

Violino Gastronomia Italiana

Lunch Menu C 49.95

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:

Sorbetto al Limone, Marinated Peach, Mint, Balsamic Glaze

Course 4:

Pan Seared Smoked Paprika Rubbed Icelandic Cod loin, Romesco Sauce, Potato Pave & Sesoanal Vegetables (Fish)

Or

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

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