

**Dine Around 2007**  
**Topo's**  
**1218 Wharf Street 250-383-1212**  
**\$35.00 Menu**

**Appetizer**

Your choice of one of the following:

**Calamari Napolitana**

tender deep fried, then panned in a garlic tomato sauce with a pinch of chili

↓

**Caprese Salad**

bocconcini mozzarina and Roma tomato with fresh basil and balsamic vinaigrette

↓

**Cioppino Soup**

white fish and black tiger prawns in a delicate fennel and red pepper broth

*Suggested VQA Wine Pairing: Hawthorne Mountain SYL Pinot Noir*

**Entrée**

Your choice of one of the following:

**Osso Buco alla Milanese**

braised veal shank in a rich tomato orange zest beef jus; served with rosemary potatoes and roasted vegetables

↓

**Halibut Puttanesca**

pan seared then oven baked halibut topped with a black olive, tomato, caper and anchovy salsa; served with risotto cake and roasted vegetables

↓

**Pollo Parmigiana**

a tender chicken breast lightly breaded, seared then oven baked in a rich tomato sauce, topped with mozzarella and parmesan; served with our traditional fettuccine alfredo

*Suggested VQA Wine Pairing: Sumac Ridge Black Sage Merlot*

**Dessert**

Your choice of one of the following:

**Bernard Callebaut Chocolate Mousse**

↓

**Flavoured Crème Brûlée**

↓

**Brandy, Pecan, Date and Apple Bread Pudding**

with crème anglaise and caramel

*Suggested VQA Wine Pairing: Gehring Brothers Classic Ehrenfelser*