

VIOLINO GASTRONOMIA ITALIANA

Dinner Menu D 89.95

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
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)

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

Aragosta Risotto (Lobster)

*Herb butter baked lobster risotto, langostina, green pea, charred fennel Saffron cream sauce &
grana padano
or*

Vitello (Veal)

*Tuscan Style 14 oz Char Grilled Veal Chop, Rosemary Butter, Asparagus risotto, Marsala Demi
with Seasonal vegetables
or*

Pollo Farcito (Chicken)

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

Quattro Formaggio Ravioli (Vegetarian)

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

Course 5:

Italian Espresso Tiramisu

OR

Kiwi Chocolate Mousse