

# 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  
Champagne 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:**

***Sorbetto al Limone, Marinated Peach, Mint, 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 Saffron cream sauce &  
grana padano  
or*

#### **Vitello (Veal)**

*Tuscan Style 14 oz Char Grilled Veal Chop, Rosemary Butter, Asparagus risotto, Marsala Demi  
with Seasonal vegetables  
or*

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

*Fresh Grilled Chicken Breast, Stuffed with Boursin Cheese, Potato Pave, 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

#### **Kiwi Chocolate Mousse**