



Riverside Pub

cowichan

March 1st - March 24th 2024



LUNCH (CAFE AND PUB) MEATBALL SUB

House made meatballs smothered in Marinara sauce topped with melted mozzarella and dressed arugula served in a crusty baguette w/ choice of side \$16.95

APPY

RICOTTA ARANCINI (RISOTTO BALLS)

Arborio rice and ricotta rice balls seasoned with saffron and herbs and served w/ marinara dip

15.99

MAIN

OSSO BUCO STYLE LAMB SHANKS

Classic Italian Osso Buco done w/ lamb shanks in a white wine broth w/ fresh herbs served w/ creamy soft polenta and crusty bread 28.95

ENJOY A GLASS OF WINE FROM OUR LOCAL PARTNER ENRICO WINERY

Charme De L'île

Made in the Charmat method from our Pinot Gris grapes. A refreshing sparkling wine, floral & citrus aromas, tiny bubbles, and elegant finish with a touch of sweetness at the end. 6OZ 8.50

Corivese' full boded red

A description reminds customers why they love your food so much. 6OZ 10.50

NEWTON PINOT NOIR

Picking only the best grapes from our vineyard, we created a truly unique wine with scents of black plums and red cherry that are woven together with the fresh aroma of early season blackberries, all supported by a subtle warm spice of toasty French oak on the palate. Impeccably balanced, this is a substantial wine with layers of complex flavours, a rich, velvety texture, fine-grained tannins and a long silky finish. 6OZ 8.50

CORONET

A golden halo crowns Enrico's delightful Petite Milo. Light French oak lends depth while clean, fresh fruit makes this refined wine ideal for pairing with both savoury and sweet. With charcuterie, cheese and soups or with a rich chocolate dessert, Coronet primes the palate and enhances the flavours of a warm lunch or a long relaxing dinner. 6OZ 8.50