



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*

PIZZA A LEGNA

*Wood-fired pizza, Skirt steak, sundried tomatoes, spinach,
gorgonzola & mozzarella cheese*

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 Swordfish 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

TORTA

Homemade Italian cheesecake with wild berries sauce



**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