

Carry-Out and Curbside Menu

APPETIZERS

***Mozzarella Santa Lucia* ^**

Fresh homemade mozzarella and tomatoes drizzled with extra vergine 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 sauteed 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

***Minestrone* ^**

Classic Italian vegetable soup...\$8

Pasta e Fagioli

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

***Cheese Plate* ^**

A variety of imported Italian cheeses served with fruit, nuts and various accompaniments (may be enough for two)...\$19

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Menu

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 sauteed 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,
housemade sausage and peppers, fresh tomato or carbonara...\$17*

Tortellini Gustosi

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

Gnocchi

*Classic potato gnocchi made weekly served with your choice of
pesto, tomato, Bolognese, wild mushroom or Gorgonzola sauce...\$18*

Tagliolini Primavera ^

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

Scaloppine alla Lombarda

Veal sauteed with a lemon, capers, and white wine served with Chef's choice vegetables...\$23

ENTREES

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

* 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***