

M E N U 1

ENTRÉES

Soup of the day or minestrone soup, Caesar, field mix or arugula salad.

CHOICE OF

Coffee, Kusmi Tea, Cappuccino or Espresso.

\$55
+ TAX + SERVICE

Pollo Sulla Griglia

Quebec grain fed double chicken breasts, grilled and drizzled with lemon juice, fresh oregano and olive oil. Served with Yukon Gold roasted garlic mash potatoes and vegetables.

Salmone Alla Griglia Mediterraneo

Grilled fresh Atlantic salmon drizzled with olive oil, lemon and oregano. Served with Yukon Gold roasted garlic mash potatoes and vegetables.

Agnello Sulla Griglia

Half a rack of lamb served with a reduction of porto and demi-glace, accompanied with Yukon Gold roasted garlic mash potatoes and vegetables.

Penne Alla Gigi

Pancetta, button mushrooms, shallots, white wine, rosé sauce, parmesan and fresh parsley.

Scaloppine Di Pollo Alla Parmigiana

Panko crusted chicken cutlet, served with tomato sauce, melted mozzarella and parmesan. Served with Yukon Gold roasted garlic mash potatoes and vegetables.

Pizza Prosciutto Di Parma E Rucola

Fresh home made Mozzarella di Bufala, pizza sauce, fresh baby arugula leaves tossed with olive oil and sea salt. Topped with thin shavings of prosciutto Di Parma.

M E N U 2

ENTRÉES

Soup of the day or minestrone soup, Caesar, field mix or arugula salad.

CHOICE OF

Coffee, Kusmi Tea, Cappuccino or Espresso.

**DESSERT
OF THE DAY**

\$60
+ TAX + SERVICE

Pollo Sulla Griglia

Quebec grain fed double chicken breasts, grilled and drizzled with lemon juice, fresh oregano and olive oil. Served with Yukon Gold roasted garlic mash potatoes and vegetables.

Salmone Alla Griglia Mediterraneo

Grilled fresh Atlantic salmon drizzled with olive oil, lemon and oregano. Served with Yukon Gold roasted garlic mash potatoes and vegetables.

Bistecca Di Manzo Con Speze

Grilled 10oz « 1855 Black Angus Beef » sirloin served with our three peppercorn sauce and garnished with steak spices. Accompanied with vegetables and Yukon Gold roasted garlic mash potatoes.

Ravioli Con Carne Di Brasato

Giant raviolis stuffed with braised beef in a creamy sauce with pancetta, Cognac, French shallots, sun-dried tomato pesto, parsley, garlic and aged parmesan.

Scaloppine Di Vitello Alla Parmigiana

Panko crusted veal cutlet, served with tomato sauce, basil, melted mozzarella and parmesan. Served with Yukon Gold roasted garlic mash potatoes and vegetables.

Pizza Prosciutto Di Parma E Rucola

Fresh home made Mozzarella di Bufala, pizza sauce, fresh baby arugula leaves tossed with olive oil and sea salt. Topped with thin shavings of prosciutto Di Parma.

M E N U 3

ENTRÉES

Soup of the day or minestrone soup, Caesar, field mix or arugula salad.

CHOICE OF

Coffee, Kusmi Tea, Cappuccino or Espresso.

**DESSERT
OF THE DAY**

\$70
+ TAX + SERVICE

Ossobuco Alla Milanese/House Specialty

Our famous Quebec milk-fed veal shank, braised in its own juice with white wine and tomato sauce until fork tender. Served with risotto à la milanaise.

Pesci Di Giornata

Fish of the day.

Bistecca Di Manzo

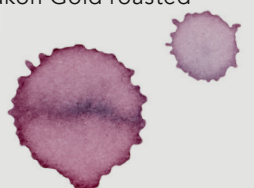
16oz « Black Angus Beef » rib steak, served with our house steak spices and accompagnied with Yukon Gold roasted garlic mash potatoes and vegetables.

Linguini Pescatore

Shrimps, calamari, mussels, fresh Littleneck clams, scallops, roasted garlic, shallots, capers, fresh basil, dill, Cinzano Rosso and tomato sauce.

Scaloppine Di Vitello Ai Tre Funghi E Pepe Di Madagascar

Oyster, shiitake and button mushrooms, cream, demi-glace, green peppercorns, rosemary, fresh chives and flambéed with Cognac. Served with Yukon Gold roasted garlic mash potatoes and vegetables.



**APPETIZER PLATTERS
FOR 4 TO 6 GUESTS**

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| 1. Calamari Fritti/ (4) Bruschetta/ (4) Arancini Con Zafferano E Bocconcini | 55 |
| 2. Burrata/ (4) Bruschetta/ Calamari Fritti | 60 |
| 3. Tartaro Di Salmone/ (4) Gamberoni Con Frangelico/ Polpo | 65 |
| 4. Melted Brie Cheese / Crab Cake/ (4) Arancini Con Zafferano E Bocconcini/Calamari Fritti | 70 |

**All Platters are served with homemade Focaccia bread and Olives.*

