

Violino Gastronomia Italiana

Lunch Menu B 39.95

*All entrée items are served with fresh baked bread in our
ill Forno oven with olive oil and balsamic vinegar*

Course 1:

Antipasto Placcatore

*Selection of Homemade Italian meats, cheeses, Grilled
vegetables, olives & pickles*

Course 2:

Italian Mista Salad

Or

Chefs Special Soup of the Day

Course 3:

Breva Castola

Or

Linguine Nero Bianco

Or

Chicken

Or

Beet Risotto

Course 4:

Chocolate Mousse

New Zealand Kiwi Infused White Belgian Chocolate served with
Whipped Cream & Farm Berries