

“TASTE OF TUSCANY”

*Three Course Choice Dinner for 38
November 2 - 30
in The Velvet Glove*

APPETIZER

STRACCIATELLA SOUP
*Chicken Egg Drop Broth,
Tuscan Pecorino Cheese & Fresh Basil*

TUSCAN BEAN & TOMATO SALAD
*with Gorgonzola Bruschetta
& Balsamic Dressing*

SLICED PROSCIUTTO
*with Extra Virgin Olive Oil, Roasted Garlic
Potato Bread & Roasted Peaches*

MAIN

PANCETTA WRAPPED MANITOBA PORK TENDERLOIN
with Fava Beans, Roasted Tomatoes & Rosemary Sauce

FRESH GRILLED MACKEREL CON PUTANESCA SAUCE
with Warm Fingerling Potato Salad & Niva Micro Greens

MANITOBA GRILLED FLAT IRON STEAK “TUSCAN STYLE”
*with Soft Polenta, Marinated Eggplant,
Asparagus & Barolo Wine Sauce*

DESSERT

TORTA DELLA NONNA (TUSCAN CHEESE TART)
with Chestnut Anglaise

TIRAMISU MOUSSE
with Flambe Balsamic Strawberries

FEATURE WINE

WHITE

SANTA MARGARITA - PINOT GRIGIO
(VALDADIGE, ITALY)

*5oz Glass 11.50
10 oz Glass 22.25
Bottle 56*

RED

TOSCOLO - CHIANTI
(TUSCANY, ITALY)

*5oz Glass 10.75
10oz Glass 20.75
Bottle 51*