

THEATRE PRIX FIXE

gratuity not included

FIRST COURSE *choice of:*

ZUPPA DEL GIORNO

Please ask your server

INSALATA ROMA

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

INSALATA CESARE

Crispy romaine, creamy caesar dressing, parmesan, croutons

SECOND COURSE *choice of:*

PIZZA SALSICCIA ITALIANA

Pomodoro sauce, fior di latte, crumbled spicy Italian sausage, caramelized onions, roasted red peppers

PENNE ALLA NORMA

Eggplant, cherry tomatoes, chillies, garlic/red wine/tomato sauce, finished with ricotta salata

CHICKEN PARMIGIANA

Breaded chicken scaloppine, tomato sauce, mozzarella and parmesan with linguini pomodoro

PIZZA GORGONZOLA

Gorgonzola, pears, caramelized onions, walnuts, arugula

RIGATONI BOLOGNESE

Rigatoni mezzi, traditional tomato and braised beef ragu

ATLANTIC SALMON

Pan seared Atlantic salmon, lemon caper aioli, fingerling potatoes, vegetables

STEAK & GNOCCHI *for an additional \$10*

8 oz New York striploin served with gnocchi in a gorgonzola cream sauce, toasted walnuts

DESSERT *choice of:*

CHEESECAKE

Baked cheesecake with graham cracker crust and seasonal topping

PANNA COTTA

Vanilla panna cotta with a raspberry, cranberry compote

SORBET FROM GELATO FRESCO

Blood orange (dairy free)

PICCOLO VINO *Enjoy a 4oz glass of wine with dinner 5.00*

CHIANTI '14, *Straccali, Toscana, Italia*

Ruby colour / spicy aromas / cherry & raspberry palate / medium bodied

OGGI BOTTER PINOT GRIGIO '15, *Casa Vinicola, Veneto, Italia*

Pale straw colour / floral & green apple aromas / dry & light / crisp citrus finish

PICCOLO DRAUGHT 5.00

KROMBACHER PILS (4.8%)

Organic and full bodied, refined bitter taste, brewed with barley malt