



Three Course Menu

\$45

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 tenderloin with mixed greens and Parmigiano cheese

Sicilian Salad

Fresh arugula, fennel, oranges and black olives with our own red wine vinaigrette

Classic Caesar Salad (additional \$2 applies)

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

Tomato Goat Cheese Salad (additional \$2 applies)

Fresh sliced tomato with lemon scented creamed goat's cheese, extra virgin olive oil and balsamic vinegar on a bed of spring mix

Secondi

Rigatoni

Rigatoni with shrimp in a creamy butternut squash sauce

Risotto

Risotto with mixed mushrooms in a Cognac cream sauce

Pork Tenderloin

Grilled pork tenderloin with a peppercorn brandy cream sauce with roasted potatoes and vegetables

Barramundi

Pan fried Barramundi spinach and cherry tomato in a lemon white wine sauce served with roasted potatoes and vegetables

Lamb Shank (additional \$5 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 Scaloppini

Veal scaloppini with zucchini and red peppers in a roasted garlic jus with roasted potatoes and vegetables

Dessert

Classic House made Tiramisu

Or

Chocolate Mousse

Or

Cheesecake with berry sauce

Prices do not include HST or gratuities. No substitutions