

Wine & Dine
O K A N A G A N

\$25.00 Per Person (excluding tax and gratuity)

APPETIZER

Bruschetta

Italian crostinis rubbed topped with fresh Roma tomatoes marinated with onions, garlic, olive oil, balsamic vinegar and fresh herbs, finished with a drizzle of an aged balsamic reduction

OR

Zuppa del Giorno

Chef's Soup of the Day

Suggested Wine Pairing: Mt. Boucherie Merlot

ENTRÉE

Penne Arrabbiata

Penne pasta sautéed in our garlic, tomato basil sauce with a pinch of chili flakes, Chorizo sausage, mushroom and bell peppers

OR

Fettuccine alla Villa Rosa

Fettuccine sautéed in white wine, olive oil and garlic, with chicken breast, diced tomatoes, onions black olives, artichokes

OR

Linguine alla Vongole

Linguine sautéed with olive oil, white onions, clams, garlic and white wine with a hint of spice

Suggested Wine Pairing: Perseus "Helios" Chardonnay or Hester Creek Cabernet Merlot

DESSERT

Crème Brulee

A velvety laced vanilla custard with a caramelized sugar crust

Suggested Wine Pairing: N/V Misconduct Wine Co. "Inverno"

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APPETIZER

Crab Cake

Crab cake topped with our signature Amore sauce

OR

Insalata Caesar

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

OR

Funghi Arancini

Risotto ball stuffed with mozzarella cheese and mushrooms served in a garlic mushroom cream sauce

Suggested Wine Pairing: Mt. Boucherie Gewürztraminer or Moon Curser Syrah

ENTRÉE

Petti di Pollo alla Villa Rosa

Tender boneless breast of chicken served with fresh mushrooms and topped with our signature amore sauce, served with Italian Rosemary roasted potatoes and fresh seasoned vegetables

OR

Tortellini alla Romano

Veal and cheese stuffed pasta rings sautéed in a light tomato cream sauce with onions, sundried tomatoes, chicken and mushrooms

OR

Marsala di Vitello

Tender white veal finished with a rich Marsala wine sauce,
Served with Italian rosemary roasted potatoes and a fresh seasonal vegetable

OR

Linguine alla Florentine

Linguine sautéed with olive oil, garlic and white wine with ricotta cheese, spinach, red onions and bistro prawns with a hint of spice

Suggested Wine Pairing: Hester Creek Pinot Gris or Young & Wyse Cabernet Sauvignon

DESSERT

Chocolate Mousse

Velvety smooth Dark Callebaut chocolate folded in with whipped cream & dark rum

OR

Tiramisu

Ladyfingers soaked in Amaretto, Kahlua and espresso, layered between Mascarpone cheese custard, dusted with cocoa

Suggested Wine Pairing: Dirty Laundry "A Girl At Every Port"