

## 3-COURSE DINNER

Price determined by choice of entrée. GST & Gratuity not

### Antipasto *(choose one)*

#### LOBSTER BISQUE

fresh cream, dill, crostini

#### INSALATA DI SAN VALENTINO

organic greens, fresh spinach, strawberry, wild boar bacon, cherry tomato, feta cheese, pecans, raspberry vinaigrette

#### SMOKED ARCTIC CHAR

smoked Arctic char, Amarena cherries, sour cream, arugula, pickled shallots, fresh lime, crostini

#### ANTIPASTO MISTO

lobster croquette, tomato bruschetta, veal meatball, caprese skewer, smoked salmon

#### CRAB CAKE

fried, tomato & mango coulis, green apple, pickled shallots

### Secondo *(choose one)*

#### PAPPARDELLE 56

garlic scampi, asparagus, cherry tomato, aglio e olio

#### BEEF TENDERLOIN & JUMBO PRAWNS 82

grilled AAA Alberta beef tenderloin, seared jumbo prawns, Sambuca beurre blanc, garlic mashed potatoes, garlic asparagus spears

#### RISOTTO 59

saffron, porcini mushrooms, parmigiano-reggiano, truffle oil

#### POLLO RIPIENO 63

stuffed chicken breast, spinach, sundried tomato, mascarpone, lemon beurre blanc, garlic mashed potatoes, seasonal vegetables

#### BEEF SHORT RIBS 70

braised Alberta beef short ribs, squash ravioli, cacio e pepe, asparagus spears

#### FETTUCCINE CINGHIALE 52

fresh pasta, wild boar ragout, truffle oil, pecorino romano

#### MEDITERRANEAN SEA BASS 62

pan-seared, lemon caper beurre blanc, garlic mashed potatoes, seasonal vegetables

### Dolce

#### TORTA AL CIOCCOLATO

dark chocolate cake, fresh berries, hazelnut, fresh cream

# Buon San Valentino

VALENTINE'S WEEKEND



## SORRENTINO'S

D O W N T O W N