

# SUMMER PRIX FIXE

TWO COURSE  
DINNER \$25

## FIRST COURSE

 - *Select one of the following*

### ZUPPA

Ask your server for today's soup

### INSALATA CESARE

Crispy romaine tossed in our house-made creamy caesar dressing with shaved parmigiana and croutons

### COZZE CON POMODORO

Mussels in a spicy tomato broth

### INSALATA CAPRESE

Hot house tomatoes, fior di latte, fresh basil drizzled with balsamic vinaigrette

## SECOND COURSE

 - *Select one of the following*

### POLLO ASIAGO

Chicken breast stuffed with asiago cheese, spinach and caramelized onions in a honey mustard cream sauce with mashed potatoes and seasonal vegetables

### PENNE ALLA NORMA

Eggplant, cherry tomatoes, chillies, garlic, red wine, pomodoro sauce, ricotta salata

### SALMONE

Pan seared Atlantic salmon with lemon butter caper sauce and summer risotto

### PIZZA FICHI

Our wood-oven baked pizza with mascarpone, prosciutto, figs, grano padano, honey and arugula

### CANNELLONI FORMAGGIO

Ricotta and spinach filled cannelloni baked in pomodoro sauce with mushrooms and cream and finished with parmesan and mozzarella

### PIZZA DIAVOLO

Our wood-oven baked pizza with pomodoro sauce, fior di latte, spicy salami, basil, chillies and black olives

## DESSERT

 - *For additional \$5 enjoy dessert*

### BAKED CHEESECAKE

With graham cracker crust, seasonal toppings

### SORBET

Dairy free blood orange sorbet from Gelato Fresco

### TIRAMISÙ

Lady fingers soaked in espresso and marsala with mascarpone cheese and coffee caramel

### PANNA COTTA

Vanilla Italian custard served with seasonal toppings

## WINE

 - *Enjoy a 4 oz. glass of wine with dinner 5.75*

### CHIANTI '15

Straccali, Toscana, Italia  
Ruby colour / spicy aromas  
cherry and raspberry palate  
medium bodied

### PINOT GRIGIO '15

Casa Vinicola, Veneto, Italia  
Pale straw colour / floral and  
green apple aromas / dry and  
light / crisp citrus finish