



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

Roasted Sweet Potato

Roasted sweet potatoes with cranberry and citrus goat cheese

Meatballs

Classic beef and pork meatballs topped with tomato sauce and Friulano cheese

Classic Caesar Salad (additional \$2 applies)

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

Secondi

Gnocchi alla Vodka

Gnocchi with Bacon and Reggiano cheese in a rose sauce

Risotto (additional \$2 applies)

Risotto in a spinach pesto with Romano cheese and roasted red peppers

Pork Tenderloin

Grilled pork tenderloin with a lemon herb white wine sauce with roasted potatoes and vegetables

Rainbow Trout

Pan fried rainbow trout with diced tomato in a Cajun sauce served with roasted potatoes and vegetables

Lamb Shank (additional \$10 applies)

Braised lamb shank with roasted potatoes and vegetables

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

Amaretti Cookie

Or

Cheesecake with berry sauce

Prices do not include HST or gratuities. No substitutions