

DINNER ADDITIONS

COCKTAILS

- GIN LIMONATA // Gin, aperol, san pellegrino sparkling limonata 8.50
MARTINI CREMISINO // Vodka, blood o.j., triple sec 12.00
AMARETTO SOUR // Amaretto Disaronno, fresh lime juice 8.00

FEATURE DRAUGHT

- BEAU'S LAGERED ALE (ORGANIC) 18oz 7.95
MUSKOKA HARVEST ALE 18oz 7.95

FEATURE RED WINE

- 2014 'AUDAX' PINOT NOIR IGT DELLE VENEZIE, *Cantine Francesco*
Bright ruby colour / cherry, fruit aroma / floral sweet spicy notes
smooth tannins / medium to full body
6 oz 10.79 / 9 oz 15.79 / 1/2 litre 30.49 / 750 ml 39.89

APPETIZER

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

MAINS

- AGNOLOTTI
Porcini agnolotti in an herb butter sauce, finished with wild
mushrooms 18.95
- PIZZA PESTO
Pesto, fior di latte (fresh mozzarella), cherry tomatoes 13.95
(contains nuts) *add grilled chicken 4.00*
- PAPPARDELLE STEFANO
Broad noodle pasta with slowly braised short ribs in tomato sauce 24.25

BRUNCH MENU *Monday to Sunday 11 am - 2:30 pm*

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| EGGS BENEDICT 13.00 | STEAK SANDWICH 14.00 |
| EGGS SALMONE 13.00 | NIÇOISE SALAD 14.00 |
| ASPARAGUS OMELETTE 13.00 | |