



# THE BADALI

— EST 1990 —

BAR + CUCINA

## VALENTINE'S WEEK SPECIALS

AVAILABLE FEBRUARY 14<sup>TH</sup> TO 18<sup>TH</sup> INCLUSIVE

### APP SPECIAL | 22

burrata cheese, roasted vine ripened cherry tomatoes, confit garlic, basil pesto, olive caviar, balsamic glaze, grilled crostini

*An outstanding match to the cool and crisp taste of Collavini Pinot Grigio, available by the glass or bottle*

### SOUP OF THE DAY | 12

lobster bisque

*Match this splendid bisque with a citrus forward and refreshing glass of Redstone Off Dry Riesling, available by the glass or bottle*

### DAILY PASTA | 36

truffle infused gnocchi, lobster, pea dust, pea tendrils, cream sauce

*Pairs well with Ontario's own Peninsula Ridge's un-oaked Chardonnay, available by the glass or bottle*

### DAILY FISH | 38

whole roasted savory sea bream, fregola salad, salmoriglio finish

*Delicate in flavour, our sea bream works best with the soft and floral flavours of Bolla Soave, available by the glass or bottle*

### CHEF'S FEATURE | 42

16 oz. rib eye, pommes anna, sous vide heirloom carrots, roasted cipollini onions, sauce bordelaise

*Pairs perfectly with Ruffino Estates award winning Modus IGT, available by the glass or bottle*

### VALENTINE'S DESSERT SPECIAL | 14

mont blanc zeppole, chestnut mascarpone, meringue kisses, vanilla gelato, cinnamon milk chocolate pastry cream, passion fruit curd, milk chocolate crunch

*Complimented by Nonino's Amaro deep, mellow, oaky notes*