

PASTA

// add Chicken \$6 / Shrimp \$6 / Scallops \$8 / 4oz Lobster tail \$10 / Salmon fillet (1/2) \$7

Sea fruit fusilli \$26

Fusilli with 4oz lobster tail, jumbo scallops, shrimp, leeks, fresh tomatoes, red onions and a goat cheese vodka cream sauce

Seafood delight \$21

Linguini with roasted garlic, jumbo sea scallops, shrimp, smoked salmon, spinach & fresh tomatoes. Enjoy with a white wine lemon olive oil or with a tomato cream sauce

Napolitan \$13

Rigatoni noodles with a homemade garlic and herb tomato sauce

With gorgonzola cheese \$15 / with grilled chicken and gorgonzola cheese \$18

Smoked sausage pasta \$15

Rigatoni noodles with Andouille sausage, feta cheese, fresh herbs & a spicy tomato sauce

Pan seared scallops \$19

Spaghetini with pan seared scallops, smoked bacon, leeks, garlic, fresh tomatoes and homemade sweet basil, pesto rose

Angry pesto \$18

Fettuccini, Cajun chicken, mixed bell peppers, red onions, homemade sweet basil pesto tomato sauce

Roasted garlic penne \$17

Penne pasta, roasted garlic chicken, fire roasted sweet pepper, woolwich goat cheese and homemade tomato sauce

Garlic clove chicken \$17

Fettuccini, garlic clove marinated chicken, roasted pepper, wilted baby spinach, woolwich goat cheese

Orange you Nuts \$18

Fettuccini, chicken, shrimp, leeks, fresh tomato, orange, cashews, triple sec cream sauce

Chicken Carbonara \$18

Linguini, chicken, smoked bacon, leeks, tomato, mushrooms, scallions, cream sauce

PASTA

//substitute whole wheat or gluten free noodle \$ 2.00 / add gorgonzola or vodka cream sauce for \$2.50

Shrimp linguini \$16

Linguini with pan seared black tiger shrimp, fresh garlic, sweet basil, olive oil in our homemade tomato sauce

Grilled chicken fettuccini \$17

Fettuccini with grilled chicken, leeks, sun- dried tomatoes, pine nuts, goat cheese and our homemade sweet basil pesto cream sauce (order with or without cream)

Penne vegetarian \$13

Penne with mixed wild mushrooms, caramelized onions, fresh herbs, sun-dried tomatoes, roasted peppers, spinach, zucchini & roasted garlic tossed in and olive oil chardonnay sauce
// with chicken or shrimp \$18

Indian king \$16

Penne with mixed wild mushrooms, roasted peppers, carrots, baby spinach & fresh tomatoes in a madras curry coconut cream sauce // with chicken or shrimp \$20

Angry chicken \$17

Fusilli pasta with Cajun chicken, sweet peppers, onions, mushroom and a spicy tomato sauce

Tri- colour tortellini \$16

Cheese filled tri-colour tortellini with mixed mushrooms, smoked bacon, baby spinach and sun- dried tomato pesto cream sauce

Vodka sea food \$19

Fettuccini with salmon, shrimp, roasted peppers, leeks, fresh tomatoes and a vodka cream sauce

Chicken gorgonzola \$18

Penne with chicken, mushrooms, sun-dried tomatoes, pine nuts, and gorgonzola cream sauce

Beef tip penne \$18

Whole wheat penne with beef tenderloin tips, wild mushrooms, red onions, winter mixed green and a brandy demi asiago cream sauce

Angry salmon \$21

Spaghetini tossed with artichoke, baby spinach, in a creamy tomato sauce topped with Cajun salmon

Carbonara \$16

Linguini with ham, smoked bacon, mushrooms, fresh tomatoes & scallions in a cream sauce

Blushing lobster \$21

Fettuccini with 4 Oz lobster tail shrimp, leeks & mixed sweet roasted peppers in a rose sauce

ENTREES

// all entrees are served with seasonal grilled vegetables & / side linguine pasta with tomato sauce

Teriyaki salmon \$23

Black and white sesame seed encrusted salmon fillet with teriyaki glaze

Roasted garlic pepper crusted salmon \$23

Topped with a coconut rum infused apple mango strawberry chutney

Vibei secret ribs \$20

Pork back ribs braised with a bourbon honey garlic glaze

Veal scaloppini \$23

Prepared with shitake mushrooms, caramelized shallots & gorgonzola glaze

Mixed sea fruit deluxe \$26

Half lobster tail, shrimp, jumbo scallops, salmon, mussels, leeks, fresh tomatoes and coconut curry cream sauce served with basmati rice

Veal scaloppini Marsala \$24

Prepared with shitake mushrooms, caramelized shallots & marsala wine asiago

Veal scaloppini asiago \$23

Capers lemon asiago

NY striploin steak \$25

8oz certified Angus steak Prepared with mixed mushrooms, caramelized shallots & gorgonzola

SALADS

BBQ Thai Chicken & shrimp salad \$16

Spicy marinated chicken, grilled shrimp, crisp romaine, mixed greens, tomatoes & julienned vegetables with sesame vinaigrette

Caesar salad \$8

Romaine hearts, smoked bacon, topped with shaved grana padano and focaccia croutons

ViPei Caesar salad \$13

Served with Cajun chicken or Cajun shrimp

Smoked Salmon & goat cheese \$13

Smoked salmon, baby mixed greens, red onions, roasted pine nuts & goat cheese dressed with balsamic drizzle

Warm baby spinach salad \$11

Warm red onions, smoked bacon and roasted pecans over baby spinach in an orange raspberry vinaigrette topped with woolwich goat cheese

Bayou Spinach Salad \$16

Baby spinach topped with warm red onions, organic enoki mushrooms, smoked bacon and roasted pecans in orange raspberry vinaigrette served with your choice of Cajun chicken or shrimp (5) or shrimp (3) & scallops (2) and goat cheese

Grilled Wild Mushroom salad \$14

Sautéed wild mushrooms served over mixed greens & topped with aged shaved asiago roasted garlic and balsamic drizzle

Sweet Caprese Salad \$12

Baby mixed greens, tomatoes, smoked bacon, bocconcini cheese and maple sherry vinaigrette