

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 Cured Italian meats, Imported cheeses, Smoked Salmon & Grilled vegetables, olives & pickles

Course 2:

Mista Salad

Fresh Local Greens, Tomato, cucumber, Artichoke, Carrot & Feta Cheese Tossed in Champagne vinaigrette

or

Chefs Special Soup of the Day

Course 3:

Filetto Di Manzo (Beef Fillet)

AAA Alberta Beef Tenderloin, Italian cheese enriched mashed potato, with Barolo demi reduction & seasonal vegetables

or

Salmon Fillet on Black & White Linguini (Fish)

Fresh Organic Atlantic Salmon Fillet, Black & White Linguini tossed in House made Lemon Zest Rose sauce

or

Pollo Farcito (Chicken)

Fresh Grilled Chicken Breast, Stuffed with herb Boursin Cheese, Potato Pave seasoned vegetable served with Limón cello Cream Sauce

or

Quattro Formaggio Ravioli (Vegetarian)

Handmade stuffed four cheese ravioli, Button Mushroom, Asparagus & Sundried Tomato tossed in white wine cream sauce

Course 4:

Chocolate Mousse

Fresh New Zealand Kiwi Infused White Belgian Chocolate served with Whipped Cream