

Wine & Dine

O K A N A G A N

\$25.00 Per Person

Villa Rosa Ristorante

795 Westminster Avenue West

Penticton, BC V2A 1K9

250-490-9595

www.thevillarosa.com

\$25 PER PERSON (Excluding taxes and gratuity) :

APPETIZER

Insalata Caesar

Classic Caesar with crisp romaine lettuce, homemade croutons, fresh parmesan and Villa Rosa's own famous Caesar dressing

OR

Minestrone Soup or Soup of the Day

OR

Bruschetta

Italian crostinis rubbed with garlic and olive oil and topped with Roma tomatoes marinated with onions, garlic, olive oil, balsamic and fresh herbs

Suggested Wine Pairing: Hester Creek Pinot Blanc 2010

ENTRÉE

Lasagna al Forno

Succulent layers of pasta, veal, fresh cheeses and our homemade light Tomato cream sauce... a house favourite!!

OR

Tuscan Gnocchi

Gnocchi sautéed with white wine, olive oil and garlic, with chicken, sundried tomatoes, black olives, artichokes and spinach

OR

Smoked Salmon and Scallop Fettucine

Fettucine in a white wine cream sauce sautéed with scallops, smoked salmon and capers

OR

Fussili con Funghi

Fussili sautéed in a pesto with a splash of white wine and parmesan cheese topped with mushrooms and tomatoes

Suggested Wine Pairing: Moon Curser Border Vines 2009

DESSERT

Gelato (daily flavor)

Creamy Italian ice cream

OR

Tiramisu

Ladyfingers laced in espresso, Kahlua, and Amaretto, layered between a mascarpone cheese custard and dusted with cocoa

Suggested Wine Pairing: Poplar Grove Late Harvest Riesling 2009

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APPETIZER

Crab Cake

Crab cake topped with our signature Amore sauce

OR

Radicchio Bocconcini

Fresh bocconcini cheese wrapped in prosciutto and radicchio, grilled then topped with a Marsala wine sauce

Suggested Wine Pairing: Therapy Freudian Sip 2010

ENTRÉE

Pollo alla Marsala

Tender chicken breast sautéed in a rich Marsala wine sauce with mushrooms, served with Italian rosemary roasted potatoes and fresh seasonal vegetables

OR

Wild Mushroom Ravioli

Ravioli stuffed with porcini and portabella mushrooms, sautéed in a white wine cream sauce with onion and prosciutto

OR

Parmesan di Vitello

Tender white veal baked with mozzarella cheese and a rose sauce, served with Italian rosemary roasted potatoes and fresh seasonal vegetables

OR

Seafood Fettuccine

Fettuccine sautéed in a fresh garlic, tomato and basil sauce with mussels, prawns, scallops and calamari

Suggested Wine Pairing: Mission Hill Pinot Noir 2008

DESSERT

Duo Di Crema

A duo of crème caramella custard with a soft caramel top served with
a crème brulee with a caramelized sugar crust

OR

Chocolate Mousse

Belgian dark chocolate folded with a light meringue and whipped cream to create a rich, airy mousse

Suggested Wine Pairing: Willow Hill Late Harvest Merlot 2002