

# Locallicious | 45.00

## First Course

### **Caesar Salad**

Romaine lettuce, proscuitto, croutons, house made caesar dressing.

### **Melograno Salad**

Arugula, pomegranate, candied walnuts, parmesan cheese, citrus dressing.

### **Calamari Fritti | ADD \$10**

Dry battered and fried to perfection, served with house aioli and fresh lemon.

## Second Course

### **Penne Alla Vodka**

Penne in a smoked bacon & vodka-rose sauce. A house favourite.

\*Add chicken or shrimp 8.00

### **Orecchiette**

Orecchiette pasta, sauteed rapini, sweet italian sausage, chili flakes, extra virgin olive oil.

### **Chicken Parmigiana**

Breaded & fried chicken cutlets topped with house made tomato sauce, mozzarella cheese. Served with spaghetti.

### **Salmon**

Pan seared, served with roasted potatoes and seasonal vegetables.

### **Rib Eye | ADD \$10**

10oz rib eye cut steak, served with seasonal vegetables and roasted potatoes.

## Dessert

### **Panettone Cremé | TOP CHEF WINNER 2025**

Panettone seared with salted butter, topped with a light marscapone cream, cinnamon, maple syrup, and fresh berries.

### **Pistachio Tiramisu | TOP CHEF WINNER 2024**

Layered lady fingers soaked in espresso, rich marscapone cream, pistachio butter, and toasted pistachio.

### **Cannoli**

Two mini cannoli with fresh ricotta cream.

\*Add chicken or shrimp for an additional 8.00