



Three Course Menu

\$45

Extra Bread \$1.50

Antipasti

House Made Daily Soup

Italian Salad

Spring mix greens with julienne carrots and cherry tomatoes with our house Italian vinaigrette

Beef Carpaccio

Shaved blue rare beef with mixed greens and Parmigiano cheese

Poached Pear Salad (additional \$2 applies)

Poached pears, walnuts, gorgonzola and baby spinach with a Dijon vinaigrette

Roasted Sweet Potato

Roasted sweet potatoes with cranberry and citrus goat cheese

Warm Mushroom Salad

Fresh spring mixed greens topped with warm mushrooms, sundried tomatoes and goat cheese with our own Balsamic vinaigrette

Classic Caesar Salad (additional \$2 applies)

Crisp romaine, herb croutons, bacon and Parmigiano-Reggiano tossed in our house dressing

Secondi

Rigatoni with Shrimp

Rigatoni with shrimp in a creamy butternut squash sauce

Risotto

Risotto with mixed mushrooms in a cognac cream

Pork Tenderloin

Grilled pork tenderloin with apples and mushrooms on a squash puree

Red Snapper

Blackened red snapper on a bed of orzo topped with sundried tomato salsa

Chicken Parmigiana

House made breaded chicken breast topped with mozzarella and tomato sauce served with spaghetti

Veal Marsala

Veal scaloppini with mushrooms in a Marsala sauce with roasted potatoes and vegetables

Dessert

Classic House made Tiramisu

or Cheesecake with a mixed berry sauce

or Chocolate mousse

Prices do not include HST or gratuities. No substitutions