

Bella Vita Cucina Winterlicious Menu

February 26th – March 9th

Appetizers

Cream of Potatoes Leeks puree \$11

Local Yukon gold, fresh leeks, a splash of cream, topped with our homemade croutons

Mediterranean Bruschetta \$13

baguette garlic crostini, cherry tomatoes, fresh basil, feta cheese drizzle balsamic glaze

Shrimps Arugula Salad \$22

Jumbo Tiger shrimps flambéed in a Martini Rossi Vermouth, served with arugula, fennel, pomegranate and oranges salad in red wine vinegar dressing

Cheese and Mushrooms Ham rolls \$20

Imported Italian prosciutto cotto, rolled and stuffed with sauteed cremini mushrooms, fontina cheese, breaded and baked to perfection, served with mix green salad in a maple balsamic dressing.

Pasta and Mains

Purple Beet Gnocchi \$32

Purple Homemade gnocchi with local potatoes and beets tossed in a butter, bacon and sage sauce, topped with crumbled goat cheese

Mushrooms Ravioli \$33

Handmade in the house ravioli stuffed with cremini, portobello and porcini mushrooms with creamy ricotta cheese and Parmiggiano. Finished in a cream sauce with imported Italian prosciutto cotto.

Lobster Tagliatelle \$38

Egg noodles tossed in a brandy rose sauce and 4 oz Canadian lobster tail.

Costoletta Milanese \$47

10 /12 Oz veal chop, breaded and pan fried with EVOO served with roasted potatoes arugula, cherry tomatoes finished with balsamic glaze

Dolci – Homemade Dessert

New York Cheesecake with Local Blueberry, Grand Marnier coulis \$11

Zuppa Inglese \$12

soaked tea cookies with espresso, a splash of Strega liquor, a layer of homemade vanilla custard topped with cocoa

*\$1 donated for appetizer or Dessert
\$2 donated for main course
To the local Maison McCulloch Hospice*

