



# DINE AROUND and stay VICTORIA IN TOWN

Jan 17th - Feb 2nd , 2020

RESERVATIONS:  
250-380-0088

106 SUPERIOR ST.

## 3 COURSE MENU

\$40 PP

### ANTIPASTI ~ FIRST COURSE

#### COZZE & BORLOTTI

Borlotti red bean & mussel soup served with house-made crostini

or

#### INSALATA DI SPINACI

Spinach, golden beets, radish, red onions, roasted cashew nuts, goat cheese in a blackberry vinaigrette

#### MELANZANE ALLA PARMIGIANA

Baked eggplant layered with fresh mozzarella cheese & marinara sauce

#### *Suggested wine pairing:*

A Noble Blend JoieFarm VQA - Naramata, BC

Aromatic & balanced, notes & flavours of guava, honeysuckle & clove, fresh grapefruit finish

Glass 10 Bottle 50

### SECONDI ~ SECOND COURSE

#### RIGATONI GENOVESE

Rigatoni with slowly cooked veal, onions & herbs for 6 hours, finished with a touch of cream

or

#### MERLUZZO ALLA LIVORNESE

Local BC Ling cod simmered with grape tomatoes, olives, capers & asparagus served with roasted fingerling potatoes

#### FILETTO DI MANZO AL MARSALA

Beef tenderloin in a marsala wine & wild mushroom sauce served with seasonal vegetables

#### *Suggested wine pairing:*

Pinot Gris Wild Goose VQA - Okanagan Falls, BC

Aromas of peach & pear, flavours of melon & honey, well balanced with earthy spicy undertones

Glass 9 Bottle 45

Meritage Fort Berens VQA - Lillooet, BC

Silky texture with rich aromas of black currant & Okanagan berries with a robust finish

Glass 9 Bottle 45

### DOLCE ~ THIRD COURSE

#### PANNA COTTA ALL'ESPRESSO

Classic Italian espresso cream pudding

or

#### SEMIFREDDO AL LIMONCELLO

Semi-frozen limoncello whipped gelato topped with house-made raspberry coulis

#### *Suggested wine pairing:*

Rocky Creek Winery Wild Blackberry Wine - Cowichan Valley, BC

True aroma & flavour of wild blackberries, award winning dessert-style wine

2oz. Glass 9.5

Tax not included. Gluten free options available. Please alert your server of any dietary concerns or allergies.