

# VIOLINO GASTRONOMIA ITALIANA

## DINNER MENU C \$79.95

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*

*Fresh Blend Lettuce with Carrot  
Cucumber, bell pepper tossed with  
Balsamic vinaigrette*

OR

#### *Classic Caesar Salad*

*Hearts of Romaine lettuce, house made  
Caesar dressing, glaze balsamic reduction  
Home style croutons & prosciutto crisp.*

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

### Course 3:

#### *Italian Prosciutto Beet with Mango & Balsamic Glaze*

### Course 4:

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

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

#### *Alaskan Halibut (Fish)*

*Cajun Spice Blackened halibut topped with dungeons crab meat, lemon infused cream sauce,  
vegetable and potato gratin*

#### *Chicken Mushroom Ravioli (Chicken)*

*Handmade Stuffed mushroom Ravioli, Asparagus, Chicken & Sundried tomato tossed in  
Cream sauce with Parmagiano*

#### *Gamberone & Cape santé (Seafood)*

*Tiger Prawns, Sea Scallops with Black & White Linguini in Rose Sauce with Asiago*

#### *Risotto Primavera (Vegetarian)*

*Italian Arborio Rice cooked with Fresh Vegetables, White Wine Roasted Garlic in House-made  
Rose Sauce*

### Course 5:

#### *Classic House Made Tiramisu*