

APPETIZERS

***Mozzarella Santa Lucia* ^**

Fresh homemade mozzarella and tomatoes drizzled with extra virgin olive oil, balsamic, basil, and herbs...\$9

Portobello D'Autunno

Franco's creation of baked portobello topped with puree of wild mushrooms, goat cheese, and rosemary...\$9

***Cozze Pescatora* ^**

Mussels sautéed with olive oil, garlic, tomatoes, herbs, and white wine...\$12

***Tortino di Melanzane* ^**

Grilled eggplant topped fresh tomatoes, herbs and Violino's homemade mozzarella...\$9

Insalata Romana

Traditional Caesar salad with parmigiano basket...\$12
Add Shrimp \$8 Chicken \$5

Pasta e Fagioli

White bean and homemade pasta soup...\$8

Fresh Cream of Asparagus

Made with local asparagus...\$8

ENTREES

Lobster Pansotti Gondoliera

*Canadian lobster ravioli in a lemon, parmesan cream sauce
crowned with a whole cold water lobster tail...\$30*

Tagliolini Riccardo ^

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

Saltimbocca Con Porcini

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

Tagliatelle ^

*Homemade fettuccine served with your choice of Bolognese,
cream, wild mushroom, house-made sausage and peppers, fresh
tomato or carbonara...\$17*

Tortellini Gustosi

*Meat tortellini with prosciutto and mushrooms in a cream
sauce...\$16*

Ravioli Agnulot

*Filled with veal, Mortadella and mixed greens and sautéed with
butter, sage and a dry porcini puree....\$17*

ENTREES

***Tagliolini Primavera* ^**

Angel hair pasta with assorted fresh vegetables, extra vergine olive oil and basil ...\$16

Scaloppine Marsala e Funghi

Veal sautéed with wild mushrooms and marsala wine served with roasted potatoes..\$24

***Costata alla Gorgonzola* ^**

Grilled Angus beef ribeye served with roasted potatoes and Gorgonzola ...\$35

***Galletto al Limone* ^**

Grilled boneless cornish hen marinated and pressed with rosemary, garlic and lemon served with roasted potatoes...\$25

***Lo Scoglio* ^**

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

***Linguine alle Vongole* ^**

Verace clams sauteed with your choice of white wine and garlic sauce or marinara sauce served over homemade linguine...\$19

Penne Violino

Short cut pasta sautéed with olive oil, garlic, zucchini and grilled chicken breast..\$15

DOLCE \$9

TIRAMISU

*Ladyfinger cookies dipped in espresso layered with coffee
mascarpone*

APPLE STRUDEL

Homemade served with honey vanilla gelato

TORTA CAPRI

*Gluten free almond, white chocolate and lemon cake served with
pistachio gelato*

CANNOLI

Chocolate sipped shells with homemade sheep ricotta cream

MOLTEN CHOCOLATE CAKE

To be warmed up at home and served with Cantucci gelato

LOCAL CHEESECAKE

With homemade fruit sauce