

MENU 1

ANTIPASTI

GAMBERI ALLA MARCHESE

Jumbo shrimp sautéed with garlic, brandy and a splash of cream,
served on crostini with lemon.



PASTA

SPAGHETTINI AGLIO OLIO E PEPERONCINO

Spaghettini sautéed with garlic, olive oil, chillies,
fresh Italian parsley and Parmigiano.



SECONDO PIATTO

Please choose from one of the following:

FILETTO AI FUNGHI DI MONTEPULCIANO

Triple A beef tenderloin served with a wild mushroom,
port and demiglace reduction.

AGNELLO SCOTTADITO

Spice crusted rack of lamb served with
a port and wild blueberry reduction.

POLLO

Oven roasted chicken breast marinated with olive oil, garlic,
lemon and fresh herbs, served with shrimp and lemon buerre blanc.



DOLCE

CIOCCOLATO

Dark chocolate torte, served with chocolate hazelnut gelato and
warm chocolate ganache, dolce di leche and praline pecans.

\$78. per person

HST and gratuity not included

Buon Appetito!!

MENU 2

ANTIPASTI

ZUPPA DI POMODORO

San Marzano tomato soup braised with garlic, onions and basil garnished with lemon goat cheese crostini and drizzled with herb oil.



PASTA

LINGUINE AL PESTO

Linguine tossed with lemon basil pesto, white wine and cream, finished with Grano Padano.



SECONDI PIATTO

Please choose from one of the following:

AGNELLO SCOTTADITO

Spice crusted rack of lamb served with a port and wild blueberry reduction.

FILETTO AI FUNGHI DI MONTEPULCIANO

Triple A beef tenderloin , served with a wild mushroom, port and demiglace reduction.

MERLUZZO

Pan seared panko crusted haddock, topped with fresh lobster and finished with a reduction of white wine, lobster stock, tomato and lemon.



DOLCE

BUDINO

Velvety chocolate hazelnut mousse topped with whipped whole cream and garnished with fresh berries and chocolate curl

\$75. per person

HST and gratuity not included

Buon Appetito!

MENU 3

ZUPPA

Roasted butternut squash soup with brown butter and sage,
finished with honey mascarpone cream.



PASTA

GNOCCHI AL POMODORO

Hand made gnocchi sautéed with tomato and basil,
topped with fresh ricotta and dusted with Grano Padano



SECONDO PIATTO

Please choose one of the following:

POLLO

Oven roasted chicken breast marinated with olive oil, garlic,
lemon and fresh herbs, served with shrimp and lemon buerre blanc.

ROMBO AL LIMONE

Oven roasted Atlantic halibut finished with a coconut milk,
chili, lemongrass and salsa verde.

AGNELLO SCOTTADITO

Spice crusted rack of lamb
served with a port and wild blueberry reduction.



DOLCE

Tiramisu

Mascarpone mousse layered with savoiardi drenched in espresso
and brandy, garnished with shaved chocolate

\$75. per person

HST and gratuity not included

Buon Appetito!!

MENU 4

ANTIPASTI

INSALATA ROMANA

Crisp romaine hearts drizzled with a garlic, lemon and caper dressing, topped with double smoked bacon, cracked black pepper and shaved Parmigiano.



PASTA

RIGATONI

Rigatoni sautéed with house bolognese sauce, finished with fresh basil and a touch of cream, dusted with Grano Padano.



SECONDI PIATTO

Please choose from one of the following:

AGNELLO SCOTTADITO

Spice crusted rack of lamb served with a port and wild blueberry reduction.

ROMBO AL LIMONE

Oven roasted Atlantic halibut finished with a coconut milk, chili, lemongrass and salsa verde.

SCALOPPINE AL ARAGOSTA

Veal scaloppine sautéed with fresh lobster and finished with a garlic, tomato, brandy and cream sauce.



DOLCE

CREMA

House made vanilla creme brûlée served with fresh berries.

\$75. per person

HST and gratuity not included

Buon Appetito!

MENU 5



ANTIPASTI

ZUPPA DI POMODORO

San Marzano tomato soup braised with garlic, onions and basil garnished with lemon goat cheese crostini and drizzled with herb oil

BARBABIETOLA

Roasted beet and goat cheese tower, arugula and candied pecans, dressed with a blood orange vinaigrette.



SECONDI PIATTO

Please choose from one of the following:

FILETTO AI FUNGHI DI MONTEPULCIANO

Triple A beef tenderloin served with a wild mushroom, port and demiglace reduction.

AGNELLO SCOTTADITO

Spice crusted rack of lamb served with a port and wild blueberry reduction.

LINGUINE ALLA GAMBERI

Linguine sautéed with jumbo shrimp, chillies, garlic, white wine and oregano, finished with Grano Padano.



DOLCE

CROSTATA

Apple and cherry crisp, oven baked with cinnamon crumble, topped with vanilla gelato

\$73. per person

HST and gratuity not included

Buon Appetito!!