



LocalLicious Menu 2023
Three courses - \$35 per person

Antipasti

House Made Daily Soup

Tomato Goat Cheese Salad

Fresh sliced tomato with creamed goat's cheese, extra virgin olive oil and balsamic vinaigrette

Beef Carpaccio

Shaved blue rare beef tenderloin with mixed greens and Parmigiano cheese

Italian Salad

Fresh spring mixed greens in our own Italian vinaigrette

Classic Caesar Salad (additional \$2 applies)

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

Roasted Beet Salad (additional \$2 applies)

Roasted beets with mandarin oranges, blue cheese and toasted almonds on a bed of spring mix salad with our house vinaigrette

Secondi

Casareccia

Fresh casareccia pasta with Italian sausage, artichokes and Romano cheese in a fresh tomato sauce

Lamb Shank

Braised lamb shank with roasted potatoes and vegetables

Chicken Parmigiana

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

Pork Tenderloin

Grilled pork tenderloin with a mushroom Dijon cream sauce with roasted potatoes and vegetables

Veal Marsala

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

Risotto Primavera

Risotto with mixed vegetables in a wine tomato sauce

Salmon

Pan seared fillet of salmon with a citrus herb sauce topped with salsa verde served with roasted potatoes and vegetables

Dessert

Classic House made Tiramisu

Or

Chocolate Mousse

Prices do not include HST or gratuities.

Extra bread \$1.50 (2pc) No substitutions.