

## ***ANTIPASTI***

### **Mozzarella Santa Lucia ^**

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

### **Cozze Pescatora ^**

*Mussels sauteed with olive oil, garlic, tomatoes, herbs, and white wine...\$14*

### **Frittura di Calamari**

*Fried calamari served with marinara or salsa verde...\$15*

### **Tortino di Melanzane ^**

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

### **Bruschetta Estiva**

*Grilled garlic bread with local diced tomato, basil, fresh ricotta and extra virgin olive oil...\$11*

### **Insalata Romana**

*Traditional Caesar salad with parmigiano basket...\$13*

### **Minestrone ^**

*Classic Italian vegetable soup...\$9*

## **SPECIALITA DEL VIOLINO**

### **Coniglio di San Remo**

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

### **Cotolette Scottadita ^**

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

### **Saltimbocca Con Porcini**

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

### **Homemade Pasta ^**

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

### **Gnocchi**

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

### **Lasagna Genovese**

*Homemade pasta layered with Violino's Mozzarella, pesto, bechamel and peas served over rosemary ham or snopeas ...\$20*

### **Scaloppine alla Lombarda**

*Veal sauteed with a lemon, caper, and white wine sauce served with steamed yellow potatoes and seasonal vegetables...\$25*

### **Filetto alla Rossini ^**

*Grilled CAB filet\* wrapped in prosciutto served with Marsala reduction, truffle patè, gruyere and Parmesan potatoes...\$33*

### **Pollo Giuseppe Verdi ^**

*served with potatoes and sauteed spinach...\$25*

**Rondo Veneziano** ^

*Grilled Icelandic salmon\* and scallops\* served with a light basil sauce over steamed potatoes and seasonal vegetables...\$28*

**Lo Scoglio** ^

*A variety of fresh fish, shellfish and calamari sauteed with garlic, tomatoes and white wine served over homemade linguine...\$29*

*\* 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*