

PRIX FIXE 1

\$29 (tax & gratuity extra)

FIRST COURSE

choice of

INSALATA MISTA

Mixed greens, cherry tomatoes, cucumber, balsamic vinaigrette

INSALATA CESARE

Crispy romaine, creamy caesar dressing, shaved parmigiana, croutons

SECOND COURSE

choice of

FETTUCCHINI ALFREDO

White wine, cream and butter sauce, fresh parmesan

RIGATONI BOLOGNESE

Rigatoni mezzi, traditional tomato and braised beef sauce

PENNE CAPRI

Grilled chicken, mushrooms, spinach, cherry tomatoes, white wine garlic olive oil, grana padano

PESTO E MOZZARELLA FRESCA PIZZA

Pesto, fresh mozzarella, oven roasted tomatoes

PEPPERONI PIZZA

Tomato sauce, mozzarella cheese and cured pepperoni

DESSERT

Coffee or Tea and Dessert are available for an additional \$9.95 + tax + gratuity

CHEESECAKE

Cheesecake with seasonal compote

TIRAMISU

Layers of coffee and liqueur soaked biscuits and mascarpone cheese

COFFEE OR TEA

PRIX FIXE 2

\$40 (tax & gratuity extra)

BRUSCHETTA POMODORO TO SHARE

Italian bread toasted with olive oil. Garlic, tomatoes and basil

FIRST COURSE *choice of*

INSALATA ROMA

Mixed greens, chèvre, toasted walnuts, roasted red peppers, balsamic vinaigrette

INSALATA CESARE

Crispy romaine, creamy caesar dressing, shaved parmigiana, croutons

SECOND COURSE *choice of*

ATLANTIC SALMON

Seared Atlantic salmon with roasted fingerling potatoes, seasonal vegetables, lemon caper aioli

CHICKEN PARMIGIANA

Breaded chicken scaloppini, tomato sauce, mozzarella and parmesan, linguini pomodoro

LAMB SHANK

Braised lamb shank with pan jus and garlic mash potatoes

PENNE CAPRI

Penne with grilled chicken, mushrooms, spinach, cherry tomatoes, garlic, grana padano

FIG PIZZA

Warm prosciutto, honey figs, mascarpone, shaved grana padano, arugula

DESSERT

Coffee or Tea and Dessert are available for an additional \$9.95 + tax + gratuity

CHEESECAKE

Cheesecake with seasonal compote

TIRAMISU

Layers of coffee and liqueur soaked biscuits and mascarpone cheese

COFFEE OR TEA

PRIX FIXE 3

\$46 (tax & gratuity extra)

BRUSCHETTA SALMONE TO SHARE

Toasted bread with smoked salmon, capers and creamy chèvre

FIRST COURSE *choice of*

ARUGULA & BEET SALAD

Arugula, beets, chèvre, balsamic vinaigrette

INSALATA ROMA

Mixed greens, chèvre, toasted walnuts, roasted red peppers, balsamic vinaigrette

ZUPPA DEL GIORNO

Please ask your server

SECOND COURSE *choice of*

ATLANTIC SALMON

Seared Atlantic salmon with roasted fingerling potatoes, seasonal vegetables, lemon caper aioli

LINGUINI DI MARE

Shrimp, sea scallops, mussels, calamari, light olive oil tomato sauce

BISTECCA

8 oz. AAA New York strip loin steak served with gnocchi with gorgonzola cream sauce, toasted walnuts

POLLO CON ASIAGO

Chicken breast filled with spinach, caramelized onions and asiago cheese with honey mustard cream sauce served with garlic mash potatoes, seasonal vegetables

LAMB SHANK

Braised lamb shank with pan jus and garlic mash potatoes

DESSERT

Coffee or Tea and Dessert are available for an additional \$9.95 + tax + gratuity

CHEESECAKE

Cheesecake with seasonal compote

TIRAMISU

Layers of coffee and liqueur soaked biscuits and mascarpone cheese

COFFEE OR TEA
