

New Year Eve's Menu

Three Course Meal For \$89 (Appetizer, Main, Dessert)

COMPLEMENTARY

Bruschetta

APPETIZERS

Soup of the day / Minestrone soup Italian Mixed green Salad with Pomegranate & Goat Cheese Insalata Caprese Salad

Arancini

Nonna's Meatballs Crab Cake

MAINS

Chilean Sea Bass with tilted kale and grilled vegetables, lemon olive oil sauce

Linguine Frutti Di Mare

Veal Osso Buco

Butternut squash Risotto with saffron Scallopine Di Pollo Mare a monte 8oz Steak with Jumbo Shrimp & mashed potato Pizza with chicken, goat cheese, mushroom & spinach

DESSERTS

Home-made Tiramisu Belgian Double chocolate mousse cake Chocolate Raspberry Tartufo/ White chocolate Hazelnut Tartufo

WHITE WINE

Jackson Triggs Chardonnay VQA, Niagara 60z **- \$10** 90Z - **\$14** Bottle - **\$39** Jackson Triggs Cabernet Franc Cabernet Sauvignon VQA, Niagara 60z - **\$10** 90z - \$14 Bottle - \$39

SPARKLING

Saintly Sparkling Rose VQA, Niagara, 200ml Bottle - \$15 Saintly Sparkling Gold VQA, Niagara, 200ml Bottle - \$15