

# VIOLINO GASTRONOMIA ITALIANA

## DINNER MENU B 69.95

All entrée Items are served with Fresh baked bread in our IL Forno oven with olive oil,  
Crushed Chilli, Aged Balsamic & Parmigiano

### Course 1:

#### *Antipasto Placcatore*

*Family Style Selection of House made Italian meat, cheese, Smoked Salmon &  
Grilled vegetables, olives & pickles*

### Course 2:

#### *Mista Salad*

*Blend of Fresh lettuce with carrot, cucumber  
Bell pepper with balsamic vinaigrette.*

*or*

#### *Chefs Special Soup of the Day*

### Course 3:

#### *Filetto Di Manzo (Beef Fillet)*

*AAA Beef Tenderloin, Italian cheese enriched mashed potato, with Borolo demi  
reduction*

#### *Salmon Fillet on Black & White Linguini (Fish)*

*Grilled Fresh Atlantic salmon, Black & White Linguini in House made Rose Sauce*

#### *Suprema Di Pollo (Chicken)*

*Pan Seared Bone-in Chicken Breast, Herb Potato Cake, seasoned vegetable served  
with Roasted Garlic Infused Lemon Cream Sauce*

#### *Mushroom Ravioli (Vegetarian)*

*Hand made stuffed mushroom ravioli, Asparagus, Button Mushroom & Sundried  
Tomato tossed in Cream sauce with Parmigiano*

### Course 4:

#### *Grand Marnier Chocolate Mousse*

*Grand Marnier infused Belgian Chocolate served with Whipped Cream & Berries*