

Lunch and Dinner Set Menus For Fax or Email
Prices do not include gratuity and gst.

Lunch Menu #1

INSALATA

Baby Greens

grape tomatoes, red onion, lemon vinaigrette

SECONDO

Penne Piccante

penne pasta, spicy crumbled Italian sausage, fresh herbs, chili, extra virgin olive oil
or

Roasted Salmon Amandine

organic baby greens, strawberries, orange wedges

\$29 per person

Lunch Menu #2

INSALATA

Arugula

baby arugula, shaved aged prosciutto, grated parmigiano-reggiano, roasted chestnut vinaigrette

SECONDO

Flat Iron Alberta Beef Steak

6oz. flat iron, herbs, maldon sea salt
or

Gnocchi

potato gnocchi, gorgonzola cream, fig chutney
or

Seared Sockeye Salmon

sun-dried tomato, basil cream reduction

\$35 per person

Lunch Menu #3

INSALATA

Insalata Cesare

SECONDO

Flat Iron Alberta Beef Steak

six ounces, all-natural, marinated, whisky peppercorn sauce, served sliced, medium rare
or

Pan-Seared B.C. Rockfish

pistachio beurre blanc

DOLCE

Bistecca's Rendition of Tiramisù

\$39 per person

Dinner Menu #1

ANTIPASTO

Roma Tomato Bruschetta

diced tomatoes, herb garlic on crostini

SECONDO

Gnocchi Piccante

crumbled spicy Italian sausage, sun-dried tomatoes, feta

or

Free-Range Chicken Breast

pan-seared, pesto cream jus

or

Wild Salmon

pan-seared, fresh herb garlic balsamic vinaigrette

DOLCE

Apple Tart Tatin

caramel sauce

\$55 per person

Dinner Menu #2

ANTIPASTO

Bistecca Salad

organic baby greens, grape tomato, cucumber, grated parmigiano, lemon vinaigrette

or

Baby Shrimp Bruschetta

baby shrimp, dill, lemon, toasted baguette

SECONDO

Smoked Alberta Flat Iron Steak

eight ounces, all-natural, marinated, served sliced, medium rare, chile garlic oil

or

Black Truffle Sacchetti

sage brown butter, ricotta, pangrattato

or

Seared Icelandic Cod

herbs, garlic, tomato concassé, cream jus

DOLCE

Warm Hazelnut Chocolate Brownie

served with all natural vanilla bean gelato

\$65 per person

Dinner Menu #3

INSALATA

Carciofini Romana

stuffed artichoke, wild mushroom duxelles, cream sauce
or

Buffalo Mozzarella

sun-dried tomato, basil pesto, toasted flatbread, micro greens
or

Bistecca Bruschetta

diced roma tomato, extra virgin olive oil, goat cheese

SECONDO

Alberta Beef Top Sirloin

six ounces seared to perfection with garlic shrimp
or

Pan-Seared B.C. Rockfish

wild mushroom ragù, lemon thyme beurre blanc
or

Seared Free-Range Chicken Breast

sautéed chestnuts, scallions, pancetta bacon, limoncello reduction

DOLCE

Caramel Beignets

light pastry, caramel stuffed, deep-fried, icing sugar, strawberry coulis

\$69 per person

Dinner Menu #4

ANTIPASTO

Insalata Cesare

with seared spicy prawns
or

Escargots

burgundy snails, garlic provence butter, pancetta bacon, toasted baguette

SECONDO

Halibut

pan-seared, toasted walnuts, spicy coconut curry reduction
or

Veal Scaloppine

grilled, wild mushroom, lemon jus
or

Flat Iron Steak

8 ounces, pan-seared, served sliced, medium rare, prawn, garlic butter

DOLCE

Sweet and Salty Brownie with Nutella

served with vanilla gelato

\$72 per person

Saturday, October 6, 2018

Dinner Menu #5

ANTIPASTO

Smoked Salmon

chilled with micro radish, lemon vinaigrette, fried capers
or

Beef Carpaccio

thin sliced beef, grated parmigiano-reggiano, toasted pine nuts, truffle oil
or

Bistecca Bruschetta

roasted diced roma tomato, extra virgin olive oil, flat bread

SECONDO

Pork Tenderloin

pancetta bacon wrapped, honey garlic jalapeño chutney
or

New York Striploin

rubbed and grilled, green peppercorn cognac sauce
or

Branzino

pan-seared, roasted sun-dried tomatoes, salsa verde

DOLCE

Bistecca Sampler

espresso crème brûlée, chocolate truffles, macarons, madeleines

\$78 per person

Dinner Menu #6

The Italian Feast - Famiglia Style

*In the great tradition of Italian family dining,
the following menu will be served on platters, "famiglia" style!*

ANTIPASTI, INSALATE

Antipasti and salads will be served at the same time.

Carne + Formaggi

Assorted Italian cured meats, olives, and cheeses

Insalate

Cesare

house-made dressing, crispy pancetta bacon

+

Organic Baby Greens

grape tomatoes, toasted spicy almonds

PRIMI

Penne

house-made fresh tomato basil sauce

+

Rigatoni

rigatoni pasta with four-cheese cream sauce

SECONDI

Grilled Veal Scaloppine Al Limone

and

Amarone Braised Angus Beef Brisket

and

Grilled seasonal vegetables with pesto oil, crumbled feta cheese

Roasted potatoes with Italian bell peppers

Dolce

Assortimento

cantucci, chocolate truffles, macarons, seasonal fresh fruit

\$80 per person