

# Violino Ristorante Italiano

## APPETIZERS

### **Mozzarella Santa Lucia**

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

### **Tortino di Melanzane**

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

### **Frittura di Calamari**

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

### **Insalata Violino**

*A variety of baby mesculin greens with tomatoes, shaved fennel, fresh goat cheese, and seasonal fruit with a lemon vinaigrette...\$14*

### **Lobster Bisque**

*Made in house with fresh lobsters and served with parmesean whipped cream and langostinos...\$12*

## ENTREE

### **Lobster Pansotti Gondoliera**

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

### **Ravioli della Nonna Emilia**

*Filled with swiss chard and fresh goat ricotta topped with a walnut sauce...\$18*

### **Lasagna Genovese**

*Homemade pasta layered with Violino's Mozzarella, pesto and ricotta served over a vegetable medley ...\$19*

### **Tagliatelle**

*Homemade fettuccine served with your choice of Bolognese, cream, wild mushroom sauce or housemade sausage and peppers...\$18*

### **Scaloppine Paganini**

*Veal sauteed with sundried tomatoes, pesto, and pine nuts served with green beans and steamed potatoes...\$23*

### **Filetto alla Rossini**

*Grilled Grass fed beef filet wrapped with prosciutto served with Marsala reduction, truffle patè and parmesean potatoes...\$33*

### **Pollo Giuseppe Verdi**

*Chicken scaloppina filled with Parmigiano topped with rosemary ham and Mostarda di Cremona served with parmesean potatoes and sauteed spinach...\$23*

### **Coniglio di San Remo**

*Liguria style braised rabbit with fresh herbs, white wine and  
Taggiasche olives served over soft polenta...\$30*

### **Lo Scoglio ^**

*A variety of fresh shellfish and calamari sauteed with garlic, tomatoes and  
white wine served over homemade pasta...\$28*

### **Tagliolini Riccardo ^**

*Shrimp sauteed with extra virgin olive oil, garlic, herbs and roasted bell peppers  
served over black angel hair pasta...\$24*

*\* 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*