# Antipasti

### Tortino di Melanzane ^

Grilled eggplant topped fresh tomatoes, herbs and Violino's homemade mozzarella...\$16

### Capriccio Violino ^

Assorted classic style antipasto featuring homemade and imported Italian cured meats...\$18

#### Portobello D'Autunno

Franco's creation of baked portobello topped with puree of mushroom, parmigiano, goat cheese and rosemary...\$16

### Cozze Pescatora ^

Mussels sauteed with olive oil, garlic, tomatoes, herbs, and white wine...\$18

### Frittura di Calamari

Fried calamari...\$18

### Crostini Misti

Grilled garlic crostini topped with the Chef's seasonal creations...\$16

### Cheese Plate ^

A variety of imported Italian cheeses served with fruit, nuts and various accompaniments (may be enough for two)...\$22

- \* 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

### Insalate

### Insalata Cesare e Arrosto di Vitello \*

Caesar salad with sliced grilled veal...\$18

### Insalata Violino ^

Garden salad with steamed shrimp, calamari, cannellini beans, boiled potatoes, tomatoes and Violino dressing...\$18

### Insalata Nizzarda ^

Salad greens with fresh grilled tuna\*, tomatoes, green beans, nicoise olives, hard boiled eggs, steamed potatoes and balsamic vinaigrette...\$18

### Condiglione Suprema di Pollo ^

Salad greens topped with grilled chicken breast, tomatoes, onions, bell peppers, olives, and homemade mozzarella cheese with a balsamic vinaigrette...\$18

# Minestre

# Pasta e Fagioli

White bean and homemade pasta soup...\$12

### Crema di Astice

Lobster bisque served with langostinos and whipped Parmesan cream ... \$15

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# Piatti Tradizionali Di Pasta

### Homemade Pasta ^

Homemade fettuccine, linguine or tagliolini served with your choice of: Bolognese, cream, wild mushroom sauce, tomato sauce, aglio e olio, carbonara, or house-made sausage and peppers...\$25

#### Penne Violino

Short cut pasta sautéed with olive oil, garlic, zucchini, and grilled chicken breast...\$22

#### Tortellini Gustosi

Meat tortellini with prosciutto and mushrooms in a parmesean cream sauce...\$21

### Ravioli Agnulot

Filled with veal and mixed greens sauteed with butter, sage and pureed dry porcini...\$25

#### Ravioli Della Nonna Emilia

Filled with swiss chard and fresh goat ricotta cheese topped with a walnut sauce...\$25

#### Gnocchi

Classic potato gnocchi made weekly served with your choice of pesto, tomato, Bolognese or wild mushroom sauce...\$25

# Lasagna

A savory and classical dish...\$28

### Piatti Di Carne E Pesce

# Scaloppine Marsala e Funghi

Veal sauteed with wild mushrooms and marsala wine served with roasted potatoes...\$32

### Scaloppine alla Lombarda

Veal sauteed with a lemon, capers, and white wine served with Chef's choice vegetables...\$32

# Cotoletta Parmigiana

Breaded veal scaloppina topped with tomato sauce, parmigiano, imported fontina and mozzarella cheese served over Parmesean potatoes...\$31

# Pollo Giuseppe Verdi ^

Chicken scaloppina filled with Parmigiano topped with rosemary ham and Mostarda di Cremona served with parmesean potatoes and spinach...\$30

# Pollo Parmigiana

Breaded chicken breast topped with tomato sauce, parmigiano, imported fontina and mozzarella cheese over Parmesean potatoes...\$28

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# Lo Scoglio ^

A variety of fresh shellfish and calamari sauteed with garlic, tomatoes and white wine served over homemade pasta ...\$35

### Passera di Mare ^

Flounder filet sauteed with lemon and white wine served with Capponata (a savory and sweet pepper and eggplant stew)...\$30

### Rondo Veneziano ^

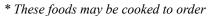
Broiled salmon\* and scallops\* served with a light basil sauce over steamed, sliced potatoes...\$34

# Linguine alle Vongle ^

Fresh baby clams sauteed with homemade linguine and your choice of white wine or marinara sauce...\$27

# Tagliolini alla Riccardo

Large shrimp sauteed in olive oil, garlic, herbs and roasted bell peppers, served over black angel hair pasta...\$28



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