

MENU DIVINO

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 WITH ITALIAN SAUSAGE

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 STRIPLON

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

DESSERT

choice of

SEASONAL SORBET

Please ask your server for our seasonal flavour

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