



La Viola

BISTRO

Seasonal Menu



PRIMA

BURRATA 15

Burrata cheese, cherry tomatoes, topped with fresh basil, pesto, in extra olive oil dressing.

MISTO MARE 16

Mussels, clams in a creamy white wine sauce.

INSALATA DI ARUGULA 13

Arugula salad served with goat cheese, fresh tomatoes in a lemon vinaigrette dressing.

INSALATA MEDITERRANEA 14

Tomatoes, cucumbers, onions, green peppers, feta cheese, extra virgin olive oil.

RAPINI 15

Mild Italian sausage with pine nuts, cannelloni beans.

SECONDO

SPAGHETTI BOLOGNESE 28

Spaghetti in a Bolognese sauce topped with Parmigiano.

POTATO GNOCCHI 26

Homemade gnocchi in Alfredo or blush sauce.

SPINACH RAVIOLI 26

Spinach stuffed ravioli in a mushroom creamy sauce.

LINGUINE FRA DIAVOLO* 30

Shrimp, calamari, scallops in a white or red wine sauce.

CHICKEN ALLA VIOLA* 28

Chicken breast topped with mushrooms in a creamy sauce.

VITELLO BOSCAIOLA* 29

Veal medallions, fresh mushrooms in a rich marsala sauce.

VITELLO VALDOSTANO* 29

Stuffed veal with fresh basil, prosciutto, fontina cheese in a shallot sherry wine.

TILAPIA LIBANESE* 29

Black olives, capers in light marinara sauce.

*Served with Chef's choice of pasta in marinara sauce.

