

DINNER ADDITIONS

COCKTAILS

GIN LIMONATA 1¼oz
Gin, aperol, san pellegrino
sparkling limonata 8.50

MARTINI CREMISINO
Vodka, blood o.j.,
triple sec 10.00

FEATURE DRAUGHT

ACE HILL 18oz
Amber Style Vienna Lager 7.95

MUSKOKA
SUMMER WEISS 18oz
A Hefeweizen Wheat Ale
5% alcohol 7.95

APPETIZERS

ASPARAGUS FRITTI
Lightly fried panko crusted asparagus served with aioli 10.00

INSALATA CAPRESE
Ontario hot house tomatoes, fresh mozzarella, basil, olive oil,
balsamic drizzle 13.00

MAINS

MUSHROOM AGNOLOTTI
Agnolotti filled with porcini mushrooms in an herb butter sauce,
finished with wild mushrooms and grana padano 17.95

LINGUINI VONGOLE
Clams, cherry tomatoes, white wine, aglio e olio, chillies 18.95

PIZZA PESTO
Pesto, fior di latte (fresh mozzarella), cherry tomatoes 13.95
(contains nuts) *add grilled chicken 4.00*

STEAK
10 oz. striploin steak, mashed potatoes and seasonal vegetables
in a chianti reduction 32.00

SUMMER PATIO MENU

Monday to Friday open at 11am

EGGS BENEDICT 13.00
EGGS SALMONE 13.00
ASPARAGUS OMELETTE 13.00

STEAK SANDWICH 14.00
NIÇOISE SALAD 14.00