

Violino Gastronomia Italiana

Dinner Menu B 74.95

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, Imported Cheeses, Smoked Salmon & Grilled Vegetables, Olives & Pickles

Course 2:

Mista Salad

Fresh Local Greens, Tomato, Cucumber, Artichoke, Carrot, Pumpkin Seeds & Feta Cheese, Balsamic Vinaigrette

or

Chefs Special Soup of the Day

Course 3:

Filetto Di Manzo (Beef Fillet)

AAA Alberta Beef Tenderloin, Italian Cheese Infused Mashed Potato, Borolo Wine Reduction & Seasonal Vegetable

or

Salmon Fillet on Black & White Linguini (Fish)

Fresh Atlantic Salmon Fillet with Black and White Linguini in Rose Sauce

or

Pollo Farcito (Chicken)

Pan Seared Chicken Supreme Stuffed with Herb Boursin Cheese, Potato Pave, Seasonal Vegetable, Florentine Sauce

or

Quattro Formaggio Ravioli (Vegetarian)

Handmade Stuffed Four Cheese Ravioli, Button Mushroom, Green Peas, White Wine & Grana Padano Parmigiano Cheese

Course 4:

Violino's Classic Espresso Tiramisu

Espresso & Kahlua Soaked Lady Fingers, Layered with Mascarpone & Fresh Berries