



**RESTAURANT WEEK  
LUNCH MENU**

**\$22**

*Excluding beverage, tax and gratuity*

**FIRST COURSE**

*(choice of one)*

**ZUPPA**

*Butternut squash soup*

**INSALATA DI PERA**

*Arugula, radicchio, gorgonzola dolci, walnuts, sweet poached pear*

**BURRATA CON POMODORO TRICOLORE E AVOCADO**

*Creamy fresh burrata, Tricolore tomatoes, Avocado, arugula, Balsamic*

**SECOND COURSE**

*(choice of one)*

**GNOCCHI ALLA SORRENTINA**

*House made spinach potato dumplings, gorgonzola cream sauce,  
candied walnuts*

**SALMONE FILETTO ALLA GRIGLIA**

*Grilled Atlantic Salmon fillet, homemade Italian caponata,  
balsamic reduction*

**MELANZANE ALLA PARMIGIANA**

*Eggplant, tomato sauce, basil, mozzarella, baked in our Wood fired oven*

**BATTUTA DI POLLO**

*Pounded and grilled chicken breast topped with mixed green salad*

**DESSERT**

*(Choice of one)*

**TIRAMISU CLASSICO**

*Homemade classic Tiramisu, lady fingers, espresso, mascarpone cream*

**PANNA COTTA**

*Cream flan, caramelized Cherry and almonds*



**RESTAURANT WEEK  
DINNER MENU**

**\$35**

*Excluding beverage, tax and gratuity*

**FIRST COURSE**

*(choice of one)*

**ZUPPA DI ZUCCA**

*Butternut squash soup*

**EGGPLANT NAPOLEON**

*Layers of crispy eggplant, homemade Italian caponata, pesto sauce*

**BURRATA CON POMODORO TRICOLORE E AVOCADO**

*Creamy fresh burrata, Tricolore tomatoes, Avocado, arugula, Balsamic*

**SECOND COURSE**

*(choice of one)*

**RAVIOLI DI RICOTTA E SPINACI**

*Home made ravioli filled with ricotta & spinach, cherry tomatoes,  
mushrooms cream sauce*

**STINCO D'AGNELLO BRASATO**

*Braised Lamb shank, Saffron Arborio rice, green peas*

**PESCE SPADA ALLA GRIGLIA**

*Grilled Salmon fillet, homemade Italian caponata, asparagus, Balsamic*

**POLLO ARROSTO**

*Roasted chicken breast, ricotta cheese, spinach, rosemary fingerling potatoes*

**DESSERT**

*(Choice of one)*

**TIRAMISU CLASSICO**

*Traditional lady fingers, espresso, mascarpone cheese cream*

**PANNA COTTA**

*Cream flan, caramelized Cherry and almonds*



**RESTAURANT WEEK  
BRUNCH MENU**

**\$22**

*Excluding beverage, tax and gratuity*

**LIQUID COURSE**  
(choice of one)

**BLOODY MARY**

*homemade spiced bloody Mary, distilled vodka*

**MIMOSA**

*sparkling wine, orange juice*

**BELLINI**

*sparkling wine, white peach pure*

**APPLE CIDER**

*sparkling wine, Apple cider*

**FOOD COURSE**

(choice of one)

**EGGS BENEDICT**

*Poached eggs, ham, hollandaise sauce, English muffin*

**EGG N' BACON FLATBREAD**

*Fresh mozzarella, bacon, egg, Italian sausage*

**FRITTATA (V)**

*Pan faced omelet, mozzarella, diced tomatoes, spinach*

**ITALIAN TOAST**

*Fried eggs, spinach, Prosciutto Di Parma, hollandaise sauce*

**CARBONARA PASTA**

*Spaghetti, pancetta, egg, black pepper, onions, touch of cream*

**SWEET COURSE**

(Choice of one)

**PANCAKES**

*Seasonal fruits, maple syrup*

**FRENCH TOAST**

*seasonal fruits, maple syrup*