

La Forchetta's Valentine Dinner Menu

3 course @ \$ 45

1st seating 4.30 or later till 7 pm

2nd seating 6.45pm or later till 9 pm

3rd seating 8.45 pm or later till 12 am

ANTIPASTI / Appetizers

Valentine's Red & Orange Salad

fresh radicchio, campari tomatoes, fresh orange hearts, reduced balsamic & e.v. olive oil

Butternut Squash Soup w/ Caramelized orange peel & organic hemp seeds

Grilled Black Tiger Shrimps

w/ spicy scallion-chipotle mayo

Chef's Romain Frisee salad with olive oil apple cider vinaigrette

La Forchetta's Sicilian Rolls

stuffed with smoked mozzarella, roasted red peppers & fresh basil

w/ a chipotle-roma tomato dipping sauce

Goat's Cheese Filled Portobello Cap,

baked pistachio-cruste goat cheese served on a Portobello mushroom cap w/ fresh tomato, smoked mozzarella melt & a chive oil drizzle

SECONDI / Mains

Tiger Shrimp & Fresh Salmon Spaghetti

seared fresh salmon cubes, Tiger shrimps, fire roasted peppers, zucchini julienne, garlic, Neapolitan cherry tomatoes & extra virgin olive oil

Smoked Chicken, Asparagus & Grilled Artichoke Risotto

seared smoked chicken, asparagus spears,, artichoke hearts with house chicken broth & Parmigiano Reggiano

Pan Crisped Fresh Rainbow Trout w/ Citrus Beurre Blanc

sweet pea mashed potato, French beans & carrot julienne

Chicken Breast Parmigiana

w / roasted Yukon Gold potatoes & baby arugula salad with Red onion and grape tomatoes in a balsamic & e. virgin sunflower oil vinaigrette

Dolce / Desert

In-House Made **Traditional Tiramisu** w/ Cocoa Powder Drizzle

Ontario Maple Syrup **Creme Brulee** w/ Cantuccini & Fresh Strawberry

Twice Baked Warm **Chocolate Cake** w/ Belgium White Chocolate Sauce & Fresh Raspberry coulis