



# Mother's Day Brunch

## Sunday, May 13, 2018



*All entrée items are served with fresh baked bread in our il forno oven  
with olive oil, aged balsamic & Grana Padano*

### FIRST COURSE

#### ZUPPA DI ARAGOSTA

*Nova Scotia Lobster Bisque, Crème Fraiche, Micro Green*

### SECOND COURSE

#### INSALATA DI QUINOA

*Fresh lettuce, organic black quinoa, cucumber & feta tossed in a Limoncello vinaigrette*

OR

#### CAESAR CLASSICO

*Heart of Romaine, Parmigiano-Reggiano, crisped prosciutto & croutons with  
house-made Caesar dressing topped with a balsamic glaze*

### THIRD COURSE

#### FOUR CHEESE RAVIOLI

*Freshly house made four cheese ravioli with a prosecco alfredo sauce*

### FOURTH COURSE

#### FILETTO DI MANZO (BEEF)

*AAA Beef Tenderloin, roasted garlic mashed potato, pomegranate demi & seasonal vegetables*

OR

#### PESCE (FISH)

*Alaskan Halibut with lemon cream sauce, basil pesto served with potato pave & seasonal vegetables*

OR

#### POLLO (CHICKEN)

*Chicken Breast stuffed with herb boursin, roasted pepper rosa sauce, potato pave & vegetables*

OR

#### RISOTTO ALLO BEET (VEGETARIAN)

*golden & red beet risotto italian arborio rice cooked in cabernet cream sauce & grana padano*

### FIFTH COURSE

**TIRAMISU** Espresso & Kahlua soaked ladyfinger, layered with mascarpone cheese & berries

OR

**FERERRO WARM CHOCOLATE CAKE** served with vanilla bourbon gelato & berries

\$59 per person

Violino's adds 18% gratuity on set menu selections

ALLERGIES PLEASE INFORM YOUR SERVER OF ANY ALLERGIES WHEN ORDERING

