

\$50 fixed price

# VALENTINE'S DAY 2018

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## STARTERS

**Polenta**– Oven roasted polenta cake served in a gorgonzola & rosemary sauce

**Lamb Lollypops** – New Zealand lamb chops served alongside citrus-dressed baby arugula

### Soup of the Day

**Polpettine**– Our classic meatballs

**Italiano** – Burrata mozzarella (cream filled mozzarella) served over baby arugula dressed in citrus vinaigrette with grape tomatoes and aged breasola. Drizzled w/ balsamic reduction.

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**Calamari** – Lightly dusted, crispy fried fresh calamari, plum tomato & lemon

### Classic Caesar Salad

**Apple Salad** - Arugula with sliced honey-crisp apples, roasted squash and dried cranberries. Topped with toasted pumpkin seeds and jasper hill cheddar cheese. Dressed in our maple vinaigrette.

**Mozzarella** – Crispy mozzarella served alongside baby arugula and drizzled with balsamic reduction.

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## ENTREES

**Linguine** – Linguine tossed with roasted squash, sundried tomatoes, roasted brussel sprouts, and sautéed shrimp served in a white wine and garlic sauce.

**Salmon** – Blackened filet of Wester Ross salmon served alongside sliced avocado and tomato with whipped potato and a vegetable (+\$5)

**“Poppy’s Veal”** – Sautéed veal medallion topped with fresh mozzarella, sweet sausage, button mushrooms, spicy cherry peppers, and caramelized onions. Served in a white wine and lemon sauce with whipped potatoes and vegetable (+\$5)

**Cod** – Herb + parmesan encrusted cod fish served in a white wine + lemon sauce w/ grape tomatoes. Whipped potatoes + vegetable.

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**Filet**- 8oz center-cut filet mignon, grilled to your liking, and served in a garlic butter sauce. Accompanied by whipped potatoes and vegetable (+ \$10)

**Spaghetti** - Spaghetti tossed with our plum tomato sauce. Topped with fresh Mozzarella and basil. (add meatballs!)

**Veal Milanese** – Crispy, sautéed veal topped with mixed greens, grape tomatoes, and fresh mozzarella. Drizzled w/ homemade balsamic reduction (+\$5)

**Bolognese** – Penne tossed with classic beef and veal ragu.

**Risotto** – Homemade basil risotto tossed with mozzarella, sundried tomatoes, and grilled chicken. Topped with parmesan cheese.

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## DESSERTS

**Blondie Brownie** – Homemade, with whipped cream, ice cream, fresh fruit, & chocolate drizzle

**Bread Pudding** – Served warm in our bourdon sauce. Topped with fresh fruit.

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**Chocolate Cake** – Served with fresh fruit, homemade caramel, whipped cream, toasted hazelnuts, and vanilla ice cream.

**Sundae** – Moose tracks ice cream with toasted almonds, whipped cream, and homemade chocolate sauce