

VIOLINO GASTRONOMIA ITALIANA

DINNER MENU £\$99.95

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:

Spaghetti pasta

Tossed in Homemade Tomato Pepper sauce

OR

Fettuccini pasta

Tossed in Homemade Alfredo sauce

Course 4:

Italian Prosciutto Beet with Mango & Balsamic Glaze

Course 5:

Alaskan Halibut with Dungeness crab Meat (Fish)

Grilled halibut topped with Dungeness crab meat, lemon infused cream sauce, vegetable & potato Gratin

Aragosta Risotto (Lobster)

Herb butter baked lobster risotto, langostina, charred fennel, grana padano

Filetto di Manzo (Beef)

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

Suprema di Pollo (Chicken)

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

Agnello (lamb)

Parsley & Breadcrumbs Crusted New Zealand Rack of Lamb, Wild Woodland Mushroom Risotto, Borolo Wine Demi Reduction with Seasonal Vegetables

Mushroom Ravioli (Vegetarian)

Handmade stuffed mushroom Ravioli, Asparagus & Sundried tomato tossed in Cream Sauce And Asiago cheese

Course 6:

Italian Espresso Tiramisu

OR

Grand Marnier Chocolate Mousse

Chefs Special Housemade Gelato/Sorbeto