

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

### Course 2:

#### **Mista Salad**

*Fresh Blend Lettuce with Carrot  
Cucumber, Artichoke tossed with  
Champagne 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:

#### **Sorbetto al Limone, Marinated Peach, Mint, Balsamic Glaze**

### Course 4:

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

AAA Alberta Beef Tenderloin, Italian cheese enriched mashed potato, with Borolo demi reduction & Seasonal Vegetable

or

#### **Merluzzo Islandese (Fish)**

Pan Seared Smoked Paprika Rubbed Icelandic Cod loin, Romesco Sauce, Potato Pave & Seasonal Vegetables

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 (Seafood)**

Handmade Stuffed Four Cheese Ravioli, Prawns, Sea scallop, tossed in housemade Rose Sauce & Grana Padano Cheese

or

#### **Risotto Primavera (Vegetarian)**

Italian Arborio Rice cooked with Char grilled Vegetables, White Wine Roasted Garlic in House-made Alfredo Sauce

### Course 5:

#### **Classic House Made Tiramisu**