

Capriccio Violino ^

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

Mozzarella Santa Iucia ^

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 sauteed 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

* These foods may be cooked to order

* The VA Dept. of Health warns that raw or under cooked food may increase the risk of food borne illness.

Insalate

PP appassionato

Insalata Cesare e Vitello alla Griglia* House Caesar salad with sliced grilled veal...\$16

Insalata Violino 🔨

Salad greens with steamed shrimp, calamari, cannellini beans, boiled potatoes, and tomatoes with Violino's own house dressing...\$16

Insalata Rossini 🔥

Salad greens with tomatoes, seasonal fruit, hazelnut-crusted goat cheese, and smoked salmon with a lemon vinaigrette...\$16

Insalata Nizzarda 🔥

Salad greens with fresh grilled tuna*, tomatoes, green beans, nicoise olives, hard boiled eggs, and steamed potatoes with a balsamic vinaigrette...\$16

Condiglione Suprema di Pollo ^

Salad greens topped with grilled chicken breast, tomatoes, onions, bell peppers, olives, and homemade mozzarella cheese with a balsamic vinaigrette...\$16

Minestre

Minestrone ^
Classic Italian vegetable soup...\$9

Crema di Astice

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

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pp avva 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

Penne Violino

Short cut pasta sauteed with olive oil, garlic, zucchini, white wine, Parmesan and grilled chicken breast...\$18

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

Iasagna Genovese

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

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[^] Can be made gluten free upon request



Piatti Di Carne E Pesce

Scaloppine alla Iombarda

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

Scaloppine Paganini

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

Cotoletta Parmigiana

Breaded veal scaloppine topped with tomato sauce and imported fontina and mozzarella cheeses, served over Parmesan potatoes...\$24

Pollo Giuseppe Verdi ^

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

Pollo Parmigiana

Breaded chicken breast topped with tomato sauce and imported fontina and mozzarella cheeses, over Parmesan potatoes...\$22

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Piatti Di Carne E Pesce

Passera alla Jivornese ^

Flounder filet sautèed with fresh diced tomatoes, olives, capers in a light white wine sauce ...\$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

Iinguine alle Vongole ^

Verace clams sautèed with your choice of white wine and garlic sauce or marinara sauce served over homemade linguine...\$21

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