

PRIMA

INSALATA CAESAR Classic Caesar dressing with homemade croutons	\$12
INSALATA CAPRICCIOSA Seasonal fruits over spring mix, served with gorgonzola cheese, strips of roasted peppers and fresh basil.	\$12
INSALATA DI ARUGULA Arugula served with goat cheese, fresh tomatoes, artichokes, and a lemon vinaigrette dressing.	\$14
INSALATA DE PESCE AFFUMICATO Smoked trout over greens, artichokes and capers in a virgin olive oil dressing.	\$15
FRUTTI DI MARE ALLA GRIGLIA Grilled calamari and shrimp marinated in a lemon juice, garlic and peppered olive oil sauce.	\$16
ZUPPA DEL GIORNO Chef's soup of the day.	\$11

PASTA

PENNE AL' ORIOLO Pencil – point pasta in a vodka tomato sauce, lightly creamed with peas & pancetta.	\$27
SPAGHETTI ALL' ADRIATICO Homemade spaghetti sautéed with shrimp, olives and chopped tomatoes in a truffle oil sauce.	\$31
FUSILLI ESTIVA Homemade fusilli with cannellini beans, sausage, white onions and olive oil sauce.	\$30
ORECCHIETTE ALLA VIOLA Shell – shaped pasta tossed with veal sausage, chicken and mushrooms in a white wine sauce with fresh tomatoes.	\$29
RISOTTO AI GAMBERI Arborio rice with shrimp and peas in a porcini mushroom sauce	\$31
TAGLIATELLE AL SALMONE Homemade tagliatelle pasta sautéed with salmon in a pink cognac sauce.	\$32
GNOCCHI ALLA STAGIONE Homemade gnocchi made with ricotta cheese and fresh basil topped with gorgonzola in a fresh tomato sauce.	\$27
LINGUINI AL MARINAIO Linguini with seafood in a red or white sauce.	\$34
RAVIOLA ALLA VIOLA Homemade lobster ravioli in a pink vodka sauce.	\$31
PASTA DI GRANO INTERO Whole wheat pasta with sautéed mushrooms in a fresh basil marinara sauce.	\$26

BISTECCA

BISTECCA DEL GIORNO
Chef's special beef of the day.
MARKET PRICE

BEVANDI

Coffee or TEA \$4 Cappuccino \$5 Espresso \$4 Mineral water \$7 Soda \$4

BYOB

*Only two credit cards per party * 20% gratuity will be added for parties 6 and up*

PRIMA

ZUPETTA DI COZZE Farm- raised mussels in a white wine sauce or a traditional spicy plum tomato sauce.	\$16
INSALATA ALLA VIOLA Jumbo lump crab meat served over crisp romaine lettuce and fresh chopped tomatoes in a rich Italian lemon vinaigrette.	\$16
FUNGHI TRENTINO Porcini, shiitaki and portobella mushrooms in a garlic, basil and olive oil sauce.	\$15
MOZZARELLA AL BASILICO Homemade buffalo mozzarella served with strips of roasted peppers and fresh basil.	\$15
ANTIPASTO MISTO DELLO CHEF Please ask your server for the Chef's daily selection of traditional Italian delicacies.	\$16

VITELLO

VITELLO ROLLATINI Veal medallions stuffed with spinach, smoked ham and fontina cheese in a rose sauce with mushrooms and chopped tomatoes.	\$32
VITELLO ALLA VIOLA Veal medallions served with fresh seasonal fruit and prosciutto di Parma, finished in a sherry wine sauce.	\$31
VITELLO ALLA MARSALA Veal medallions cooked in a sweet marsala wine sauce with shrimp, shrimp, mushrooms and chopped tomatoes.	\$31
VITELLO AL SUDO Jumbo lump crab meat and arugula topped with veal medallions, sautéed in a white wine sauce.	\$32

POLLAMI

POLLO CARCIOFFI Chicken breast with artichokes and sun-dried tomatoes in a white wine sauce.	\$30
POLLO POMODORO Chicken cutlet with fresh mozzarella and plum tomatoes in a rich tomato sauce.	\$31
POLLO ALLA FONTINA Chicken breast topped with asparagus, prosciutto di Parma and fontina cheese in a light marinara sauce.	\$31
POLLO AL LIMONE Chicken breast sautéed in a white wine sauce with capers, lemon and topped with shrimp.	\$30

PESCE

SALMONE DI CAPPERI Oven-roasted salmon sautéed with pearl onions and capers, with a light marinara sauce.	\$35
PESCE DEL GIORNO Chef's special fish of the day. MARKET PRICE	

DOLCI

Chef's selection of delectable desserts. \$9

Attention: Consuming raw or under cooked eggs, beef, lamb, milk products, pork, poultry, seafood or shellfish may increase your chances of food born illness. There will be a \$ 3.00 per person service charge for any cake brought to our restaurant. All side orders: \$12