

DINNER

SALAD

BEET & GOAT CHEESE SALAD \$9

Baby Greens, Boston Bib Lettuce, Red & Golden Pickled Beets, Granny Smith Apples, Goat Cheese, Honey Balsamic Vinaigrette, Toasted Pumpkin Seeds, Pickled Red Onions

TRI-COLOURED CAPRESE \$10

Heirloom Tomatoes, Marinated Bocconcini Cheese, Kalamata Olives, Fresh Torn Basil, Boston Bib Lettuce, Baby Greens, Pickled Red Onions, Balsamic Reduction, Tuscan Olive Oil

KALE CAESAR SALAD \$9

Baby Kale & Romaine, Shaved Parmesan, Creamy Dressing, Roasted Garlic, Lemon, Fresh Baked Croutons
Add Bacon Bits - No Charge

{ ADD ONS: Grilled or Crispy Chicken \$7, Crispy Falafel Balls \$6, Grilled Garlic Tiger Shrimp \$9 }

SOCIALABLES FOR 2 OR MORE

LOBSTER & SAMBUCA FLAMBE MUSSELS \$16

P.E.I. Mussels, Lobster Broth, Sambuca, Saffron, Heirloom Tomatoes, Seafood Medley, Fresh Italian Herbs, Garlic Toasted Baguette

TUNA POKE JAR \$16

Ahi Tuna, Heirloom Tomatoes, Spring Onions, Fresh Ginger, Avocado, Chilies, Lime, Sesame, House Made Chips

FRIED VEGETABLE PLATTER \$15

Battered Vegetables, Crispy Falafels, Onion Rings, Vegetable Samosas, Breaded Pickle Spears, Parmesan Crusted Eggplant, Sun Dried Tomato Aioli

BUILD YOUR OWN BRUSCHETTA DUO FOR TWO \$16

Mushroom & Sunchoke, Heirloom Tomatoes, Goat Cheese, Fresh Torn Basil, Garlic Toasted Baguette

CALAMARI FRITTE & JALAPEÑO SHRIMP \$17

Himalayan Salt & Pink Peppercorn Fried Calamari Rings, Sun Dried Tomato Aioli, Jalapeño Breaded Shrimp, Sweet Chili Sauce

CHARCUTERIE & CHEESE BOARD \$28

Cured & Smoked Meats, Cheese from Far & Near, House Made Preserves, Fresh & Dried Fruit, House Made Crisps
Contains Pork Products

HOMEMADE PIZZA

CREAMY MUSHROOM GOAT CHEESE CHICKEN PIZZA \$18

Stone Baked Crust, Creamy Truffle Mushroom Sauce, Grilled Chicken Breast, Wild Mushrooms, Fresh Basil, Mozzarella Cheese

SPICY ANTIPASTO PIZZA \$16

Stone Baked Crust, Spicy Tomato Sauce, Fresh Torn Basil, Mozzarella, Bocconcini Cheese, Hot Peppers, Chorizo Sausage, Kalamata Olives

MARGHERITA PIZZA \$16

Stone Baked Crust, Heirloom Tomatoes, Garlic, Fresh Basil, Bocconcini Cheese, Kalamata Olives, Pickled Onions

**All pizzas are 12" inch*

BUILD YOUR OWN PIZZA

BASIC CHEESE PIZZA \$10

Stone Baked Crust, San Marzano Pizza Sauce, Fresh Basil, Mozzarella Cheese

PIZZA TOPPINGS \$3 (EACH)

Pepperoni, Bacon Bits, Wild Mushrooms, Roasted Sweet Peppers, Heirloom Tomatoes, Hot Banana Peppers, Grilled Chicken, Chorizo Sausage, Pickled Red Onions, Kalamata Olives, Goat Cheese, Bocconcini Cheese, Baby Spinach

**All pizzas are 12" inch*

PASTAS

SEAFOOD FETTUCCINE \$32

Fettuccine Pasta, Shrimp, Lobster, Crab, Smoked Salmon, PEI Mussels, Saffron Lobster Broth, Creamy Alfredo Sauce, Garlic, Fresh Italian Herbs, Parmesan

TRADITIONAL SPAGHETTI MARINARA & ALL BEEF MEAT BALLS \$22

San Marzano Marinara Sauce, House Made Meat Balls, Spaghetti, Parmesan, Garlic Bread

CHICKEN PARMESAN \$26

Hand Breaded Chicken Breast, Panko Parmesan Crust, Tomato Basil Sauce, Mozzarella, Spaghetti Marinara, Fresh Italian Herbs

CHICKEN MUSHROOM ALFREDO \$26

Fettuccine, Creamy Alfredo Sauce, Grilled Chicken, Parmesan Cheese, White Wine, Garlic, Wild Mushrooms, Fresh Italian Herbs

LOBSTER RAVIOLI \$34

North Atlantic Lobster Stuffed Ravioli, Seafood Medley, Roasted Peppers, Baby Spinach, Heirloom Tomatoes, Rose Sauce, Parmesan Cheese, Fresh Italian Herbs, Fried Nori Chips

FUSILLI ARRABIATA \$24

Fusilli Pasta, Spicy Tomato Sauce, Hot Peppers, Fresh Basil, Roasted Garlic, Red Onions, Spicy Sausage, Parmesan Cheese, Fresh Italian Herbs

PORTOBELLO RAVIOLI \$26

Mushroom Stuffed Ravioli, Wild Mushrooms & Sunchoke, Cream Rosa Sauce, Fresh Basil, Baby Spinach, Parmesan Cheese, Fresh Italian Herbs

EGGPLANT PARMESAN 24

Hand Breaded Eggplant, Panko Parmesan Crust, Tomato Basil Sauce, Mozzarella, Spaghetti Marinara

LIVE ACTION PASTA STATION EVERY FRIDAY & SATURDAY NIGHT \$24

Accompanied by Soup and Salad

ENTREES

GRILLED 8 OZ. THICK CUT STEAK \$38

Grilled AAA NY Striploin Steak, Spicy Tomato Marinade, Red Wine Jus, Balsamic Pearl Onions

ROASTED PORCHETTA \$28

Roasted Pork Tenderloin, Prosciutto, Fresh Tuscan Herbs, Garlic, Toasted Fennel Seeds, Pan Au Jus

GENGHIS KHAN LAMB SHANK \$30

Braised New Zealand Lamb Shank, Rosemary, Garlic, Mild Curry, Honey, Sea Salt, Mineral Water, Hoisin Glaze

CHICKEN MARSALA \$30

Seasoned Chicken Scaloppini, Marsala Wine, Wild Mushroom, Butter, Cream, Fresh Italian Herbs, Parmesan Cheese

CEDAR PLANK BAKED WILD SALMON \$32

Wild Caught Salmon, Himalayan Pink Salt & Juniper Berry Crust, Citrus & Herb Marinade, Lemon & Herb Quinoa

QUINOA STUFFED BABY EGGPLANT BOAT \$22

Oven Roasted Mini Eggplant, Lemon & Herb Quinoa, Heirloom Tomatoes, Fresh Basil, Roasted Garlic, Wild Mushrooms, Sunchoke, Tomato Sauce, Gremolata

{ ALL ABOVE ENTRÉES SERVED WITH VEGETABLE & STARCH OF THE DAY }