



VALENTINE'S DAY 2019

## **TO START**

**5 OZ ORGANIC PROSECCO**

**HOUSE MADE ROSEMARY FOCACCIA**

**OLIVES**

*marinated olives, capers, garlic, citrus, chili*

## **FIRST COURSE** *choice of:*

**BURRATA**

*Ontario burrata, spiced sweet potato, roasted figs, hazelnut vinaigrette* ☞

**GAMBERI FRITTI**

*squid ink battered lightly fried, BC striped prawns, spicy aioli*

**INSALATA D'IVANA**

*shaved brussels sprouts & king oyster mushrooms, hazelnuts, pickled honey mushrooms, arugula, ricotta salata, truffle vinaigrette* ☞

**CRUDO**

*rainbow trout, mustard crème fraîche, pickled heirloom carrots, dill oil*

## **SECOND COURSE** *choice of:*

**MERLUZZO NERO**

*pan seared black Cod, livornese, preserved eggplant*

**BISTECCA ALLA PIZZAIOLA**

*short ribs, tomato passata, daily vegetable*

**CHESTNUT CAPPELLETTI**

*brown butter, black trumpet mushrooms, hazelnuts* ☞

## **DESSERT** *choice of:*

**AFFOGATO**

*hazelnut gelato, espresso, crumbled hazelnut, lady fingers* ☞

**CHOCOLATE BUDINO**

*berry compote, salted maple crema, lady finger* ☞

**POLENTA CAKE**

*with citrus, amaretto compote*

**FORMAGGIO**

*Italian cheese with citrus peel marmalade*

☞ *contains nuts*

*vegan menu available*

*Chef: Ivana Raca*

*\$85 set dinner*