

VALENTINE'S DAY



\$55 PER COUPLE

INCLUDES:

Italian Sourdough Bread

Minestrone Soup or Crisp Green Salad

Substitute Caesar Salad or Cranberry Goat Cheese Spinach Salad \$2.95

Substitute Clam Chowder or Baked French Onion Soup \$2.95

Spumoni Ice Cream & Hot Tea or Coffee

**the old
spaghetti
factory**

YOUR CHOICE OF ONE SHARED APPETIZER

Parmesan Sweet Potato Fries Served with Garlic Aioli

Bam Bam Shrimp Crispy breaded white shrimp glazed in spicy Sriracha sauce

Garlic Cheese Toast Served on ciabatta: mozzarella, parmesan, & cheddar

Four Cheese Spinach Dip Mixed with fire-roasted red peppers, served with parmesan & Italian herb seasoned fry-bread

YOUR CHOICE OF TWO ENTRÉES

Spaghetti with Meatballs Topped with Italian Marinara Sauce & fresh parmesan

Fettuccine Alfredo Our spinach and egg fettuccine noodles with a creamy Alfredo Sauce

Chicken Piccata Served over spaghetti tossed in a lemon butter sauce with shallots and capers

Seafood Linguine Marinara Sautéed bay scallops, clams, prawns, and blue-shelled mussels

Chicken Parmigiana Served with Spaghetti with Marinara Sauce

Baby Back Ribs Served with Spaghetti with Marinara Sauce \$5 additional charge

SUGGESTED WINE PAIRINGS 8oz glass \$8.95 ½ Litre \$16.95 1 Litre \$30.95

Jackson-Triggs Proprietor's Selection, Cabernet Sauvignon

Ruby-coloured, dry and medium-bodied, with lively crisp cassis berry character and light tannins

Jackson-Triggs Proprietor's Selection, Sauvignon Blanc

Pale straw-coloured, dry and light-bodied, with prominent gooseberry and citrus flavours and finish

YOUR CHOICE OF ONE SHARED DESSERT

Ultimate Cheesecake

Chocolate Layer Cake

EXCLUDES TAXES & GRATUITY