

# 3 Course 'A'

\$40.00 per person

## ANTIPASTO

**CAESAR** | ROMAINE, GRANA PADANO & FOCACCIA CROUTONS, LEMON ANCHOVY VINAIGRETTE, TOPPED WITH SHAVED PROSCIUTTO

**RUCOLA** | ARUGULA, RED ONION, OLIVES, SUNDRIED TOMATO VINAIGRETTE

**CAPRESE** | IMPORTED ITALIAN BUFFALO MOZZARELLA, GRAPE TOMATOES, YELLOW TOMATOES, FRESH BASIL, EXTRA VIRGIN OLIVE OIL, & MAPLE BALSAMIC REDUCTION

**ZUPPA DEL GIORNO** | CHEF'S SOUP OF THE DAY

## CENA

**BOLOGNESE** | SPAGHETTI, BISON MEAT SAUCE & FRESH BASIL

**BASILICO** | RIGATONI, CONFIT GRAPE TOMATOES, BASIL PESTO, BOURSIN

**RISOTTO** | ARBORIO RICE, LOBSTER, ONION, CREAM, TOMATO SAUCE, BUTTER, CHIVES & GRANA PADANO

**PUTTANESCA** | SPAGHETTI, SPICY TOMATO SAUCE, CAPERS, OLIVES, ANCHOVIES, GARLIC, GRAPE TOMATOES & FRESH BASIL

**SALMONE** | RIGATONI, ATLANTIC SALMON, CAPERS, ZUCCHINI, SPANISH ONION & ROSE SAUCE

**LASAGNA** | LAYERS OF BISON, SHEEP RICOTTA, ROMA TOMATOES, FRESH BASIL TOPPED WITH MOZZARELLA CHEESE & TOMATO SAUCE

**SALSICCIA** | RED LINGUINI, MILD ITALIAN SAUSAGE, GRAPE TOMATOES, RED ONION, GARLIC, PEAS & ARUGULA

## DOLCE

**FRANGELICO CHEESECAKE** | BISCOTTI CRUST, MASCARPONE, FRANGELICO, SASKATOON BERRY COMPOTE

**MOUSSE BIANCA** | WHITE CHOCOLATE, VANILLA VODKA, LIMONCELLO SYRUP

**ESPRESSO TORTA** | DARK CHOCOLATE ESPRESSO CAKE, FROZEN YOGURT, ESPRESSO CARAMEL SAUCE

# 3 Course 'B'

\$47.00 per person

## ANTIPASTO

**CAESAR** | ROMAINE, GRANA PADANO & FOCACCIA CROUTONS, LEMON ANCHOVY VINAIGRETTE, TOPPED WITH SHAVED PROSCIUTTO

**RUCOLA** | ARUGULA, RED ONION, OLIVES, SUNDRIED TOMATO VINAIGRETTE

**CAPRESE** | IMPORTED ITALIAN BUFFALO MOZZARELLA, GRAPE TOMATOES, YELLOW TOMATOES, FRESH BASIL, EXTRA VIRGIN OLIVE OIL, & MAPLE BALSAMIC REDUCTION

**ZUPPA DEL GIORNO** | CHEF'S SOUP OF THE DAY

## CENA

**BOLOGNESE** | SPAGHETTI, BISON MEAT SAUCE & FRESH BASIL

**PESCE** | PAPRIKA POLENTA CRUSTED ATLANTIC SALMON, BASIL PESTO, ROASTED ZUCHINNI

**BASILICO** | RIGATONI, CONFIT GRAPE TOMATOES, BASIL PESTO, BOURSIN

**POLLO** | ROAST CORNISH HEN, WILD MUSHROOM RISOTTO & BOURSIN

**RISOTTO** | ARBORIO RICE, LOBSTER, ONION, CREAM, TOMATO SAUCE, BUTTER, CHIVES & GRANA PADANO

**MAIALE** | FRENCHED PORK CHOPS, WRASPBERRY ALE BRINE, BABY CARROTS, STEWED PEACHES

**PUTTANESCA** | SPAGHETTI, SPICY TOMATO SAUCE, CAPERS, OLIVES, ANCHOVIES, GARLIC, GRAPE TOMATOES & FRESH BASIL

**BISTECCA** | 15OZ BONE IN RIBEYE STEAK, ARUGULA, TOMATO JAM & BRAISED LEEKS

**SALMONE** | RIGATONI, ATLANTIC SALMON, CAPERS, ZUCCHINI, SPANISH ONION & ROSE SAUCE

## DOLCE

**FRANGELICO CHEESECAKE** | BISCOTTI CRUST, MASCARPONE, FRANGELICO, SASKATOON BERRY COMPOTE

**MOUSSE BIANCA** | WHITE CHOCOLATE, VANILLA VODKA, LIMONCELLO SYRUP

**ESPRESSO TORTA** | DARK CHOCOLATE ESPRESSO CAKE, FROZEN YOGURT, ESPRESSO CARAMEL SAUCE

# 4 Course 'A'

\$55.00 per person

## ANTIPASTO

**CAPSICUM** | MILD ITALIAN SAUSAGE, ARUGULA, ROASTED BELL PEPPER JAM

**BRUSCHETTA** | ROMA TOMATOES, GARLIC, EXTRA VIRGIN OLIVE OIL, FRESH BASIL, GRANA PADANO, PANCETTA, SHEEP RICOTTA, TOASTED BAGUETTE, & MAPLE BALSAMIC REDUCTION

**POLPETTINO** | LEAN BEEF MEATBALLS STUFFED WITH MOZZARELLA, TOPPED WITH RICOTTA CHEESE, FRESH BASIL & TOMATO SAUCE

**COZZE** | 1LB PEI MUSSELS, DOUBLE SMOKED BACON, WHITE WINE, BUTTER, FOCACCIA BREAD

## INSALATA

**CAESAR** | ROMAINE, GRANA PADANO & FOCACCIA CROUTONS, LEMON ANCHOVY VINAIGRETTE, TOPPED WITH SHAVED PROSCIUTTO

**RUCOLA** | ARUGULA, RED ONION, OLIVES, SUNDRIED TOMATO VINAIGRETTE

**CAPRESE** | IMPORTED ITALIAN BUFFALO MOZZARELLA, GRAPE TOMATOES, YELLOW TOMATOES, FRESH BASIL, EXTRA VIRGIN OLIVE OIL, & MAPLE BALSAMIC REDUCTION

**ZUPPA DEL GIORNO** | CHEF'S SOUP OF THE DAY

## CENA

**BOLOGNESE** | SPAGHETTI, BISON MEAT SAUCE & FRESH BASIL

**BASILICO** | RIGATONI, CONFIT GRAPE TOMATOES, BASIL PESTO, BOURSIN

**RISOTTO** | ARBORIO RICE, LOBSTER, ONION, CREAM, TOMATO SAUCE, BUTTER, CHIVES & GRANA PADANO

**PUTTANESCA** | SPAGHETTI, SPICY TOMATO SAUCE, CAPERS, OLIVES, ANCHOVIES, GARLIC, GRAPE TOMATOES & FRESH BASIL

**SALMONE** | RIGATONI, ATLANTIC SALMON, CAPERS, ZUCCHINI, SPANISH ONION & ROSE SAUCE

**LASAGNA** | LAYERS OF BISON, SHEEP RICOTTA, ROMA TOMATOES, FRESH BASIL TOPPED WITH MOZZARELLA CHEESE & TOMATO SAUCE

**SALSICCIA** | RED LINGUINI, MILD ITALIAN SAUSAGE, GRAPE TOMATOES, RED ONION, GARLIC, PEAS & ARUGULA

## DOLCE

**FRANGELICO CHEESECAKE** | BISCOTTI CRUST, MASCARPONE, FRANGELICO, SASKATOON BERRY COMPOTE

**MOUSSE BIANCA** | WHITE CHOCOLATE, VANILLA VODKA, LIMONCELLO SYRUP

**ESPRESSO TORTA** | DARK CHOCOLATE ESPRESSO CAKE, FROZEN YOGURT, ESPRESSO CARAMEL SAUCE

# 4 Course 'B'

\$62.00 per person

## ANTIPASTO

**CAPSICUM** | MILD ITALIAN SAUSAGE, ARUGULA, ROASTED BELL PEPPER JAM

**BRUSCHETTA** | ROMA TOMATOES, GARLIC, EXTRA VIRGIN OLIVE OIL, FRESH BASIL, GRANA PADANO, PANCETTA, SHEEP RICOTTA, TOASTED BAGUETTE, & MAPLE BALSAMIC REDUCTION

**POLPETTINO** | LEAN BEEF MEATBALLS STUFFED WITH MOZZARELLA, TOPPED WITH RICOTTA CHEESE, FRESH BASIL & TOMATO SAUCE

**COZZE** | 1LB PEI MUSSELS, DOUBLE SMOKED BACON, WHITE WINE, BUTTER, FOCACCIA BREAD

## INSALATA

**CAESAR** | ROMAINE, GRANA PADANO & FOCACCIA CROUTONS, LEMON ANCHOVY VINAIGRETTE, TOPPED WITH SHAVED PROSCIUTTO

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**BASILICO** | RIGATONI, CONFIT GRAPE TOMATOES, BASIL PESTO, BOURSIN

**POLLO** | ROAST CORNISH HEN, WILD MUSHROOM RISOTTO & BOURSIN

**RISOTTO** | ARBORIO RICE, LOBSTER, ONION, CREAM, TOMATO SAUCE, BUTTER, CHIVES & GRANA PADANO

**MAIALE** | FRENCHED PORK CHOPS, WRASPBERRY ALE BRINE, BABY CARROTS, STEWED PEACHES

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