

Violino Gastronomia Italiana

Dinner Menu A 64.95

All entrée Items are served with Fresh baked bread in our IL Forno oven with olive oil,
Crushed Chilli, Aged Balsamic & Parmigiano

Course 1:

Violino's Classic Caesar

Heart Romaine Lettuce, Grana Padano Parmigiano Cheese, Violino Caesar Dressing
Balsamic Reduction Prosciutto Crisp & Croutons

Or

Chefs Special Soup of the Day

Course 2:

Pollo Farcito (Chicken)

Pan Seared Chicken Supreme Stuffed with Herb Boursin Cheese, Potato Pave, Seasonal
Vegetable, Florentine Sauce

or

Braised Beef Short Rib (Beef)

Boneless Slow Braised Short Rib, Italian Classic Mashed Potato,
Barolo Wine Reduction & Seasonal Vegetable

or

Gamberone & Cape Santé Risotto (Seafood)

Tiger Prawns, Sea Scallops, Italian Arborio Rice in White Wine Rose Sauce

or

Quattro Formaggio Ravioli (Vegetarian)

Handmade Stuffed Four Cheese Ravioli, Button Mushroom, Green Peas, White Wine &
Grana Padano Parmigiano Cheese

Course 3:

Violino's Classic Espresso Tiramisu

Espresso & Kahlua Soaked Lady Fingers, Mascarpone Cheese & Fresh Berries