



2016

RIPE - \$18

APPETIZER

Soup of the day or

Spinach salad with strawberries, almonds, orange sections with Poppy seed dressing

or

The Beverly, pears, apples, candied nuts, sundried

cranberries and maple vinaigrette with mixed greens

MAIN

Mediterranean inspired pasta, artichokes, spicy eggplant, olives, tomatoes, angel hair pasta in lemon infused extra virgin olive oil

or

Margarita flatbread pizza, house tomato sauce, mozzarella, basil, roma tomatoes, balsamic olive oil drizzle

or

BBQ pulled pork grilled cheese, house smoked pork, smothered in house bbq sauce in between smoked cheddar and old cheddar cheese slices, grilled to oozy perfection

DESSERT

Almond banana torte with brûlé banana slices and chocolate sauce

or

Oreo cheesecake



APPETIZER

Soup of the day

or

Spinach salad with strawberries, almonds, orange sections with Poppy seed dressing

or

The Beverly

pears, apples, candied nuts, sundried cranberries and maple vinaigrette with mixed greens

MAIN

Pork parmesan smothered in zesty tomato sauce and asiago cheese served with chefs choice of vegetables and starch

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Lamb ravioli with sautéed peppers, onion, fennel tomato sauce,

garnished with dehydrated olives and crumbled feta cheese with extra virgin olive oil

OR

Potato string pickerel - potato string wrapped pickerel served with chefs choice of vegetables

and starch **DESSERT**

Almond banana torte with brûlé banana slices and chocolate sauce

or

Oreo cheesecake



Reservations required. Prices are per person, excluding beverages, taxes & gratuity. Ask your server for details. Visit www.ciaowinnipeg.com for a list of participating restaurants and menus.