



## ***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***

*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***

*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*