

Valentines Day

Valentines seating's

5:00/5:30 7:00/7:30 9:00/9:30

Valentine's Day

Starting at \$50 per person for 3 course dinner

(not including G.S.T. and gratuity)
parties of 6 or more will have a 18% gratuity added to the bill

**Only this special menu
available for this evening.
No regular menu available**

VALENTINE'S DAY MENU

Appetizers: Choose one of the following:

1. **Caesar salad**-Romaine lettuce with our house-made Caesar dressing, croutons and parmesan cheese.
2. **Insalata Spinaci**-Fresh spinach with strawberries, slivered almonds and crumbled goat cheese, finished with a poppy seed vinaigrette.
3. **Soup**-Our house-made lobster bisque soup garnished with bistro shrimp.
4. **Gamberi**-Jumbo tiger shrimp dusted with Cajun spice and sauteed in a garlic and white wine butter sauce. Served with a garnish mixed greens with a light balsamic vinaigrette.
5. **Cozze**-A bowl of P.E.I. mussels in a rich gorgonzola cream sauce. Served with Fresh baked bread for dipping.
6. **Polpetta**-Three of our parmesan infused veal meatballs served on a bed of house-made tomato sauce, topped with a slice of bocconcini cheese.
7. **Arancini**-Three Panko breaded Arborio rice balls stuffed with Lobster. Served with a saffron aioli and deep fried basil.
8. **ANTIPASTO PLATTER (per couple)** -A large platter with a selection of cured salami and meats, various cheeses, and several types of olives. Served with freshly baked garlic toasted crostini's, a grainy mustard and bruschetta mix.

Main Courses: Choose one of the following:

1. **Lobster Ravioli** tossed with tossed with lobster, langoustines (baby lobster), baby spinach and mushrooms in a white wine cream sauce with shredded parmigiano reggiano as a garnish. \$55
2. Two 4oz **beef** tenderloin medallions wrapped in bacon served on a panko encrusted goat cheese medallion drizzled with a basil pesto cream sauce with a garnish of pickled red onion. Served with mashed potatoes and vegetables. \$57
3. A 8 oz fillet of pan seared **Salmon** crusted with herbs and baked. Plated on a bed of fresh asparagus and served with a parmesan risotto. \$50
4. Two **Chicken** breasts stuffed with chorizo sausage, ricotta cheese and sautéed spinach, then wrapped in bacon and served on a pool of Dijon mustard cream sauce. With Linguine in tomato sauce and vegetables. \$50
5. Two braised **lamb** shanks slowly simmered with fresh rosemary, carrots, tomatoes and garlic in a cabernet wine reduction. Served with mashed potatoes and vegetables. \$50
6. **Pappardelle** (large ribbon pasta) with black tiger shrimp, bay scallops, baby spinach and mushrooms in a white wine cream sauce with shredded parmigiano reggiano as a garnish. \$53
7. **Vegetarian**-Wellington-An assortment of mushrooms (Cremini, Portabella, button, and Morel) shallots and herbs with Brie cheese stuffed into puff pastry, with a brandy and caramelized onion cream sauce. Served with mashed potatoes and vegetables. \$50

ADD-ONS-add a skewer of grilled jumbo shrimp to any dish for \$8

Dessert: Choose one of the following:

Choose from any one of our cheesecakes, tortes, Tartufo or seven flavours of Italian ice cream as well our house made Tiramisu. Please see drinks menu for a full listing.

INDIVIDUAL BOTTLES OF LA MARCA PROSECCO (187ml) \$11

A fresh Italian bubbly with a vibrant bouquet of apple, white peach and honeysuckle. (limited supplies available)

CHAMPAGNE & PROSECCO (BY THE BOTTLE)

LA MARCA PROSECCO (ITALY) \$42

A fresh Italian bubbly with a vibrant bouquet of apple, white peach and honeysuckle.

PERRIER JOUET GRAND BRUT (FRANCE) \$95

A fresh, lively perfectly balanced dynamic champagne, featuring notes of grapefruit and white peach.

PIPER HEIDSIECK BRUT (FRANCE) \$75

Dry, with lively apple flavours backed by a toasty oak and crisp acidity.

MOET & CHANDON DOM PERIGNON (FRANCE) \$295

The classic Champagne, "Dom" has a creamy texture, ripe fruit flavours and fine bubbles.