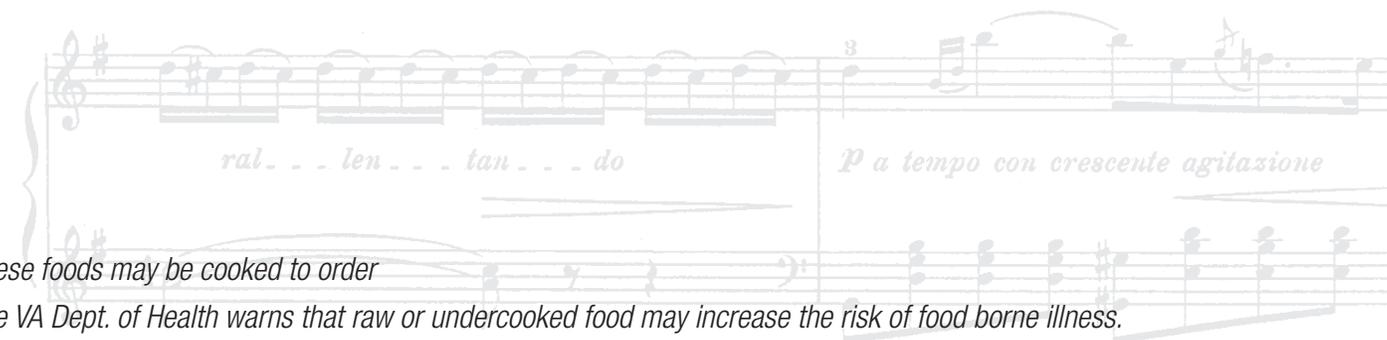*with warm balsamic vinaigrette…$15*

Minestre

Pasta e Fagioli
White bean and homemade pasta soup…$9

Crema di Astice
Lobster bisque served with langostinos and whipped Parmesan cream … $11

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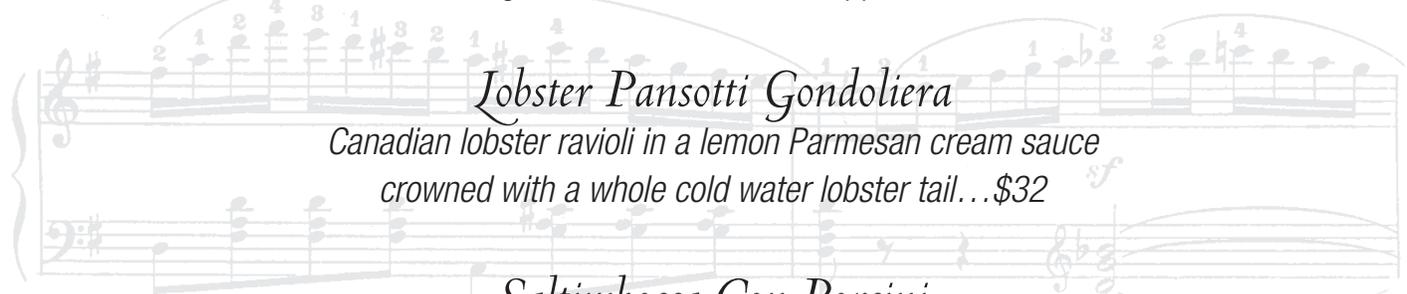
Specialitá del Violino

Ossobuco
Traditional braised veal hind shank served with saffron risotto…$36

Maialino al Forno ^
Roasted pork tenderloin medallions served with local apples,
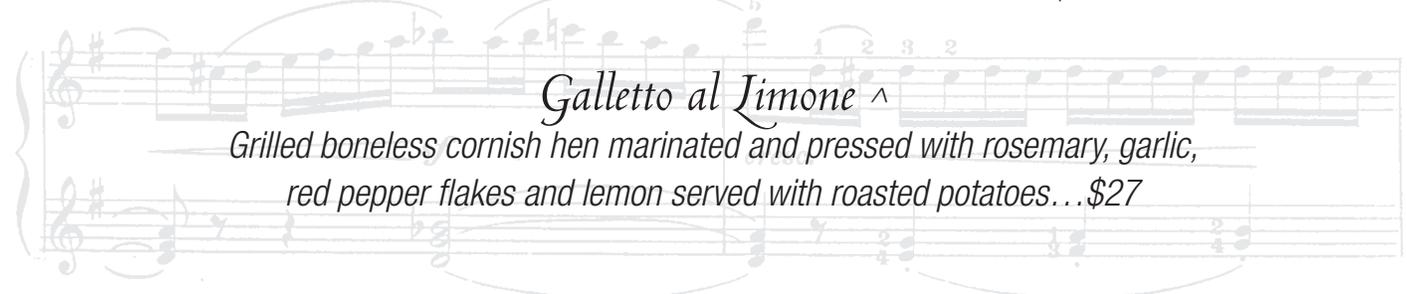homemade gnocchi, and warm local apple sauce…$30*

Lobster Pansotti Gondoliera
*Canadian lobster ravioli in a lemon Parmesan cream sauce
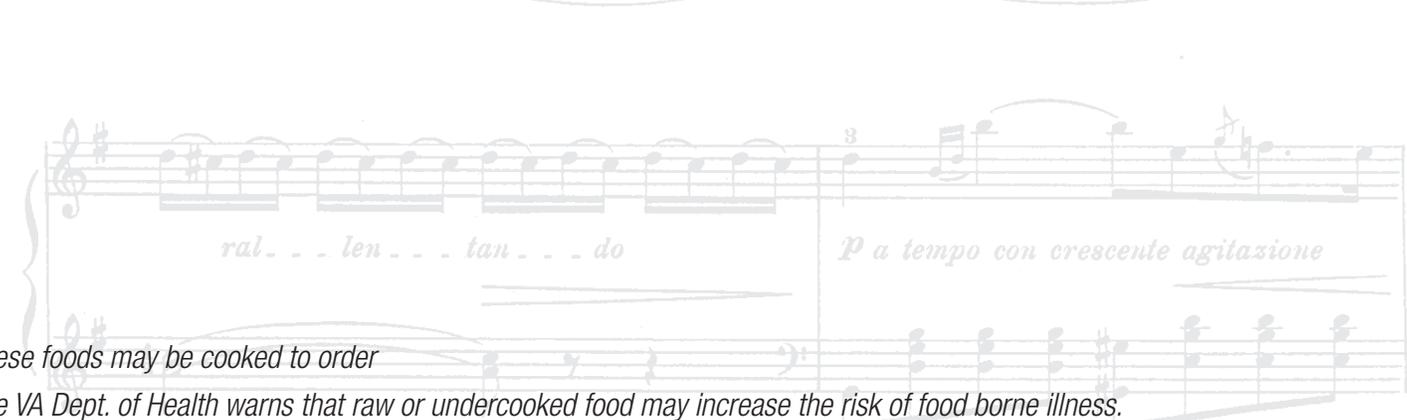crowned with a whole cold water lobster tail…$32*

Saltimbocca Con Porcini
*Veal scaloppine with prosciutto di Parma, sage and imported porcini
mushrooms served on a bed of homemade fettucine.…$32*

Galletto al Limone ^
*Grilled boneless cornish hen marinated and pressed with rosemary, garlic,
red pepper flakes and lemon served with roasted potatoes…$27*

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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), tomato, aglio e olio, pesto, carbonara, or
house-made sausage and peppers... $20

Ravioli Agnulot
Filled with veal, Mortadella and mixed greens and sauteed with butter,
sage and a dry porcini puree…$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

Risotto ^
Allow the chef to combine fresh seasonal ingredients with this classic
preparation of imported Aquarello rice…market price
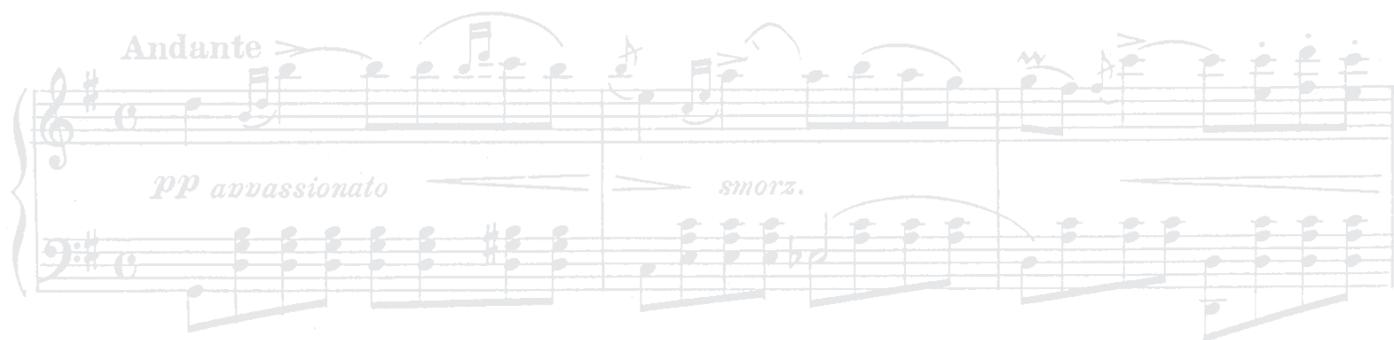
Lasagna
Savory and classical dish…$23

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Piatti Tradizionali di Carni

Scaloppine Marsala e Funghi
Veal sauteed with wild mushrooms and marsala wine
served with roasted potatoes…$25

Scaloppine alla Lombarda
Veal sautèed with lemon, capers, and white wine served
with Chef's choice vegetables and steamed yellow potatoes…$25

Costata alla Gorgonzola ^
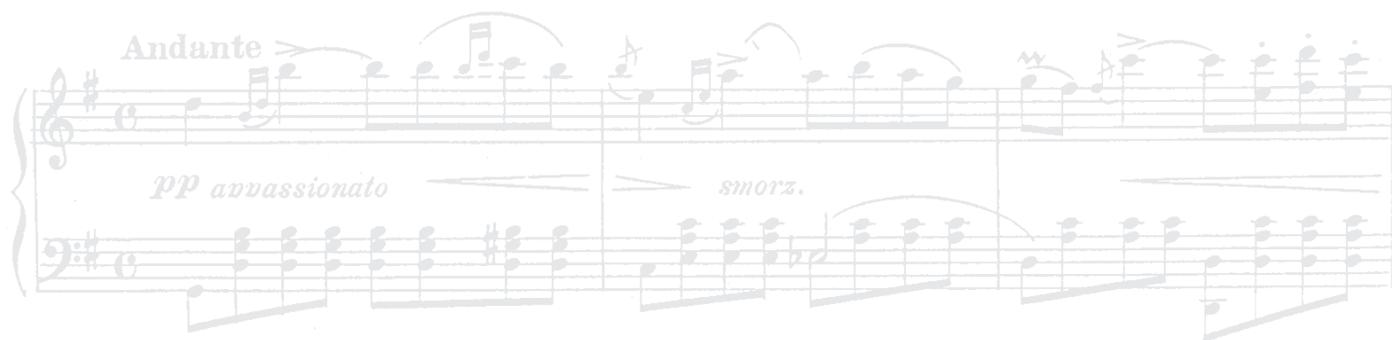Grilled Angus beef *ribeye served with roasted
potatoes and Gorgonzola …$36

Filetto alla Rossini
Grilled prosciutto-wrapped Angus Beef* filet served with a
Marsala reduction, Gruyere, truffle patè and Parmesan potatoes…$33

Pollo Giuseppe Verdi ^
Chicken scaloppina filled with Parmigiano and rosemary ham topped with
Mostarda di Cremona, served with roasted potatoes and spinach…$25

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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)…$25

Lo Scoglio ^
A variety of shellfish and calamari sautèed 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 sautèed with extra virgin olive oil, garlic, herbs, white wine, and
roasted bell peppers served over black tagliolini pasta…$25

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

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