

VIOLINO GASTRONOMIA ITALIANA

Dinner Menu D 89.95

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 House made Italian meat, cheese, Smoked Salmon & Grilled vegetables, olives & pickles

Course 2:

Mista Salad

*Fresh Blend Lettuce with Carrot
Cucumber, bell pepper 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)

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

Aragosta Risotto (Lobster)

*Herb butter baked lobster risotto, langostina, green pea, charred fennel, Alfredo sauce & grana
padano*

or

Bistecca (Rib Eye)

*AAA 12 oz Alberta Beef Rib Eye Steak, Chefs Roasted Potatoes, served with Barolo Wine Demi
Glaze & Seasonal Vegetables*

or

Pollo Farcito (Chicken)

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

or

Quattro Formaggio Ravioli (Vegetarian)

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

Course 5:

Italian Espresso Tiramisu

OR

Chocolate Mousse