

# 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:

#### *Italian Prosciutto Beet with Mango & Balsamic Glaze*

### Course 4:

#### *Vitello (Veal Chop)*

*14 oz Frenched Grain fed veal chop, Italian cheese enriched mashed potato, veal demi reduction*

#### *Aragosta Risotto (Lobster)*

*Herb butter baked lobster risotto, langostina, charred fennel, grana padano*

#### *Filetto di Manzo (Beef)*

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

#### *Suprema di Pollo (Chicken)*

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

#### *Mushroom Ravioli (Vegetarian)*

*Handmade stuffed mushroom Ravioli, Asparagus & Sundried tomato tossed in Cream Sauce And  
Asiago cheese*

### Course 5:

#### *Italian Espresso Tiramisu*

OR

#### *Grand Marnier Chocolate Mousse*