

Dine Around

\$35

Primi

Zuppa del Giorno

Soup of the day

OR

Bruschetta

Rustic crostinis topped with the classic Italian mix;

Fresh tomatoes, onions, garlic, basil, drizzled with an aged balsamic reduction and extra virgin olive oil

OR

Insalata di Cesare

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

Suggested Wine Pairing: 2019 Hester Creek Pinot Gris (Oliver, BC) \$8 or

2018 Hester Creek Cabernet Merlot (Oliver, BC) \$9

Secondi

Tortellini alla Romano

Beef stuffed tortellini tossed with sautéed onions, mushrooms, sun-dried tomatoes with seasonal greens in a spicy rose' sauce

OR

Gnocchi di Toscana

Potato Gnocchi pasta with onions, garlic, artichokes, sundried tomatoes, black olives, spinach and chicken breast in a light white wine sauce.

Topped with our house made tomato bruschetta mix

OR

Lasagna al Forno

Succulent layers of pasta layered with VR's veal meat sauce, baked to perfection with mozzarella and parmesan, in our delicious rose' sauce

Suggested Wine Pairing: 2018 Plot Chardonnay (Kaleden, BC) \$10 or

2018 Sonora Desert Merlot (Osoyoos, BC) \$10

Dolci

Mousse al Cioccolato

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

OR

Tiramisu

Italian Ladyfingers dipped in Local Lone Tree Espresso, Amaretto and Kahlua, mascarpone cheese custard and cocoa

Suggested Wine Pairing: 2016 La Frenz Vintage Shiraz Port Style (Naramata, BC) \$8

Dine Around

\$45

Primi

Arancini di Granchio

House-made fried risotto balls stuffed with saffron, crab and mozzarella cheese on a bed of lemon cream sauce

OR

Insalata Caprese

Vine-ripened tomatoes, fresh bocconcini cheese, basil, house made almond pesto drizzle, balsamic vinegar reduction

Suggested Wine Pairing: 2019 Corcelettes Gewurztraminer (Similkameen, BC) \$11 or 2019 Black Star Pinot Noir (Lake Country, BC) \$12

Secondi

Linguine di Mare

Linguine with mussels, sea scallops, squid and halibut served in a lemon dill cream sauce

OR

Costelle di Toscana alla Bolognese

Half rack of pork ribs brushed with our own grilling sauce, served with spaghetti and VR's veal meatsauce

OR

L'agnello di Ossobucco

An Italian classic! Slow roasted and braised lamb shank in a tempting tomato, vegetable and red wine sauce

Suggested Wine Pairing: 2018 Plot Chardonnay (Kaleden, BC) \$10 or 2016 Lakeside Cellars Cabernet Franc (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

Suggested Wine Pairing: 2016 La Frenz Vintage Shiraz Port Style (Naramata, BC) \$8