

Violino Gastronomia Italiana  
Dinner Menu E 104.95

**Course 1:**

**Antipasto Placcatore**

Family Style Selection of Cured Italian meats, Italian cheeses, Smoked Salmon & Grilled vegetables, olives & pickles

**Course 2:**

**Mista Salad**

*Fresh Blend Lettuce with Carrot,  
Cucumber, Artichoke tossed 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:**

**Linguini pasta**

*Tossed in Homemade Tomato Pepper sauce* OR

**Fettuccini pasta**

*Tossed in Homemade Alfredo sauce*

**Course 4:**

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

**Course 5:**

**Salmone Organico**

Fresh Organic Atlantic Salmon Fillet, Dill Cream Sauce, Potato Pave, served with Seasonal Vegetables

or

**Aragosta Risotto (Lobster)**

*Herb butter baked lobster risotto, langostina, Green peas, charred fennel, Saffron Cream sauce,  
grana padano*

or

**Filetto di Manzo (Beef)**

*AAA Alberta Beef Tenderloin, Italian cheese enriched mashed potato, with Borolo demi reduction  
& Veg*

or

**Pollo Farcito (Chicken)**

*Chicken Supreme Stuffed with Boursin Cheese, Potato Pave, seasoned vegetable served,  
Florentine Sauce*

or

**Agnello (lamb)**

*Herb Marinated New Zealand Rack of Lamb, Roasted Garlic mashed Potato, Borolo Wine Demi  
Reduction with Seasonal Vegetables*

or

**Quattro Formaggio Ravioli (Vegetarian)**

*Handmade stuffed four cheese ravioli, Button Mushroom, pepper & Sundried Tomato tossed in  
Traditional Alfredo sauce*

**Course 6:**

**Italian Espresso Tiramisu**

OR

**Belgian White Chocolate Mousse**

**Chefs Special Housemade Gelato**