



VIOLINO
GASTRONOMIA ITALIANA

MENU

ANTIPASTO

- Placcatore Freddo For Two** **\$38**
A classic selection of cured Italian meats, smoked salmon, Italian cheeses, grilled vegetables, olives & pickles
- Zuppa (soup)** **\$8**
Chef's special creation of the day
- Salsa all' Aragosta** **\$24**
Lobster, artichoke, spinach, cream cheese & feta dip served with pita bread

PASTA & RISOTTO

- Fettuccine Tavolino** *Violino's Signature:* **\$34**
Chicken breast, alfredo sauce, flambe in an Asiago cheese wheel
- Strato Lasagna** **\$32**
Infinite layers of Italian sausage & meat, baby spinach, béchamel, ricotta, mozzarella & asiago cheese
- Linguini Nero Bianco** **\$34**
Tiger prawns, green peas, sundried tomato, charred fennel, grana Padano, black & white linguini in a Sambuca cream sauce
- Ravioli Alla Zucca** **\$27**
Stuffed butternut squash ravioli, sundried tomato, green peas, tossed in brown butter sage sauce & parmigiana cheese
- Aragosta Risotto** **\$38**
Herb butter baked whole lobster tail, langostina, charred fennel & green peas infused in saffron cream sauce & grana Padano
- Penne Pollo** **\$33**
Chicken breast, wild boar bacon, bell pepper, arugula, spicy tomato, red pepper sauce & parmigiana reggiano
- Spaghetti Bolognese** **\$31**
Veal & pork seasoned with Italian herbs & cheese, served with a tomato basil sauce

SALAD

- Violino's Caesar** **Small \$10 Regular \$17**
Hearts of Romaine, parmigiana cheese, prosciutto crisp, croutons with a house-made Caesar dressing & balsamic glaze
- Caprese** **\$18**
Farm tomato, fiore di latte, wild arugula with balsamic glaze & crushed basil

ENTREE

- Osso Buco Di Vitello** **\$42**
Veal osso bucco braised in Barolo wine, Italian cheese enriched mashed potatoes & gremolata served with seasonal vegetables
- Parmigiana Di Pollo** **\$36**
Hand flattened bone in chicken supreme breaded & baked with parmigiana reggiano, mozzarella & tomato basil sauce
- Nervatura** **\$40**
Alberta boneless slow-braised short rib, creamy risotto & barolo demi reduction served with seasonal vegetables

ADD ON / SHARE

- Grilled Chicken Breast** **\$9**
- Sambuca or Cajun Prawns** **\$12**
- Fillet Tenderloin** **\$24**
- Sea Scallops** **\$14**
- Herb & Wine Sautéed Mushrooms** **\$9**
- Prosciutto Wrapped Asparagus** **\$11**
- Herb Butter Lobster Tail** **\$21**

DOLCE

- Violino's Classic Espresso Tiramisu** **\$11**
Espresso & Kahlua soaked lady fingers, mascarpone & served with fresh berries
- Crème Brûlée** **\$10**
Chef's special brûlée



PIZZA MENU

Margherita

Tomato sauce, buffalo mozzarella, cherry tomatoes, extra virgin olive oil & fresh basil

\$16

Calabrese

Tomato sauce, mozzarella, calabrese spicy salami, mushrooms, diced peppers

\$18

Pesto

Pesto sauce, mozzarella, goat's cheese, prosciutto, pine nuts, arugula

\$19

Travolino

Alfredo sauce, mozzarella, Parmigiana, chicken

\$17

Miele

Tomato sauce, mozzarella, gorgonzola, goat's cheese, figs, honey

\$18

Truffee

Crème of truffle, cherry tomatoes, buffalo mozzarella, prosciutto, arugula, parmigiana

\$20

Bolognese

Traditional bolognese sauce, mozzarella, parmigiana,

\$21

Aragosta

Crème of truffle, lobster, buffalo mozzarella, drawn butter, corn, arugula

\$25

Caprese

Tomato sauce, buffalo mozzarella, cherry tomatoes, roasted onion, fresh basil, extra virgin olive oil, balsamic glaze

\$19
