

Violino Gastronomia Italiana

Lunch Group Menu C

All entrée items are served with fresh baked bread in our ill Forno oven with olive oil and balsamic vinegar.

Course 1:

Antipasto Placcatore

Selection of Homemade Italian meats, cheeses, Grilled vegetables, olives & pickles

Course 2:

Classic Caesar Salad *or* ***Italian Mista Salad***

Chefs Special Soup

Course 3:

Oven Roasted Italian Prosciutto Asparagus with Balsamic Glaze

Course 4:

Alaskan Blackened Halibut, Spinach, limoncello parsley sauce on Focassia (Fish)

Or

Chicken Sandwich (Chicken)

Or

House made Stuffed Cheese Ravioli with Cream sauce (Vegetarian)

Or

Gnocchi Bolognese ground Veal & Pork with Sugo (Veal & Pork)

Course 5:

Chefs Special House Made Tiramisu