

## **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 Pepperoncini*

#### ***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, any 4 for \$18 per person or any 6 for \$25 per person

Serving amount per person is 1 1/2