

Violino Gastronomia Italiana

Lunch Group Menu C \$49.95

*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:

*Classic Caesar Salad or Italian Mista Salad*

*Chefs Special Soup*

Course 3:

*Italian Prosciutto Beet with Mango & Balsamic Glaze*

Course 4:

*Alaskan Blackened Halibut, Spinach, Fig Jam on Focassia (Fish)*

*Or*

*Tirato Anatra Confict, Mushroom, Provolne on Focassia (Duck)*

*Or*

*House made Stuffed Mushroom Ravioli with Cream sauce (Vegetarian)*

*Or*

*Ragu alla Bolognese ground Veal & Pork Gnocchi with Sugo(Meat)*

Course 5:

*Chefs Special House Made Tiramisu*