

Locallicious | 45.00

First Course

Caesar Salad

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

Melograno Salad

Arugula, pomegranate, candied walnuts, parmigiano 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 marscarpone cream, cinnamon, maple syrup, and fresh berries.

Pistachio Tiramisu | TOP CHEF WINNER 2024

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

Cannoli

Two mini cannoli with fresh ricotta cream.

**Add chicken or shrimp for an additional 8.00*