



## ANTIPASTO

### BRUSCHETTA

Calabrese bread toasted & topped with olive oil, garlic, tomatoes & basil

## FIRST COURSE

*choice of*

### PROSCIUTTO E ASIAGO

Prosciutto, asiago, marinated green & black olives, crostini

### CAESAR SALAD

Crispy romaine, creamy caesar dressing, parmesan, croutons

### BOCCONCINI FRITTI

Lightly fried baby mozzarella balls with a delicious house-made tomato red pepper jam

## SECOND COURSE

*choice of*

### GNOCCHI ASIAGO

House made gnocchi with asiago cream sauce, spinach & crispy shallots

### SALMON

Grilled Atlantic salmon, fingerling potatoes, seasonal vegetables & lemon caper aioli

### CHICKEN ASIAGO

Chicken breast stuffed with asiago cheese, spinach & caramelized onions served with garlic mashed potatoes, seasonal vegetables & a honey mustard cream sauce

### PAPPARDELLE SALSICCIA

Crumbled house made Italian sausage, cherry tomatoes, caramelized onions, olive oil garlic sauce finished with grana padano & arugula

### LAMB SHANK

Braised New Zealand lamb shank with pan jus & garlic mashed potatoes

### NEW YORK STRIPLIN

*(additional \$8)*

10 oz New York striploin served with garlic mashed potatoes & a mushroom demi glace

## DESSERT

*choice of*

### CHEESECAKE

White chocolate raspberry cheesecake

### CARROT CAKE

Carrot cake with pineapple, coconut, walnuts, cashews & almonds layered & iced with cream cheese & honey icing (may contain peanuts)

### TIRAMISU

Layers of espresso and liqueur soaked biscuits & mascarpone cheese

### CHOCOLATE SOUFFLÉ CAKE

House made warm chocolate soufflé cake