

Summerlicious

July 19th – July 30th

Appetizers

Zuppa del Giorno – Soup of the Day \$10

Brie Cheese Blueberry Filo Pastry \$19

stuffed with brie cheese and made in the house local, wild blueberries jam, oven baked and served on a bed of mixed green salad, finished with a drizzle of white balsamic glaze

Zucchini Flowers \$19

Stuffed one by one with creamy ricotta and Parmigiano cheese, dipped fried and served with house salad

Eggplant Parmigiana \$19

Sliced eggplant breaded, fried and layered with our tomato sauce mozzarella cheese and Parmigiano, fresh basil
Oven baked to perfection

Pasta and Mains

Risotto Zucchini & Chicken \$31

Tossed tender pieces of chicken, zucchini, shallots, pinch of saffron, roasted cherry tomatoes, finished with butter Parmigiano and a drizzle of basil pesto

Crispy Chicken Thighs Blueberry Sauce \$32

pan seared and oven baked Grain fed chicken thighs topped with local wild blueberry Port wine sauce.

Tagliatelle Rustica \$33

Egg noodles, tossed with EVOO, prosciutto Julien, fresh tomatoes and imported sundried tomatoes, white wine, folded in butter and Parmigiano cheese

Linguine Lobster and Clams \$35

Lobster meat, fresh clams, with peas in a white wine rose sauce

Dolci

Strega Gelato \$12

Vanilla bean ice cream served with local strawberry and wild blueberry, mixed with a squeeze of lemon, honey and the Italian liquor Strega

\$60 Menu (3 course meal)

\$1 donated for appetizer or Dessert
\$2 donated for main course
To the local Maison McCulloch Hospice

