

## **VIOLINO GASTRONOMIA ITALIANA**

### **Dinner Menu D \$94,95**

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

#### **Course 1:**

##### **Antipasto Placcatore**

Family Style Selection of Cured Italian Meats, Imported Cheeses, Smoked Salmon & Grilled Vegetables, Olives & Pickles

#### **Course 2:**

##### **Mista Salad**

*Fresh Blend Lettuce with Carrot  
Cucumber, Pumpkin Seeds with  
White Balsamic vinaigrette*

OR

##### **Classic Caesar Salad**

*Hearts of Romaine lettuce, house made  
Caesar dressing, glaze balsamic reduction  
Home style croutons & prosciutto crisp.*

##### **Chefs Special Soup of the Day**

#### **Course 3:**

***Sorbetto Alla Pera Speziato, Marinated Peach, Mint, Balsamic Glaze***

#### **Course 4:**

##### **Filetto di Manzo (Beef)**

*AAA Alberta Beef Tenderloin, Italian Cheese Infused Mashed Potato, Borolo Wine Reduction  
or*

##### **Aragosta Risotto (Lobster)**

*Herb Butter Baked Lobster Risotto, Langostina, Green Pea, Charred Fennel Saffron Cream Sauce  
& Grana Padano Parmigiano  
or*

##### **Braciole Di Maiale (Pork)**

*Char Grilled Pork Loin, Roasted Potatoes, White Wine Herb Sauce, Seasonal Vegetables  
or*

##### **Pollo Farcito (Chicken)**

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

##### **Quattro Formaggio Ravioli (Vegetarian)**

*Handmade Stuffed Four Cheese Ravioli, Button Mushroom, Bell Pepper & Sundried Tomato White  
Wine Cream Sauce*

#### **Course 5:**

##### **Italian Espresso Tiramisu**

OR

##### **House made Gelato**