

Violino Gastronomia Italiana

Dinner Menu E 99.95

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 or  
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:**

**Linguini pasta**

*Tossed in Homemade Tomato Pepper sauce* OR

**Fettuccini pasta**

*Tossed in Homemade Alfredo sauce*

**Course 4:**

**Oven roasted Italian Prosciutto Asparagus with Balsamic Glaze**

**Course 5:**

**Granchio di Calabrone (Halibut)**

*Alaskan halibut topped with Dungeness crab meat, lemon infused parsley cream sauce,  
vegetable & Scalloped Potato  
or*

**Aragosta Risotto (Lobster)**

*Herb butter baked lobster risotto, langostina, Green peas, charred fennel, Alfredo Cream, grana  
padano  
or*

**Filetto di Manzo (Beef)**

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

**Pollo Farcito (Chicken)**

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

**Agnello (lamb)**

*Pistachio, Mint & Breadcrumb Crusted New Zealand Rack of Lamb, Wild Woodland Mushroom  
Risotto, Borolo Wine Demi Reduction with Seasonal Vegetables  
or*

**Quattro Formaggio Ravioli (Vegetarian)**

*Handmade stuffed four cheese ravioli, Spinach, Button Mushroom, pepper & Sundried Tomato  
tossed in Traditional Alfredo sauce*

**Course 6:**

**Italian Espresso Tiramisu**

OR

**Dark & white Chocolate Mousse**

**Chefs Special Housemade Gelato**