

VIOLINO GASTRONOMIA ITALIANA

Stuzzichini (Appetizers)

Fresh market Tomato basil and bocconcini skewers

Marinated Fresh Tomato with Boccioni Cheese in Limon cello Olive oil

Wild mushroom Risotto Balls

Wood land Mushroom Risotto with Italian herbs hand form Serve with Alfredo Cream Sauce

Italian Sweety Pepper Stuff

Lobster & Four Cheese stuffed Peppercini

Smoked salmon mousse with cucumber

Hickory smoked salmon, Cream cheese, capers & Italian Herbs

Tomato basil bruschetta

Traditional Italian bruschetta served on toasted focaccia bread Asiago

Pesto Flat Bread

Topped with prosciutto, olives, artichoke, goat Cheese & Parmagiano

Broiled jumbo shrimp

Classic Italian spice Marinated Prawn with Cocktail sauce

Lobster & Crab stuffed artichoke

Marinated artichoke hearts stuffed with Lobster, Crab and Cream Cheese

Eggplant risotto cakes

Lightly breaded with fresh Italian herbs

Marinated Chicken skewers

Tender chicken marinated in fig jam

Charbroiled Lamb chop

Marinated in fresh Italian herb, Olive oil & fresh garlic

Italian Classic Meatballs

Hand Formed Veal & Pork Tossed in Sugo

Any 2 for \$10 per person or any 4 for \$18 per person

Serving amount per person is 1 1/2