



Antipasti

Tortino di Melanzane [^]

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

Capriccio Violino *[^]

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

Mozzarella Santa Lucia

Fresh homemade mozzarella and tomatoes drizzled with extra vergine olive oil, balsamic, basil, and herbs.

Portobello D'Autunno

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

Cozze Pescatora *[^]

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

Frittura di Calamari

Fried calamari.

Crostini Misti

Toasted garlic crostini topped with the Chef's seasonal creations.

Cheese Plate [^]

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

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P a tempo con crescente agitazione

* 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

Andante

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Insalate

Insalata Cesare con Vitello alla Griglia *
Caesar salad with sliced grilled veal.

Insalata Violino *^
Garden salad with steamed shrimp, calamari, cannellini beans,
boiled potatoes, tomatoes and Violino dressing.

Insalata Rossini ^
Garden salad with pears, tomatoes, seasonal fruit, goat cheese, and smoked salmon
with a lemon vinaigrette.

Insalata Nizzarda *^
Salad greens with fresh grilled tuna, tomatoes, green beans, nicoise olives,
hard boiled eggs, steamed potatoes and balsamic vinaigrette.

Condiglione Suprema di Pollo *^
Salad greens topped with grilled chicken breast, tomatoes, onions, bell peppers, olives, and
homemade mozzarella cheese with a balsamic vinaigrette.

Minestre

Pasta e Fagioli
White bean and homemade pasta soup.

Minestrone ^
Classic Italian vegetable soup.

Zuppa del Giorno *al tempo con crescente agitazione*
Chef's creation.

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Piatti Tradizionali Di Pasta

Tagliatelle *[^]

Fresh homemade Fettuccine served with your choice of wild mushroom, cream, Bolognese (meat) sauces or Franco's homemade sausage with peppers.

Penne Violino *

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

Ravioli Della Nonna Emilia

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

Tortellini Gustosi

Meat tortellini with prosciutto and mushrooms in a parmesan cream sauce.

Ravioli Agnulot

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

Linguine ^

Fresh homemade linguine served with your choice of Aglio e Olio, Pesto, Tomato or Carbonara sauce.

Gnocchi

Classic potato gnocchi made weekly served with your choice of pesto, tomato, Bolgnese or wild mushroom sauce.

Lasagna

A savory and classical dish.

Tagliolini Primavera ^

Angel hair pasta with assorted fresh vegetables, olive oil and basil.

ral. . . len . . . tan . . . Lasagna Genovese a tempo con crescente agitazione

Homemade pasta layered with Violino Mozzarella, Pesto and ricotta served over a vegetable medley.

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Piatti Di Carne

Scaloppine Marsala e Funghi

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

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Scaloppine alla Lombarda

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

Scaloppine Paganini

Veal sauteed with sundried tomatoes, pesto, and pine nuts served with green beans and steamed potatoes.

Cotoletta Parmigiana

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

Pollo Giuseppe Verdi [^]

Chicken scaloppina filled with Parmigiano topped with rosemary ham and Mostarda di Cremona served with sautéed vegetable medley.

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Pollo Parmigiana

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

Cannelloni

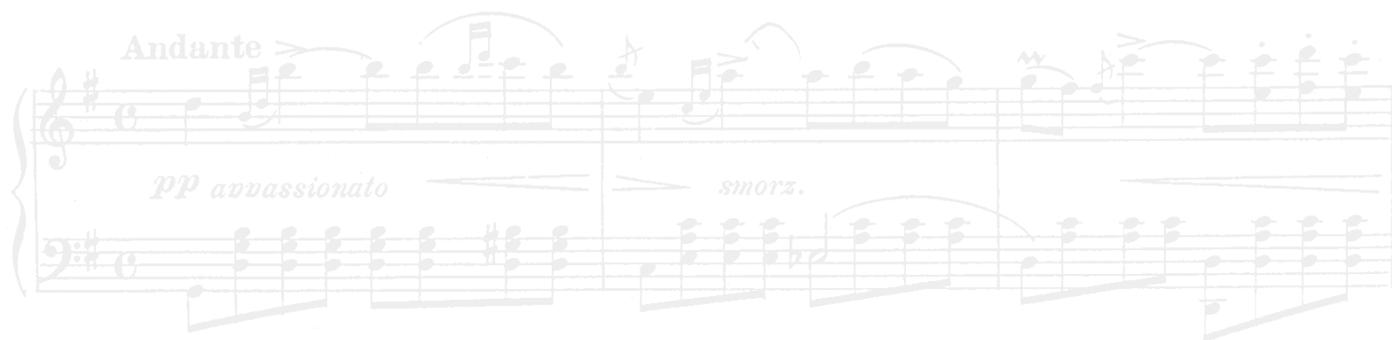
Pasta filled with veal and spinach, baked with tomato and cream sauce.

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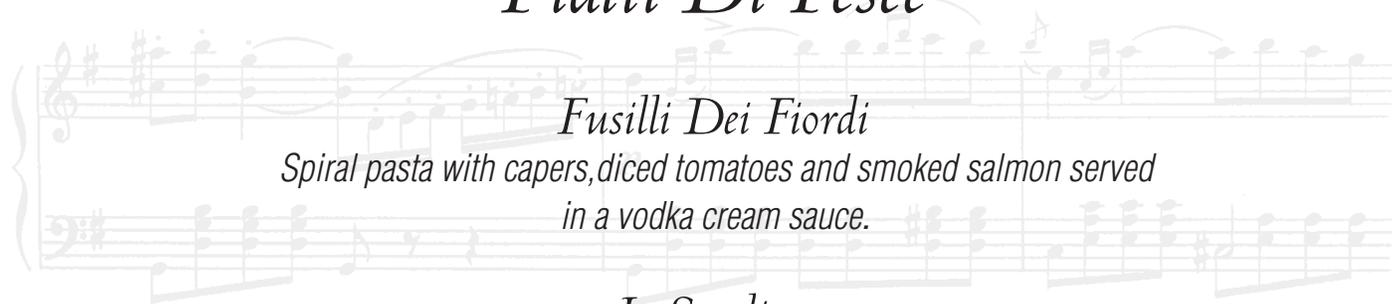
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Piatti Di Pesce



Fusilli Dei Fiordi

Spiral pasta with capers, diced tomatoes and smoked salmon served in a vodka cream sauce.

Lo Scoglio [^]

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

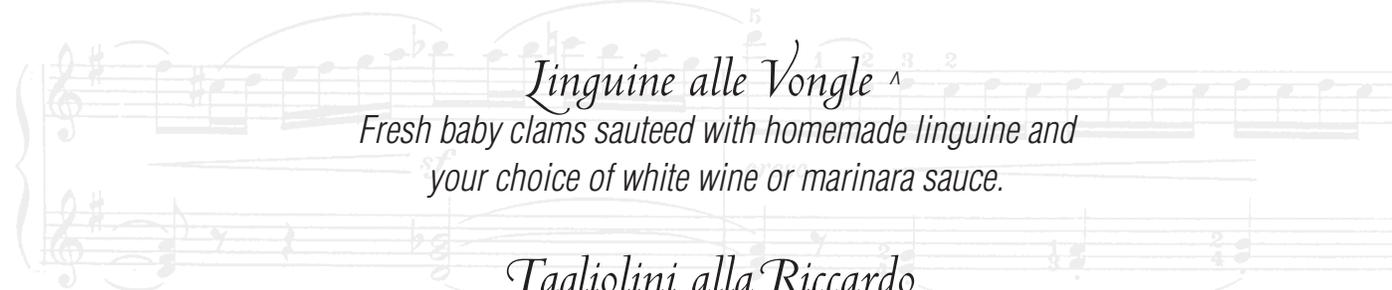


Passera di Mare [^]

Flounder filet sauteed with lemon and white wine served with Capponata.

Salmone Puccini ^{^}*

Broiled salmon with a lemon and caper sauce served over spinach.

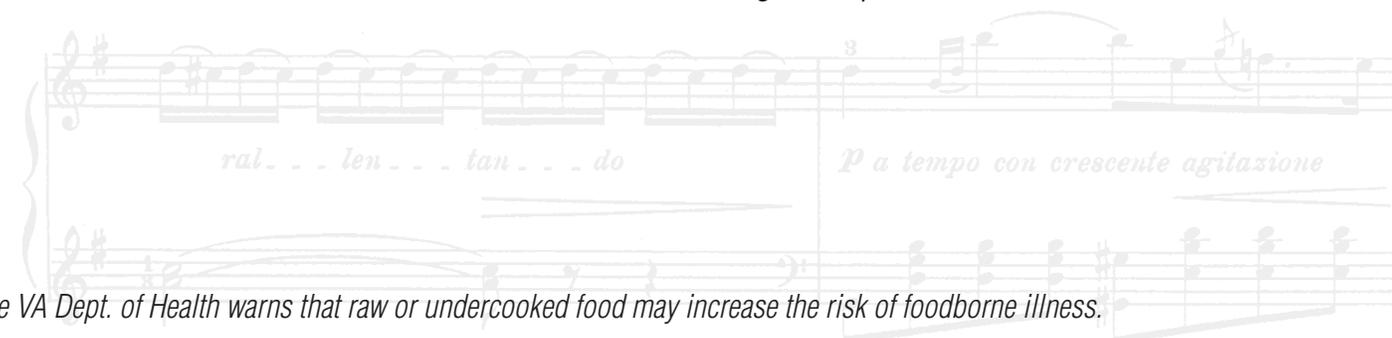


Linguine alle Vongole [^]

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

Tagliolini alla Riccardo

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



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Benvenuti

Chef Franco and son Chef Riccardo prepare traditional and innovative multi-regional Italian Cuisine, reflecting seasonal preparation by using the freshest local ingredients. In their menu and daily specials, their passion and creativity come to life for diners to enjoy.

To accompany the cuisine wife Marcella and daughter Raffaella conduct the professional dining room service, creating a romantically cozy atmosphere and extending a touch of Italian hospitality, making diners feel comfortable and at home. Together with the Chefs they have selected a variety of fine Italian wines to complement the cuisine.

Buon Appetito e Grazie

~ If you have a serious food allergy please let your server know so that we may be able to properly accommodate you.

~ To protect the Chef's creativity not all of the ingredients are listed on the menu.

~ Any requested changes to the menu, not due to allergies but preference, will be charged accordingly.

~ A complimentary basket of homemade breads is served with your meal. Additional bread is available upon request for a \$1 surcharge per person.

~ All entrées as a main course, split for two, will have a \$7 plating fee.