



Mother's Day

***** Appetizer *****

Polpettine calabrese soup

Winter traditional calabrese dumplings with sausage sopressata -pecorino parmesan cheese and bread crumbs in chicken veal broth.

Octopus alla Puttanesca

Imported Portuguese octopus grilled and served with cherry tomatoes in puttanesca sauce.

Arancino Siciliano

Sicilian style, imported rice simmered in a saffron, Parmigiano cheese, with a heart center of meat sauce, peas, and provolone cheese. Breaded, and deep fried and served with marinara sauce

Caesar Salad

Romaine hearts with our homemade Caesar dressing, croutons, bacon and freshly grated parmesan cheese

Bocconcini Avocado Chickpea Salad

Heirlooms cherry tomatoes, chick peas avocado bocconcini cheese in Evoo finished with a drizzle of balsamic glaze

Eggplant Parmigiana

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

***** Mains *****

Gnocchi al 4 Formaggi – 4 Cheese Gnocchi

Made in house with Yukon gold potatoes tossed in a rich sauce of asiago, mascarpone, Parmiggiano and gorgonzola sauce

Lasagna

Made in the house, egg pasta sheets, layered with béchamel sauce, our meat sauce, Parmiggiano and mozzarella cheese and oven baked to perfection.

Risotto Campagnolo

Simmered with shallots, asparagus, and tender piece of beef tenderloin, a pinch of saffron a splash of tomato sauce, finished with butter and Parmiggiano cheese.

Linguine al Granchio

Linguine in crab meat with a leak, bay scallops, fresh mussels, white wine and a splash of cream

Top Sirloin

Grilled to your liking AAA, 8 Oz, Alberta, center cut, wrapped with bacon topped with a creamy crown Royal green peppercorn sauce.

Chicken Montanara

Grain feed, breast, pan seared in olive oil, layered with shiitake and cremini mushrooms and Italian smoked scamorza, baked in our tomato sauce.

Tuna Steak

Grilled Yellow fin Tuna steak, coated in a black and white sesame seeds, grilled to medium rare, topped with a salsa fresca of tomatoes, avocado, bred bell pepper and sweet red onions, in a soy, olive oil, lime juice vinaigrette.

***** Homemade Dessert *****

Peach Rum Cake: served with vanilla bean ice cream

Tiramisu' - Profiteroles - Crème Brulee – Cannoli

\$75.00 3 course meal- Dinner





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\$60.00 2 course meal -Lunch



