

Dine Around

THOMPSON OKANAGAN

\$35

Primi

Zuppa del Giorno

Soup of the day

OR

Bruschetta

Focaccia crostini, tomatoes, onion, garlic, basil, balsamic vinegar

OR

Insalata di Cesare

Crisp romaine, house-made croutons, crispy prosciutto, parmesan cheese, VR's Caesar dressing

***Suggested Wine Pairing: 2018 Hester Creek Pinot Gris (Oliver, BC) \$8 or
2017 Bench 1775 Syrah/ Cabernet Sauvignon (Naramata, BC) \$10***

Secondi

Linguine di Salmone Affumicato

Linguine, garlic, red onions, capers, spinach, lemon cream sauce

OR

Tortellini alla Romano

Veal tortellini, garlic, onions, mushrooms, sundried tomatoes, chicken in our delicious rose sauce

OR

Risotto con Calamari Puttanesca

Squid, garlic, anchovies, capers, olives, preserved lemon, spicy tomato sauce over a white risotto

OR

Lasagna al Forno

Pasta sheets layered with veal meat sauce, baked with mozzarella, in our delicious rose sauce

***Suggested Wine Pairing: 2016 Inniskillin "Dark Horse" Chardonnay (Oliver, BC) \$8 or
2017 Black Sage Merlot (Oliver, BC) \$12***

Dolci

Mousse al Cioccolato

Dark Callebaut chocolate folded together with whipped egg whites, cream and dark rum

OR

Tiramisu

Ladyfingers dipped in coffee, Amaretto and Kahlua, mascarpone cheese custard, cocoa

Suggested Wine Pairing: 2017 Hester Creek Late Harvest Pinot Blanc (Oliver, BC) \$8

Dine Around

THOMPSON OKANAGAN

\$45

Primi

Focaccia Brie Crostini

Focaccia crostini, roasted garlic, brie cheese, fruit marmalade

OR

Insalata Caprese

Fresh tomatoes, bocconcini cheese, fresh basil, pesto drizzle, balsamic reduction

OR

Arancini di Granchio

House-made crab and mozzarella stuffed rice balls, lemon cream sauce

**Suggested Wine Pairing: 2017 Liquidity Pinot Noir (Okanagan Falls, BC) \$11 or
2018 Corcelettes Gewurztraminer (Similkameen, BC) \$9**

Secondi

Fettuccine ai Fruitti di Mare

Fettuccine, mussels, clams, tiger prawns, crab leg, aglio è olio sauce

OR

Ravioli ai Funghi Arrabbiata

Mushroom ravioli, garlic, onions, peppers, mushrooms, spinach, spicy tomato sauce

OR

Costelle di Toscana alla Bolognese

Full rack of ribs, served with spaghetti and veal meat sauce

OR

L'agnello Ossobucco

Braised lamb shank, squash risotto

**Suggested Wine Pairing: 2016 Inniskillin "Dark Horse" Chardonnay (Oliver, BC) \$11 or
2015 Young & Wyse Cabernet Sauvignon (Osoyoos, BC) \$13**

Dolci

Mousse al Cioccolato

Dark Callebaut chocolate folded together with whipped egg whites, cream and dark rum

OR

Tiramisu

Ladyfingers dipped in coffee, Amaretto and Kahlua, mascarpone cheese custard, cocoa

OR

Panna Cotta

Creamy panna cotta, apricot vanilla bean coulis, slivered almonds

Suggested Wine Pairing: N/V La Frenz Liqueur Muscat (Naramata, BC) \$8