

# ANTIPASTO

## Zuppa (Soup)

Ask your server for the Chef's Special Creation of the Day

9

## Arancini

Parmigiano Reggiano, Mozzarella Cheese and Black Truffle infused Arborio Rice, Arugula served with Italian Cheese Sauce

15

## Calamari Fritti

Crispy Garlic Lemon Pepper Squid served with Red Onion, Italian Pepperoncini & Red Pepper Couli

17

## Frittelle Di Granchio

Lightly Breaded House-made Crab Fritters served with Basil Aioli & Italian Pepperoncini

17

## Salsiccia Peperonata

Double Smoked Italian Sausage sauted with Bell Peppers and Onions

15

## Cape Santé

Pan Seared Scallops, Black Rice, Served with Lemon Parsley

19

## Salsa all' Aragosta

Lobster, Artichoke, Spinach, Cream Cheese & Feta Cheese Dip served with Pita Bread

For Two 22

## Placcatore Freddo

A Classic Selection of Cured Italian Meats, Smoked Salmon, Italian Cheeses, Grilled Vegetables, Olives & Pickles

For Two 32

## Frutti Di Mare Placcatore

Wide Selection of Seafood, Tiger Prawns, Sea Scallops, Crab Fritters & Mussel & Clams with Crispy Calamari & House-made Dips

For Two 39

## Formaggi

A Classic Selection of Imported & Domestic Cheeses served with Italian Style Crostinis

For Two 21

## Bruschetta al Pomodoro con Olive

Farm Fresh Tomato, Parmigianino Cheese Crostini, Marinated Olives & Wild Arugula

14

# INSALATA

## Violino's Caesar

Hearts of Romaine, Parmigiano Cheese, Prosciutto Crisp, Croutons with a House-made Caesar Dressing & Balsamic Glaze

Small 10 Regular 14

## Mista

A Combination of Fresh Greens, Tomato, Cucumber, Artichoke, Carrot, and Feta Cheese Tossed with Balsamic Vinaigrette

Small 11 Regular 16

## Barbabetola

Summer Rainbow Beets, Wild Arugula, Goat Cheese, and Candied Pecans with Pomegranate Vinaigrette

Small 10 Regular 15

## Insalata Di Spinaci

Baby Spinach, Barolo Infused Pear, Fresh Seasonal Berries, Goat Cheese, Pecan Halves, Tossed With Blackberry Dressing

Small 11 Regular 16

## Caprese

Farm Tomato, Fiore Di Latte, Wild Arugula, Pickled Onion, with Balsamic Glaze & Crushed Basil

17

## ADD-ON/SHARE

GRILLED CHICKEN BREAST 8, SAMBUCA OR CAJUN PRAWNS 10, FILLET TENDERLOIN 24, SEA SCALLOPS 12

HERB AND WINE SAUTÉED MUSHROOMS 9, PROSCIUTTO WRAPPED ASPARAGUS 10

# PASTA & RISOTTO

## **Fettuccine Tavolino**

**Violino's Signature;** Fire-grilled Chicken Breast, Alfredo Sauce, Flambé in a Asiago Cheese Wheel  
32

## **Strato Lasagna**

Infinite Layers of Italian Sausage & Meat, Baby Spinach, Béchamel, Ricotta, Mozzarella & Asiago Cheese  
29

## **Linguini Nero Bianco**

Tiger Prawns, Asparagus, Sundried Tomato, Charred Fennel, Grana Padano, Black & White Linguini in a Sambuca Cream Sauce  
32

## **Ravioli Di Formaggio**

Stuffed Cheese and Spinach Ravioli, Sundried and Fresh Tomato Tossed in White Wine Cream Sauce & Parmigiano Cheese  
28

## **Aragosta Risotto**

Herb Butter Baked Whole Lobster Tail, Langostina, Charred Fennel and Green Peas infused in Cream Sauce & Grana Padano  
35

## **Penne Pollo**

Fire-grilled Chicken Breast, Wild Boar Bacon, Asparagus, Oven Roasted Tomato & Red Pepper Sauce & Parmigiano  
31

## **Gnocchi Bolognese**

Veal & Pork slowly cooked in House made Tomato Sauce, Parmigiano Reggiano  
29

# ENTRÉE

## **Fiorentina Di Pollo**

Fresh Grilled Chicken Breast Stuffed with Herb & Garlic Boursin Cheese, Scalloped Potato, and Florentine Sauce & Vegetables  
34

## **Rib Eye Bistecca**

AAA 12 oz Alberta Beef Rib Eye Steak, Chefs Roasted Potatoes, served with Barolo Wine Demi Glaze & Seasonal Vegetables  
42

## **Salmone Organico**

Fresh Organic Chinook Salmon Fillet, Maple Dill Sauce, Herb Potato Cake served with Seasonal Vegetables  
38

## **Agnello**

Pistachio, Mint & Breadcrumb Crusted New Zealand Rack of Lamb, Green Peas Mashed Potato, Barolo Reduction & Vegetables  
Half Rack 39 & Full Rack 44

## **Halibut Alaskan**

Lightly Cajun Spiced Halibut, Topped with Dungeoness Crab Meat, Lemon infused Parsley Sauce & Potato Gratin & Vegetables  
39

## **Filetto di Manzo**

AAA Alberta Beef Tenderloin, Italian cheese Enriched Mashed Potatoes, Demi Glaze & Seasonal Vegetables  
6 oz 39 & 8 oz 43

## **Osso Buco Di Vitello**

Veal Osso Buco Braised in Barolo Wine, Italian Cheese enriched Mashed Potatoes & Gremolata served with Seasonal Vegetables  
41

## **Vitello alla Parmigiana**

Hand Flattened 14oz Bone-in Veal Chop Prepared Violino Style, served with Classic Risotto & Seasonal Vegetable  
43

## **Nervatura**

Alberta Boneless Slow-braised Short Rib, Classic Wild Mushroom Risotto & Barolo Demi Reduction served with Seasonal Vegetables  
39

**ADD-ON/SHARE** HERB BUTTER LOBSTER TAIL \$18, SIDE PASTA OR RISOTTO WITH TOMATO OR ALFREDO SAUCE \$9

VIOLINO ADDS 18% GRATUITY ON RESERVATIONS OF 6 OR MORE

**ALLERGIES** PLEASE INFORM YOUR SERVER OF ANY ALLERGIES WHEN ORDERING.