

*VIOLINO RESTAURANT TEAM IS WISSHIG YOU ALL A HAPPY,
HEALTHY PROSPEROUS NEW YEAR*

99\$ PER PERSON, 5% G.S.T. and 18% GRATUITY NOT INCLUDED

Course 1

Insalata Caprese

Farm Tomato, Fiore Di Latte,
Arugula Balsamic Crushed Basil

Or

Insalata di Radicchio

Pancetta, Baby Spinach, Arugula,
Feta, Pine Nuts, Balsamic Vinaigrette

Zuppa di Zucca Kobocho

Roasted Sweet & Spicy Kobocho with Chipotle Cream

Course 2

**Hand Made Tortellini Stuffed with Ricotta, Parmesan Cheese
Tossed in a Zenato Chardonnay Saffron Cream Sauce**

Course 3

Sorbetto al Limoncello con Menta e Prosecco

Limoncello Mint sorbet topped with Prosecco

Course 4

Polo Smaltato

Pan seared Bone in Chicken Supreme glazed with Marsala Wine Reduction, served
with Scalloped Potatoes, Winter Vegetables.

Salmone Ripieno

Chinook Salmon stuffed with Crab and Italian Cheese, Moet Chandon infused Leek
Sauce, Stuffed Roma Tomato, Winter Vegetable.

Fille Di Manzo

Tenderloin Steak Roasted Onion & Chestnut Barolo Wine Sauce, Truffle Mash
Potatoes, Winter Vegetable

Lasagna Primavera

Infinite Layers of Mixed Vegetables, Baby Spinach, Ricotta, Mozzarella & Asiago
Cheese

Course 5

Semifreddo

Raspberry Ice Cream Mousse infused
with 25 Years Old Balsamic Vinaigrette

Ferrero Tortino

Ferrero Chocolate Cake
Vanilla Meringue Flambe