

**DINE OUT VANCOUVER
3 COURSE MENU | \$45 PER PERSON**

STARTER

ROASTED BUTTERNUT SQUASH SOUP

roasted butternut squash soup with crispy bacon and goat cheese. **GF**

or

FRANKIE'S SIGNATURE MEATBALLS

a house-made family recipe of beef veal and pork simmered in tomato sauce.

or

TRIO DI BRUSCHETTA

sliced house made focaccia with prosciutto & fig, mixed wild mushrooms and caprese

MAIN COURSE

BEEF CHEEK RAGÙ

slow-cooked beef cheek & mushroom ragù on pappardelle and savoury ricotta

or

CHICKEN CACCIATORE

Fraser Valley chicken, seared in olive oil, seasoned with herbs and simmered over tomato, olives, white wine and baby potatoes. **GF**

or

LINGCOD SALTIMBOCCA

parma prosciutto wrapped lingcod with creamy parmesan risotto and broccolini. **GF**

DESSERT

VANILLA LAVENDER PANNA COTTA

berry coulis, pistachio dust. **GF**

or

CHOCOLATE TORTE

flourless chocolate and ganache cake. **GF**