



Antipasti

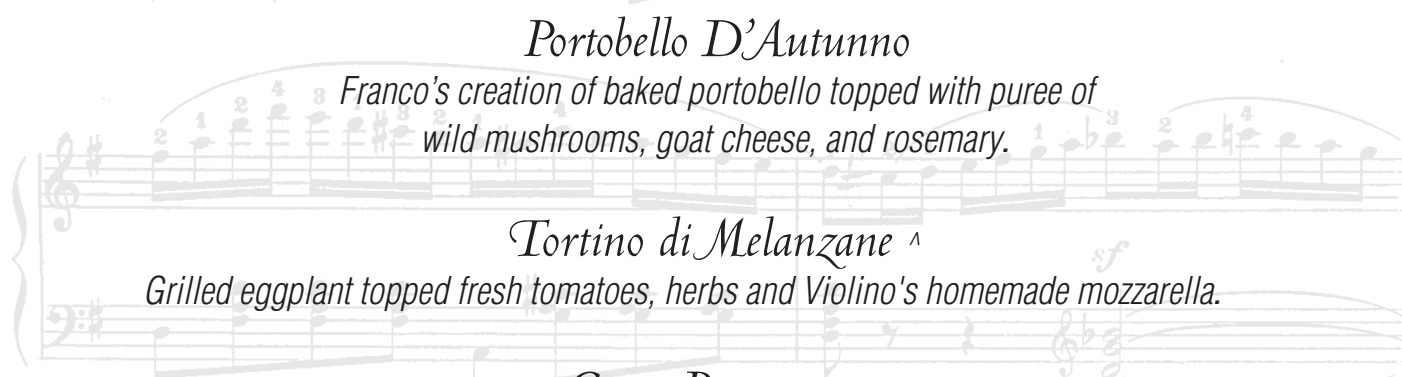
Capriccio Violino *^

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 wild mushrooms, goat cheese, and rosemary.

Tortino di Melanzane ^

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



Cozze Pescatora ^

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

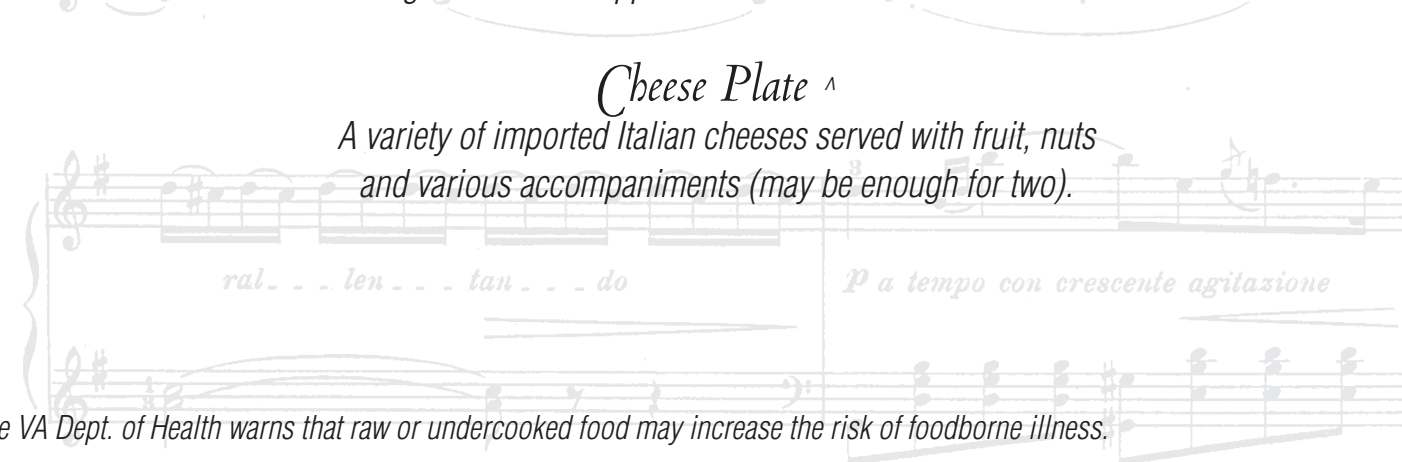


Frittura di Calamari

Fried calamari served with marinara or salsa verde.

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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^ Can be made gluten free upon request

Andante

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Insalate

Insalata Romana
Traditional Caesar salad with parmigiano basket.

Insalata Violino ^
A variety of baby mesculin greens with tomatoes, shaved fennel, fresh goat cheese, and seasonal fruit with a lemon vinaigrette.

Radicchio & Arugula Alla Friulana ^
served with sauteed prosciutto, green apples and warm balsamic vinaigrette.

Minestre

Pasta e Fagioli
White bean and homemade pasta soup.

Minestrone ^
Classic Italian vegetable soup.

Zuppa del Giorno
Chef's creation.

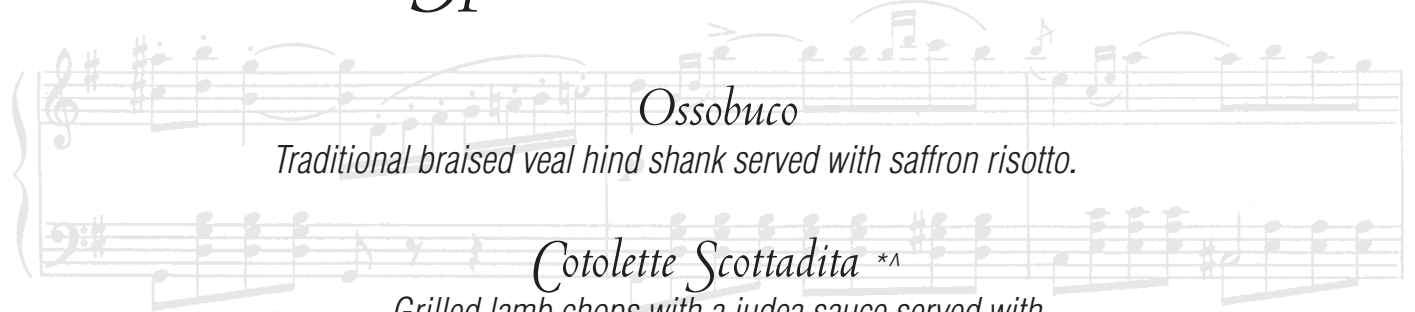
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Specialità del Violino



Ossobuco

Traditional braised veal hind shank served with saffron risotto.

Cotolette Scottadita *[^]

Grilled lamb chops with a judea sauce served with sauteed artichokes and roasted potatoes.

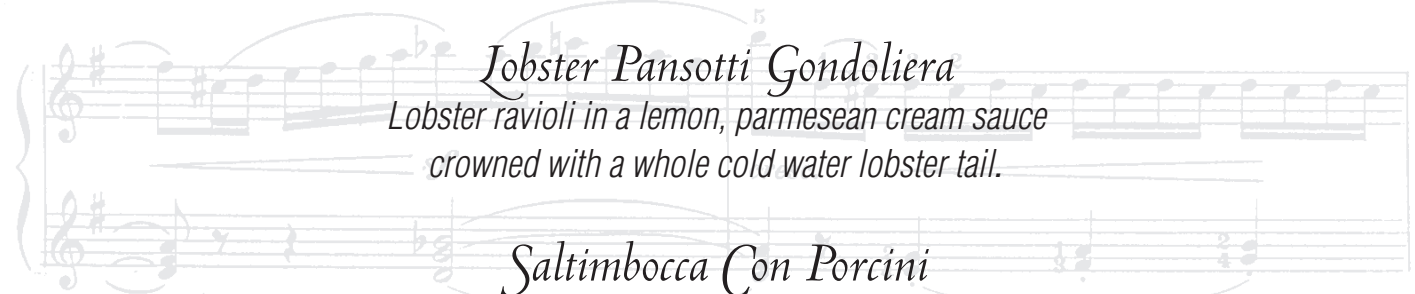


Coniglio di San Remo

Liguria style braised local rabbit with fresh herbs, white wine and Taggiasche olives served over soft polenta.

Maialino al Forno *[^]

Roasted pork tenderloin medallions served with local apples, homemade gnocchi, and warm local apple sauce.

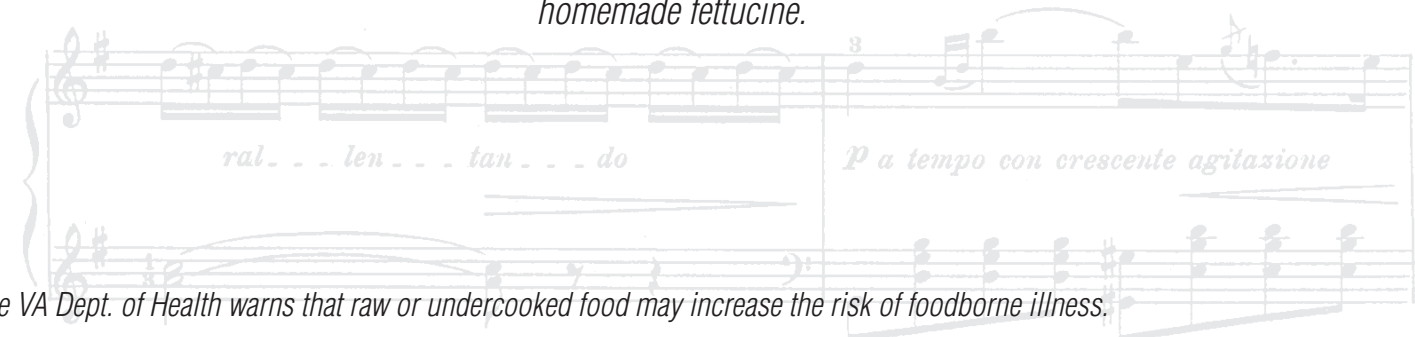


Lobster Pansotti Gondoliera

Lobster ravioli in a lemon, parmesan cream sauce crowned with a whole cold water lobster tail.

Saltimbocca Con Porcini

Veal scaloppine with prosciutto di Parma, sage and imported porcini mushrooms served on a bed of homemade fettucine.



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Andante

Piatti Tradizionali di Pasta

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Tagliatelle [^]

Homemade fettuccine served with your choice of Bolognese, cream, wild mushroom sauce or housemade sausage and peppers.

Ravioli della Nonna Emilia

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

Ravioli Agnulot

Filled with veal, Mortadella and mixed greens and sauteed with butter, sage and a dry porcini puree.

Tortellini Gustosi

Meat tortellini with prosciutto and mushrooms in a cream sauce.

Linguine [^]

Homemade linguine served with your choice of fresh tomato, aglio e olio, pesto or carbonara sauce.

Gnocchi

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

Tagliolini Primavera [^]

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

Lasagna Genovese

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

Risotto [^]

Allow the chef to combine fresh seasonal ingredients with this classic preparation of imported Carnaroli rice... market price

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Lasagna

Savory and classical dish.

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Andante

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Piatti Tradizionali di Carni

Scaloppine Marsala e Funghi

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

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.

Bocconcini All' Albese

Veal scaloppine filled with truffle fontina cheese, speck, and herbs in a white wine sauce served over spinach.

*Costata alla Gorgonzola *^*

Grilled Angus beef ribeye served with roasted potatoes and Gorgonzola.

*Filetto alla Rossini *^*

Grilled Angus beef filet wrapped with prosciutto served with Marsala reduction, truffle patè and parmesean potatoes.

Pollo Giuseppe Verdi ^

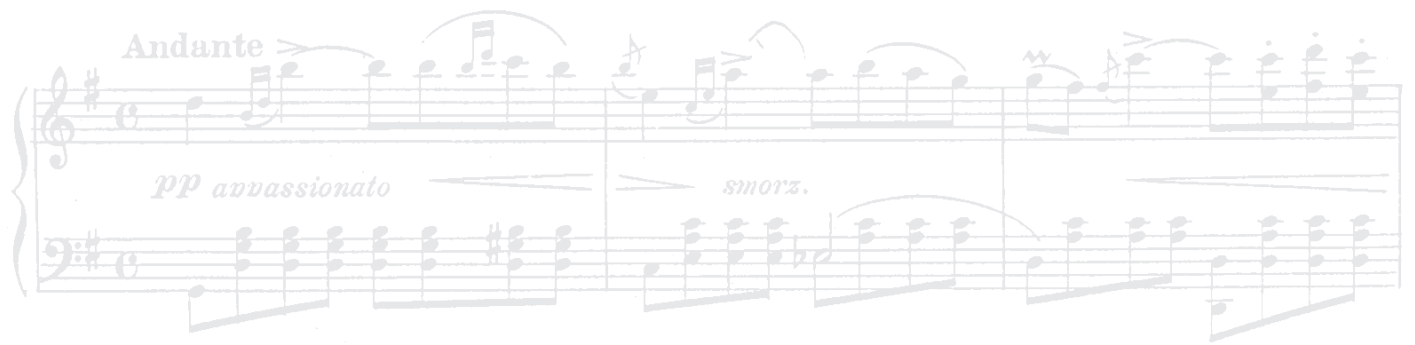
Chicken scaloppina filled with Parmigiano topped with rosemary ham and Mostarda di Cremona served with sautéed vegetable medley.

Galletto al Limone ^

Grilled boneless cornish hen marinated and pressed with rosemary, garlic and lemon served with roasted potatoes.

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Piatti Tradizionali di Pesce

Passera di Mare [^]
Flounder filet sauteed with lemon and white wine
served with Capponata.

Lo Scoglio [^]
A variety of fresh shellfish and calamari sauteed with garlic, tomatoes and
white wine served over homemade pasta.

Rondo Veneziano ^{*^}
Broiled salmon and scallops served with a light basil sauce over
steamed, sliced potatoes.

Tagliolini Riccardo [^]
Shrimp sauteed with extra virgin olive oil, garlic, herbs and roasted bell peppers served
over black angel hair pasta.

Linguine alle Vongole [^]
Verace clams sauteed with your choice of white wine and garlic sauce or marinara sauce
served over homemade linguine.

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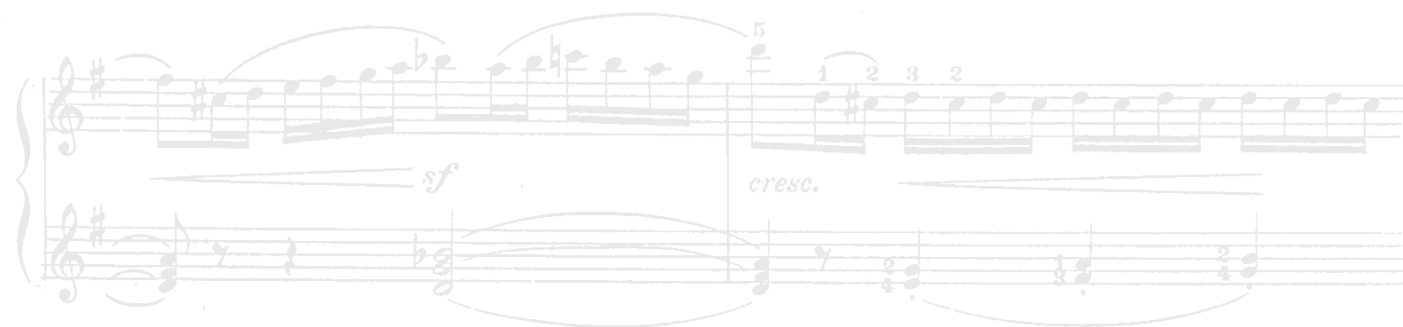


Benvenuti

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.