

LA VIOLA RESTAURANT

PRIMA

Choice of

INSALATA CAESAR

Classing 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 roasted peppers,
tomatoes & fresh basil.*

FUNGHI TRENTINO

*Porcini, shitaki and portobella 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.*

ENTRÉE

Choice of

PENNE AL' ORIOLO

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

GNOCCHI ALL STAGIONE

*Homemade gnocchi made with ricotta cheese & 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 chicken, sausage & mushrooms
in a white wine garlic sauce with fresh plum tomatoes.*

POLLO ALLA MARSALA

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

VITELLO ALLA VIOLA

*Veal medallions 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

DOLCE

Choice of

Chef's selection of delectable Desserts, Coffee, Tea, Cappuccino, Espresso

Price: \$35/pp +tax+tip