



## *Appetizers*

- Bruschetta** | crostini topped with roasted red peppers, marinated tomatoes, goat cheese, caramelized onions and fresh basil 6
- Mussels** / P.E.I. mussels steamed in a white wine fresh tomato sauce 9
- Antipasto Misto** / marinated grilled eggplant, roasted sweet peppers, balsamic mushrooms, prosciutto, stuffed olives and caprese 11
- Shrimp** / sautéed black tiger shrimp in a chilli spiced tomato 'arrabiata' sauce 12
- Calamari** / lightly floured calamari served with a chipotle and red pepper aioli 11
- Springrolls** | roasted red peppers, goat cheese and artichoke served with an avocado salsa 10

## *Soup/ Salad*

- Stracciatella Soup** / egg drop soup prepared in a homemade chicken broth with chives 5
- Squash Soup** | purée of squash spiced with curry and topped with a pistachio croquette and thyme infused Chambord Royale reduction 7
- Mixed Green** / mixed greens tossed with tomatoes, red onions & cucumbers in a house vinaigrette 5
- Caprese Salad** | tomato, smoked pancetta and bocconcini cheese served with a chilli spiced extra virgin olive oil 9
- Chicken Caesar Salad** | grilled chicken breast served with mixed greens, rosemary croutons, and grilled prosciutto in our homemade Caesar dressing 14
- Shrimp Salad** / grilled Cajun shrimp with mix greens tossed in a ginger orange balsamic dressing with goat cheese, dried cranberries, and toasted almonds 14
- Chicken Salad** / grilled cajun chicken with mix greens tossed in a pineapple dressing topped with pistachios and shaved apple wood smoked cheddar 14

## *Sandwiches*

(all sandwiches served with shoe string fries or salad)

- Chicken Sandwich** | grilled chicken with roasted red peppers, caramelized onions in a pesto gorgonzola and honey sauce 14
- Portobello Sandwich** / grilled portobello mushroom caps with seasonal grilled veg and a peppercorn goat cheese cream sauce 15
- Beef Tenderloin Sandwich** / peppercorn encrusted 'AAA' beef tenderloin with caramelized onions, apple wood smoked cheddar 16
- Veal Sandwich** / grilled veal with a balsamic and blue cheese cream sauce served with mushrooms and caramelized onions 15

## *Pasta/ Meat/Fish*

- Penne** / penne noodle tossed with a garlic and extra virgin olive oil with parmesan cheese 9
- Rigatoni** / rigatoni noodle tossed with bacon, mushrooms and asparagus in a brandy blush sauce 13
- Ravioli** | stuffed with squash and mutzu apple in a bacon sun dried tomato cream sauce 16
- Penne con Pollo** | penne with chicken, prosciutto and asparagus in a blush sauce 13
- Fettuccine** / fettuccine noodle tossed with shrimp, scallops, calamari and mussels in an olive oil and fresh tomato sauce 15
- Capellini** / capellini noodles tossed with fresh vegetables and grilled chicken in a garlic olive oil with diced tomatoes and white wine 14
- Gnocchi** / potato dumplings tossed with wild mushrooms in brandy blush sauce topped with asiago 13
- Pollo Limone** / pan seared chicken breast with wild mushrooms in a white wine and lemon sauce 14
- Chicken or Veal Parmesan** / breaded chicken breast or provimi veal baked and topped with fresh tomato sauce and smoked apple wood cheddar cheese 14
- Salmon** / cajun spiced grilled salmon topped with mango salsa and served over top of basmati rice 15
- Tuna** / sesame encrusted Ahi tuna topped with a mango salsa served with baby spinach tossed with white balsamic asiago cheese dressing 16

(please ask your server for the daily lunch special)