

Local Licious \$35

Antipasti

MINISTRONE SOUP

Assorted veggies and legumes, simmered in a veggie broth

ARANCINI

Rice balls, mozzarella, tomato sauce

CALAMARI +\$5

Lightly fried Calamari, cocktail sauce

POPLETTE

3 meatballs, tomato sauce

BRUSCHETTA

Diced fresh tomatoes, basil, garlic

CAPRESE

Fior di latte cheese, vine ripe tomatoes, olives, fresh basil, olive oil & balsamic glaze

CAESAR

Romaine, pancetta, parmigiano, vinaigrette-style caesar dressing

MELOGRANO

Arugula, pomegranate, candied walnuts, shaved parmigiano, white balsamic vinaigrette

Dessert

TIRAMISU

TRIPLE CHOCOLATE FUDGE CAKE

APPLE CRUMBLE

(add icecream +\$3)

Add Ons To Apps or Mains:

Meatball	\$5
Chicken	\$8
3 Jumbo Shrimp	\$9
Goat Cheese	\$4

Mains

(Gluten Free Pasta +3)

SPAGHETTI AL POMODORO

Spaghetti or Penne, tomato sauce (Bolognese +5)

PENNE ALLA VODKA

Double smoked bacon, sweet onion, vodka rosè sauce

LASAGNA

Baked fresh pasta, ground veal, beef, egg, mozzarella, parmigiano, tomato & bechamel sauce

GNOCCHI BOLOGNESE

Homemade potato dumplings in a rich bolognese sauce

RISOTTO FUNGHI

+\$5

A rich and creamy risotto, flavoured with assorted mushrooms, dried porcini mushrooms and padano cheese

LINGUINE FRUTTI DI MARE

+\$10

Shrimp, mussels, clams, calamari, scallops, in a *tomato garlic herb* or *white wine garlic* sauce

LAMB SHANK

+\$10

Slowly braised, red wine reduction, served with mashed potato and vegetables

ATLANTIC SALMON

+\$5

Pan seared, honey mustard glaze, pistachio crusted, served with rice pilaf & veg

CHICKEN OR EGGPLANT

PARMIGIANA

Lightly breaded and fried, topped with tomato sauce and melted mozzarella, served with pasta pomodoro

VEAL SORRENTINO

+\$5

Breaded veal scallopini, topped with eggplant, fresh sliced tomatoes and fior di latte cheese, served with pasta

MARGHERITA PIZZA (PEPPERONI +\$3)

Fior di latte, basil, tomato sauce

PROSCIUTTO E RUCOLA PIZZA

Prosciutto, arugula, shaved parmigiano, balsamic glaze, mozzarella, tomato sauce

