

ANTIPASTO

Zuppa (Soup)

Ask your server for the Chef's Special Creation of the Day
10

Arancini

Truffle and Parmesan Stuffed Arborio Rice Balls, Served with Marinara Sauce
17

Calamari Fritti

Crispy Calamari served with Red Onion, Italian Pepperoncini, Chipotle Mango Aioli, & Red Pepper Couli
18

Frittelle Di Granchio

Lightly Breaded House-made Crab Fritters served with Basil Aioli & Italian Pepperoncini
19

Salsa all' Aragosta

Lobster, Artichoke, Spinach, Cream Cheese & Feta Cheese Dip served with Pita Bread
For Two 27

Placcatore Freddo

A Classic Selection of Cured Italian Meats, Smoked Salmon, Italian Cheeses, Grilled Vegetables, Olives & Pickles
For Two 42

Frutti Di Mare Placcatore

Wide Selection of Seafood, Tiger Prawns, Sea Scallops, Crab Fritters, Mussel & Clams with Crispy Calamari & Housemade Dips
For Two 48

Bruschetta al Pomodoro con Olive

Farm Fresh Tomato, Bocconcini Pesto Crostini, Marinated Olives & Wild Arugula
16

Polpette

Veal & Pork Meatballs Simmered in Traditional Italian Tomato Pepper Sauce
19

Cioppino

PEI Fresh Steamed Mussels with your Choice of Garlic White Wine or Homemade Red Wine Marinara Sauce
26

INSALATA

Violino's Caesar

Hearts of Romaine, Parmigiano Cheese, Prosciutto Crisp, Croutons with a Housemade Caesar Dressing & Balsamic Glaze
14

Verdure Miste

Fresh Greens, Tomato, Cucumber, Artichoke, Carrot, Pumpkin Seeds and Feta Cheese Tossed with White Balsamic Vinaigrette
14

Barbabetola

Rainbow Beets, Wild Arugula, Goat Cheese, and Almonds with Maple Vinaigrette
14

Insalata Di Spinaci

Baby Spinach, Seasonal Fruits, Fresh Seasonal Berries, Feta Cheese, Pecan Halves, Tossed with Pomegranate Dressing
14

Caprese

Farm Tomato, Fiore Di Latte, Wild Arugula with Balsamic Glaze & Crushed Basil
19

VIOLINO ADDS 18% GRATUITY ON RESERVATIONS OF 6 OR MORE

ALLERGIES PLEASE INFORM YOUR SERVER OF ANY ALLERGIES WHEN ORDERING

PASTA & RISOTTO

Fettuccine Tavolino

Violino's Signature: Chicken Breast, Alfredo Sauce, Flambé in Asiago Cheese Wheel
36

Strato Lasagna

Infinite Layers of Italian Sausage & Meat, Baby Spinach, Béchamel, Ricotta, Mozzarella & Asiago Cheese
34

Linguini Nero Bianco

Tiger Prawns, Green Peas, Sundried Tomato, Charred Fennel, Grana Padano, Black & White Linguini in Sambuca Cream Sauce
36

Ravioli Alla Zucca

Stuffed Butternut Squash Ravioli, Sundried Tomato, Green Peas, Tossed in Brown Butter Sage Sauce & Parmigiano Cheese
29

Aragosta Risotto

Herb Butter Baked Whole Lobster Tail, Langostina, Charred Fennel and Green Peas Infused in Saffron Cream Sauce & Grana Padano
42

Penne Pollo

Chicken Breast, Wild Boar Bacon, Bell Pepper, Arugula, Spicy Tomato & Red Pepper Sauce & Parmigiano Reggiano
35

Spaghetti Bolognese

Veal & Pork Seasoned with Italian Herbs and Cheese, Served with Tomato Basil Sauce
34

ENTRÉE

Fiorentina Di Pollo

Pan Seared Chicken Supreme Stuffed with Herb & Garlic Boursin Cheese, Potato Gratin, Florentine Sauce & Vegetables
37

Braciola Di Maiale

14 oz Char Grilled Pork Chop, Roasted Potatoes, White Wine Herb Sauce with Seasonal Vegetables
38

Salmone

Fresh Atlantic Salmon Fillet, Dill Cream Sauce, Potato Pave, Seasonal Vegetables
38

Agnello

Herb Marinated New Zealand Half Rack of Lamb, Roasted Garlic Mash, Barolo Reduction & Vegetables
44

Halibut

Fire Grilled Cajun Rubbed Pacific Halibut, Lemon Cream Sauce, Potato Pave & Seasonal Vegetables
43

Filetto di Manzo

AAA Alberta Beef Tenderloin, Italian Cheese Enriched Mashed Potatoes, Demi Glaze & Seasonal Vegetables
47

Osso Buco Di Vitello

Veal Osso Bucco Braised in Barolo Wine, Italian Cheese Enriched Mashed Potatoes & Gremolata, Seasonal Vegetables
44

Parmigiana

Hand Flattened Bone in Chicken or 14oz Veal Breaded and Baked with Parmigiano Reggiano, Mozzarella, Tomato Basil Sauce
Chicken 38 or Veal 46

Nervatura

Alberta Boneless Slow-braised Short Rib, Creamy Risotto & Barolo Demi Reduction, Seasonal Vegetables
40

ADD-ON/SHARE

SIDE PASTA OR RISOTTO WITH TOMATO OR ALFREDO SAUCE \$14 ADD MEAT FOR \$10

*GRILLED CHICKEN BREAST 11, SAMBUCA OR CAJUN PRAWNS 14, SEA SCALLOPS 14,
HERB AND WINE SAUTÉED MUSHROOMS 10, PROSCIUTTO WRAPPED ASPARAGUS 12, HERB BUTTER LOBSTER TAIL \$24*