RESERVATIONS: 250-380-0088



106 SUPERIOR ST.

Winter Special Feature Menu

3 COURSE MENU \$39 PER PERSON



INSALATA DI FAGIOLINI E TONNO

Green beans, potatoes, pearl onions and ahi tuna dressed with a extra virgin olive oil and lemon vinaigrette.

or

POLPETTE E POLENTA

Beef meatballs served on soft polenta, topped with fresh Roma tomato sauce and Parmesan cheese.



TAGLIATELLE TERRAMARE

In-house made fresh tagliatelle with pancetta bacon, sundried tomatoes, baby sea scallops and wild mushrooms in a white wine creamy sauce.

or

MAIALE E MELE

Pork medallions wrapped with bacon topped with a Barbera red wine sauce, served with caramelized apples and vegetables.



PANNA COTTA ALLA NOCCIOLA

Classic Italian cream and hazelnut pudding.

or

GRAND MARNIER CREME BRÛLÉE

Creamy baked custard topped with caramelized sugar and Grand Marnier liquor.