

**LA VIOLA RESTAURANT**

**PRIMA**

*Choice of:*

**INSALATA CAESAR**

*Classic Caesar dressing with homemade croutons*

**INSALATA DI ARUGULA**

*Arugula served with goat cheese, fresh tomatoes, artichokes and a lemon vinaigrette dressing*

**MOZZARELLA AL BASILICO**

*Homemade buffalo mozzarella served with strips of roasted peppers and fresh basil*

**FUNGHI TRENTINO**

*Porcini, shiitake and portobello mushrooms in a garlic, basil and olive oil sauce*

**ZUPPA DEL GIORNO**

*Chef's soup selection of the day*

**ZUPPETTA DI COZZE**

*Farm raised mussels in a white wine garlic sauce or a traditional spicy plum tomato sauce.*

**ENTREE**

*Choice of:*

**PENNE AL' ORIOLO**

*Pencil point pasta in a vodka and tomato sauce lightly creamed with peas & pancetta.*

**GNOCCHI ALLA STAGIONE**

*Homemade gnocchi made with ricotta cheese and fresh basil, topped with gorgonzola in a fresh tomato sauce.*

**RAVIOLI ALLA VIOLA**

*Homemade Lobster Ravioli in a pink vodka sauce.*

**ORECCHIETTE ALLA VIOLA**

*Shell shaped pasta tossed with veal sausage, chicken and mushrooms in a white wine sauce with fresh tomatoes.*

**POLLO ALLA MARSALA**

*Chicken breast and shrimp in a sweet marsala wine sauce with mushrooms & chopped Roma tomatoes*

**VITELLO ALLA VIOLA**

*Veal medallions served with fresh seasonal fruit and prosciutto di parma, finished in a sherry wine sauce.*

**SALMONE DI CAPPERI**

*Oven roasted salmon with pearl onions and capers, with a light marinara sauce.*

**RIBEYE STEAK**

*Grilled and served in a Chianti wine, mushroom demi-glaze sauce.*

**Third course:** *Choice of dessert, cappuccino, espresso, coffee or tea.*