

A DINNER WITH MY VALENTINE

To Start

- 24 **Beef Carpaccio**
Thin slices of fresh raw beef topped with a raddichio salad in a balsamic dressing.
- 24 **Cocktail Shrimp**
Five brined jumbo tiger shrimp.
- 18 **Chicken Croquettes**
Bechamel and roasted chicken patties coated in bread crumbs and fried to perfection. Served with a citrus aioli.
- 18 **Caesar Salad**
Romaine lettuce, proscuitto, croutons, house made caesar dressing.
- 18 **Arancini**
Italian fried rice balls with tomato sauce and mozzarella cheese.

Pastas

- 24 **Ravioli Crema Hearts**
Fresh ricotta & spinach stuffed ravioli served in an alfredo cream sauce.
**Add chicken or shrimp for an additional 8.00*
- 28 **Paccheri Salmon**
Fresh paccheri pasta, white wine, lemon, creme fraiche, petit pois, garlic & salmon fillet.
- 24 **Porcini Tagliatelle**
Fresh tagliatelle pasta, porcini mushrooms & sauce, served with crispy proscuitto.
- 24 **Penne Alla Vodka**
Penne in a smoked bacon vodka-rose sauce. A house favourite.
**Add chicken or shrimp for an additional 8.00*

Mains

- 42 **Ossobuco**
Italian style braised beef shanks, white wine, onion, & garlic, served with mashed potatoes & seasoned carrots.
- 34 **Tilapia**
Mediterranean style seared tilapia, served with seasonal roasted vegetables and rice.
- 46 **Steak**
12oz AAA served with roasted potatoes & seasonal vegetables.
- 29 **Chicken Marsala**
12oz AAA served with roasted potatoes & seasonal vegetables.

Dessert

- 14 **Chef Nico's Award Winning Panettone Creme**
Panettone seared with salted butter, topped with a light marscarpone cream, cinnamon, maple syrup, & berries.
- 16 **Marta's Red Velvet**
Red velvet chocolate cake with cream cheese ganache icing, topped with a white chocolate dipped strawberry.
- 12 **Creme Brulee**