

Violino Gastronomia Italiana

Dinner Menu C 79.95

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, Italian cheeses, Smoked Salmon & Grilled vegetables, olives & pickles

Course 2:

Mista Salad

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

Oven roasted Italian Prosciutto Asparagus with Balsamic Glaze

Course 4:

Filetto di Manzo (Beef Fillet)

AAA Alberta Beef Tenderloin, Italian cheese enriched mashed potato, with Borolo demi reduction & Seasonal Vegetable

or

Alaskan Halibut (Fish)

Light Cajun Spice Blackened halibut topped with dungeons crab meat, parsley cream sauce, vegetable and Scalloped Potato

or

Pollo Farcito (Chicken)

Fresh Grilled Chicken Breast, Stuffed with herb Boursin Cheese, Potato Gratin, seasoned vegetable served with Limón cello Cream Sauce

or

Quattro Formaggio Ravioli (Seafood)

Handmade Stuffed Four cheese Ravioli, Prawns, Sea scallop, Green Peas tossed in housemade rose sauce & grana padano Cheese

or

Risotto Primavera (Vegetarian)

Italian Arborio Rice cooked with Char grilled Vegetables, White Wine Roasted Garlic in House-made Alfredo Sauce

Course 5:

Classic House Made Tiramisu