

## Violino Gastronomia Italiana

Dinner Menu A 59.95

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, Parmigiano, House made Caesar dressing with balsamic  
reduction Prosciutto crisp & Crouton

Or

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

### **Course 2:**

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

Fresh Grilled Chicken Breast, Stuffed with herb Boursin Cheese, Scalloped potatoes, seasoned  
vegetable served with Limóncello Cream Sauce

or

#### **Braised Beef Short Rib (Beef)**

Boneless slow Braised Short Rib, Italian Classic Mashed Potato, served with  
Barolo Demi Reduction & Seasonal Vegetable

or

#### **Gamberone & Cape Santé Risotto (Seafood)**

Tiger Prawns, Sea Scallops cooked with Italian Arborio rice in White Wine Rose  
Sauce

or

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

Handmade stuffed four cheese ravioli, Button Mushroom, Asparagus & Sundried Tomato  
tossed in white wine cream sauce

### **Course 3:**

#### **Violino's Classic Espresso Tiramisu**

Espresso & Kahlua Soaked Lady Fingers, layered with Mascarpone & Served with  
Fresh berries