

La Viola

253 S 16th St Ste a Philadelphia PA 19102-3350 · +12157358630 · Updated: Jan 14, 2026

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PRIMA 9

Insalata Caesar **\$9.00**

classic caesar dressing with homemade croutons

Insalata Trecolore **\$11.00**

radicchio, arugula and belgian endive topped with shaved parmigiana in a rich lemon dressing

Insalata Bistro **\$8.00**

seasonal mixed green salad with balsamic vinaigrette

Zuppa Del Giorno **\$9.00**

chef's soup selection of the day

Antipasta Mista **\$12.00**

please ask your server for the chef's daily selection of traditional italian delicacies

Zuppetta di Cozze **\$11.00**

farm raised mussels in a white wine and garlic sauce or traditional spicy plum tomato sauce

Peperoni Arrosti **\$11.00**

homemade sweet roasted peppers, gaeto olives and anchovies marinated with extra virgin olive oil

Funghi Trentino **\$11.00**

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

Grigliata di Calamari **\$12.00**

grilled calamari marinated in lemon juice, garlic and peppered extra virgin olive oil

BISTECCA 1

Bistecca del Giorno

chef's special beef of the day

PESCE 2

Salmone Mantecato **\$22.00**

oven roasted salmon in a white wine, lemon & pearl onion sauce

Pesce del Giorno

chef's special fish of the day

PASTA 8

Penne Alla Caruso	\$22.00
pencil point pasta in a vodka and tomato sauce lightly creamed with peas & pancetta	
Farfalle Marinara	\$23.00
bow tie pasta with shrimp in a pesto or pomodoro sauce	
Fettuccine Al Salmone	\$24.00
fettuccine pasta with salmon in a pink cognac sauce	
Orecchiette Alla Romana	\$22.00
shell shaped pasta tossed with chicken, sausage & mushrooms in a white wine garlic sauce with fresh plum tomatoes	
Linguini Pizzaiola	\$23.00
linguini pasta with veal, olives and capers in a spicy marinara sauce	
Gnocchi Al Filetto di Pomodoro	\$21.00
homemade gnocchi with spinach and ricotta cheese in a fresh tomato basil sauce	
Risotto al Frutti di Mare	\$25.00
arborio rice with seafood in light marinara sauce	
Ravioli Alla Viola	\$23.00
homemade ravioli stuffed with lobster in a pink cognac sauce	

VITELLO ³

Vitello Alla Viola	\$24.00
veal medallions with fresh mushrooms, garlic and prosciutto in a rich veal sauce	
Vitello Pomodoro	\$25.00
breaded veal cutlet with fresh mozzarella and plum tomatoes in a rich tomato sauce	
Vitello Carciofi	\$24.00
veal medallions with artichokes, sundried tomatoes in a white wine sauce	

POLLAMI ³

Pollo Rollatini	\$23.00
chicken breast stuffed with smoked ham, fontina cheese & spinach in a rose sauce with mushrooms & chopped roma tomatoes	
Pollo Gamberi Alla Marsala	\$23.00
chicken breast and shrimp in a sweet marsala wine sauce with mushrooms & chopped roma tomatoes	
Pollo Marco Polo	\$23.00
chicken breast topped with escarole, prosciutto & mozzarella cheese in a white wine sauce	

BEVANDI ⁵

Dessert	\$7.00
chef's selection of delectable desserts	

Espresso	\$4.00
Coffee or Tea	\$4.00
Soda	\$4.00
Mineral Water	\$7.00

DOLCI ¹

Dessert	\$7.00
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chef's selection of delectable desserts

ENTRÉE ⁷

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 ¹

Chef's Selection of Delectable Desserts, Coffee, Tea, Cappuccino, Espresso

FIRST COURSE ⁴

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

Zuppa del Giorno

Chefs soup selection of the day

SECOND COURSE 11

Penne alla Caruso

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

Spaghetti alla Adriatico

Homemade spaghetti sautéed with shrimp, olives, and chopped tomatoes in a truffle oil sauce

Ravioli alla Viola

Homemade Lobster Ravioli in a pink vodka sauce

Orecchiette alla Romana

Shell-shaped pasta tossed with chicken, sausage & mushrooms in a white wine garlic sauce with fresh plum tomatoes

Vitello Marsala

Veal medallions cooked in a sweet marsala wine sauce with shrimp, mushrooms, and chopped tomatoes

Vitello Picatta

Breaded veal cutlet with fresh mozzarella and plum tomatoes in a rich tomato sauce

Pollo Pomodoro

Chicken cutlet with fresh mozzarella and plum tomatoes in a rich tomato sauce

Pollo Carciofi

Chicken breast with artichokes and sun-dried tomatoes in a white wine sauce

Salmon di Capperi

Oven-roasted salmon sautéed with pearl onions and capers, with a light marinara sauce

Pork Chop

Stuffed with prosciutto di Parma, fontina cheese, spinach, and raisins in a port wine sauce

Ribeye

Served in a brandy & pears sauce

THIRD COURSE 5

Chef's Selection of Delectable Desserts

Coffee

Tea

Cappuccino

Espresso
