

# ANTIPASTO

## Zuppa (Soup)

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

8

## Arancini

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

13

## Calamari Fritti

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

15

## Salsiccia Peperonata

Double Smoked Italian Sausage sauted with Bell Peppers and Onions

14

## Salsa all' Aragosta

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

For Two 19

## Frittelle Di Granchio

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

16

## Placcatore Freddo

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

For Two 26

## Bruschetta Pomodoro con Olive

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

13

# INSALATA

## Caesar

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

8 Small 14 Regular

## Insalata Di Spinaci

Baby Spinach, Fresh Seasonal Berries, Barolo infused Pear, Goat Cheese, Pecan Halves and Tossed with Blackberry Vinaigrette

9 Small 15 Regular

## Barbabietola

Rainbow Beets, Arugula, Goat Cheese, Candied Pecans & Pomegranate Vinaigrette

9 Small 15 Regular

## Mista

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

9 Small 14 Regular

## Cobb

Fresh Hearts of Romaine Lettuce, Chicken, Egg, Avocado, Bacon, Farm Tomato & Goat Cheese, Limoncello Vinaigrette

19

**ADD-ON/SHARE** GRILLED CHICKEN 7, SAMBUCA OR CAJUN PRAWNS 9, SEA SCALLOPS 11,  
HERBED BUTTER LOBSTER TAIL 17

# PASTA & RISOTTO

## **Fettuccine Tavolino**

**Violino's Signature;** Fire-grilled Chicken Breast, Creamy Alfredo Sauce & Shaved Parmigiano Cheese  
22

## **Linguini Nero Bianco**

Tiger Prawns, Asparagus, Sundried Tomato, Charred Fennel, Grana Padano, Black & White Linguini in Sambuca Cream Sauce  
24

## **Ravioli Di Formaggio**

Stuffed Cheese and Spinach Ravioli, Sundried and Fresh Tomato Tossed in White Wine Cream Sauce & Parmigiano Cheese  
22

## **Cozze e Vongole Risotto**

Mussel and Clams Risotto, Green Peas, Lemon Zest, White Wine, Garlic infused in Roasted Red Pepper Sauce  
24

## **Penne Pollo**

Fire-grilled Chicken Breast, Boar Bacon, Asparagus, Oven Roasted Tomato & Red Pepper Sauce & Parmigiano Reggiano  
23

## **Gnocchi Bolognese**

Veal & Pork slowly cooked in House made Tomato Sauce, Parmigiano Reggiano  
23

# PANINI

ALL PANINI'S ARE SERVED WITH SIDE CAESAR SALAD OR THE SOUP OF THE DAY

## **Parmigiana Di Melanzane**

Italian Spiced Breaded Eggplant, Tomato Basil Sauce & Provolone Cheese served on Herb Focaccia  
18

## **Nervatura**

Boneless Slow-braised Short Rib, Caramelized Onion & Mozzarella Cheese served on Grilled Focaccia  
22

## **Alaskan Halibut**

Lightly Rubbed Cajun Spiced Blackened Halibut, Spinach, Topped with Limoncello Parsley Sauce served on Grilled Focaccia  
24

## **Pollo**

Fresh Grilled Chicken Breast, Romaine, Tomato Basil Sauce, Melted Mozzarella, Drizzled with Basil Pesto Served on Grilled Focaccia  
20

## **Bistecca**

AAA 5 oz Alberta Beef Sirloin Steak, served on Focaccia, Wild Arugula topped with Barolo Demi Glaze  
23

## **Salmone Organico**

Char Grilled Fresh Organic Chinook Salmon Fillet, Maple dill Sauce, Arugula served on Herb Focaccia  
22

## **ADD-ON/SHARE**

HERB AND WINE SAUTÉED MUSHROOMS 6, PROSCIUTTO WRAPPED ASPARAGUS 6, SIDE PASTA OR RISOTTO WITH TOMATO OR ALFREDO SAUCE 7

**ALLERGIES** PLEASE INFORM YOUR SERVER OF ANY ALLERGIES WHEN ORDERING  
VIOLINO ADDS 18% GRATUITY ON RESERVATIONS OF 6 OR MORE