



DINNER MENU 3 COURSE

APPETIZERS (CHOICE OF 3)

CALAMARI

Brandy sauteed calamari, olives
and sundried cherry tomatoes

SLICED BREAD BURRATA

Grilled Country style bread
Ancestral tomatoes, burrata cheese
and truffled gastrique

GREEN ASPARAGUS SALAD

Asparagus, prociutto, Charentais
melon, feta, tarragon,
balsamic reduction and olive oil

OCTOPUS

Grilled octopus, white bean
hummus, grilled red onions
and Brussels sprout chips

KALE AND POMEGRANATE SALAD

Kale, pomegranate, bulur,
mint, roasted pecans

AVOCADO, ARTICHOKE AND SPINACH SALAD

Baby spinach, avocado,
artichokes and dried tomatoes

GRILLED SHRIMP

Grilled shrimp and zucchini with
cucumber mint Raïta yogurt

MAIN COURSES (CHOICE OF 3)

SPAGHETTI CHITARRA

Classic tomato and basil sauce
from Nonna's recipes

CAVATELLI SALCICCIA

Rapini and sausage, garlic
and olive oil

ROASTED SALMON

Seared salmon with sauce vierge and
lemon confit, roasted peppers and
string beans

PAPPARDELLE AL RAGU

Braised lamb ragu,
mint and ricotta

PIZZA MARGHERITA

San Marzano tomato sauce,
basil, Fior di Latte

PORTUGUESE CHICKEN

Fries and salad

MAFALDINE FUNGHI

Porcini and truffle cream, wild
mushrooms and parmesan

SAUSAGE PIZZA

San Marzano tomato sauce,
sausage, caramelized onions,
roasted red peppers, Fior di Latte

GRILLED SWORDFISH

Mango salsa, fennel salad,
arugula and quinoa

BURCHERS CUT STEAK

16 on. + 25\$
1855 Black Angus aged 30 days,
served with fries, salad,
chimichurri

DESSERTS (CHOICE OF 1)

BANANA & CHOCOLATE BREAD PUDDING

Served warm with caramel
and vanilla ice

STRAWBERRY CHEESECAKE

Graham biscuit, wild berry coulis