

\$25

Primi

Insalata Caesar

Classic Caesar with crisp romaine lettuce, house-made garlic croutons, fresh Parmesan and Villa Rosa's own Caesar dressing

OR

Zuppa Del Giorno

Chef's Soup of the day

***Suggested Wine Pairing: 2016 Mt. Boucherie Merlot (West Kelowna, BC) \$12 or
2016 The Escapist Pinot Gris (Okanagan Falls, BC) \$7***

Secondi

Penne Arrabbiata

Penne pasta sautéed with garlic, with a pinch of chili flakes, tossed in our house made tomato & basil sauce with mushrooms and bell peppers

OR

Linguine with Smoked Salmon

Linguine pasta sautéed in a white wine, garlic, cream sauce with smoked salmon, red onion and capers

OR

Fettuccine alla Primavera

Fettuccine pasta sautéed with garlic, extra-virgin olive oil and white wine with onions, bell peppers, mushrooms and spinach

OR

Spaghetti Bolognese

Spaghetti pasta in our house made tomato & basil sauce, tossed with tender ground veal

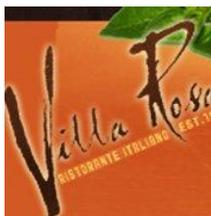
***Suggested Wine Pairing: 2016 Inniskillin "Dark Horse" Chardonnay (Oliver, BC) \$10 or
2016 Hester Creek Cabernet Sauvignon/Merlot (Oliver, BC) \$9***

Dolci

Mousse al Cioccolato

Silky Smooth decadence of Dark Callebaut chocolate folded together with whipped egg whites, cream and dark rum

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



\$35

Primi

Bruschetta

Italian crostinis topped with fresh Roma tomatoes marinated with onions, garlic, extra-virgin olive oil, balsamic vinegar and basil, finished with a drizzle of aged balsamic reduction

OR

Insalata Caesar

Classic Caesar with crisp romaine lettuce, house-made garlic croutons, fresh Parmesan and Villa Rosa's own Caesar dressing

OR

Torta di Granchio

VR Crab cake topped with our Signature Amore' sauce

***Suggested Wine Pairing: Sumac Ridge Gewürztraminer (Summerland, BC) \$9
or Ex Nihilo Syrah/ Cabernet (Lake Country, BC) \$10***

Secondi

Petti di Pollo alla Saltimbocca

Tender boneless chicken breast baked with Prosciutto, mozzarella cheese and sage, finished with a sweet Marsala wine reduction. Served with Italian rosemary roasted potatoes and seasonal vegetable

OR

Spaghetti alla Carbonara

Spaghetti pasta sautéed with garlic, extra-virgin olive oil, Prosciutto, and Grana Padano parmesan cheese with a splash of cream and black pepper

OR

Ravioli ai Funghi

Fresh ravioli pasta stuffed with wild mushrooms and ricotta cheese, sautéed with garlic, basil pesto, diced tomatoes, onions, mushrooms, cream and Grana Padano parmesan cheese

OR

Tortellini alla Romano

Veal and cheese stuffed pasta rings, sautéed with sun-dried tomatoes and mushrooms, served in our delicious Rose' sauce

***Suggested Wine Pairing: 2017 Hester Creek Pinot Gris (Oliver, BC) \$8 or
2015 Young & Wyse Cabernet Sauvignon (Osoyoos, BC) \$13***

Dolci

Creme Brulee

Luscious creamy vanilla custard with a caramelized sugar crust

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