



# THURSDAY DATE NIGHT

Dinner for Two

**110**

*Includes two complimentary TSV Sparkling Cocktails*

## CHOICE OF ONE PRIMI TO SHARE

### INSALATA CICORIA

Bitter Italian Greens with red wine anchovy vinaigrette and Parmigiano-Reggiano  
*Unoaked Chardonnay*

### BURRATA

Butternut squash, crispy kale, candied walnuts, TSV olive oil & balsamic glaze  
Add grilled bread 5  
*Riesling*

### ARANCINI

Sicilian rice balls with smoked mozzarella, tomato sauce & basil  
*Eleventh Post*

### POLPETTE

House-made veal meatballs with tomato sauce  
*Eleventh Post*

ADD FOCACCIA 10

ADD CHEF'S DAILY SOUP 14

---

## CHOICE OF ONE SECONDI EACH

### RAVIOLI

Handmade spinach and ricotta stuffed ravioli in housemade tomato sauce  
*Eleventh Post*

### SALUMI PIZZA

Soppressata, tomato sauce, fior de latte, roasted red peppers and parsley gremolata  
*Cabernet Franc*

### RIGATONI BOLOGNESE

Fresh made pasta with traditional house Bolognese of veal, pork & beef and Parmigiano-Reggiano  
*Cabernet Sauvignon*

### POLLO

Roasted organic Quebec farm half chicken with grilled broccolini & rosemary potatoes  
*Barrel Fermented Chardonnay*

---

## CHOICE OF ONE DOLCE TO SHARE

### GELATO/SORBET

### TORTA AL CIOCCALATO

*Stone Eagle or Cabernet Sauvignon Icewine*

### TORTA DI MARSCAPONE AL CARMELLO SALATO

*Riesling Icewine*