



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 tenderloin with mixed greens and Parmigiano cheese

Poached Pear Salad (additional \$2 applies)

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

Arugula Salad

Fresh arugula, goat cheese, chick peas and cherry tomatoes with a citrus dressing

Classic Caesar Salad (additional \$2 applies)

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

Secondi

Fettuccine alla Bolognese

Fresh fettuccine with our house made Bolognese sauce

Gnocchi alla Vodka

Gnocchi with Bacon and Reggiano cheese in a rose sauce

Risotto (additional \$2 applies)

Risotto with mixed mushrooms in a four cheese sauce

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

Rigatoni with Shrimp

Rigatoni with shrimp in a creamy butternut squash sauce

Chicken Parmigiana

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

Veal Pizzaiola

Veal scaloppini with zucchini in a fresh tomato oregano sauce 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