

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:

Suprema di Pollo (Chicken)

*Pan Seared Bone-in Chicken Breast, Herb Potato Cake, seasoned vegetable served
with Roasted Garlic Infused Lemon Cream Sauce*

or

Braised Beef Short Rib (Beef)

*Boneless slow Braised Short Rib, Italian Classic Mashed Potato, served with Barolo
Demi Reduction*

or

Gamberone & Cape Santé Risotto (Seafood)

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

or

Mushroom Ravioli (Vegetarian)

*Hand made stuffed mushroom ravioli, Asparagus, Button Mushroom & Sundried
Tomato tossed in Cream sauce & Parmigiano*

Course 3:

Violino's Classic Espresso Tiramisu

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