

Cold Starters

MIXED GREENS

Carrots, tomatoes, cucumber,
balsamic vinaigrette -6

ROASTED BEET SALAD

Arugula, toasted walnuts, goat cheese,
sherry - maple vinaigrette -12

CAPRESE SALAD

Hand pulled mozzarella, vine ripe
tomatoes, basil oil, aged balsamic,
microgreens -13

 **ADD GRILLED SALMON-8, CHICKEN BREAST-6,
SHRIMP-7 OR SCALLOPS-10**



Warm Starters

ROASTED TOMATO & MUSHROOM SOUP

Basil oil, parmesan -7

SAUTEED CALAMARI

Fennel, capers, orange zest,
tomato, pesto, spinach -12

P.E.I MUSSELS

Ginger, garlic, lemon-curry cream -14

SWEET POTATO FRIES

Parmesan -7

 **SEARED FILET TIPS**

Mushrooms, cabernet demi-glace -13

FRIED OKRA

Moroccan spice, lemon caper aioli -7

Main

CHICKEN AGNOLOTTI

Sautéed chicken, apple-wood smoked bacon,
mushrooms, granny smith apples, marsala parmesan
cream, sweet potato agnolotti -20

BRAISED SHORT RIB

Mushroom, roasted butternut squash risotto,
fig-balsamic glaze -29

FRESH HERB ENCRUSTED EGGPLANT

Parmesan encrusted eggplant, potato-fontina-leek
agnolotti, basil pesto cream, aromatic tomato sugo -17

GRILLED CHICKEN BREAST

Mashed potato, sautéed seasonal vegetables,
honey thyme aioli -19

SHRIMP POLENTA

Sautéed shrimp, smoked bacon, peri-peri peppers,
marsala crema, seared polenta cake, queso fresco -19

 **BASIL PARMESAN ENCRUSTED SALMON**

Mashed potatoes, sautéed seasonal vegetables -23

 **CHARGRILLED FILET MIGNON**

Dijon truffle fingerling potatoes, grilled asparagus,
porcini cabernet demi-glace -29

MEATBALL GNOCCHI

Ricotta gnocchi, sausage & beef meatballs, tomato, red
wine- sugo, parmesan -20

 **SCALLOP RISOTTO**

Asparagus, panchetta, parmesan risotto -28

SHRIMP PENNE

Sautéed Shrimp, kalamata olives, feta, tomato sugo -19

For the Kids

BOWL OF PENNE PASTA

Choice of tomato sugo or butter cream
sauce with parmesan -5 (add chicken, shrimp or meatballs for -3)



CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.