



Mother's Day

*Soup of the day or shrimp bisque
or italian salad or caesar salad*

Meal choices

1 Ravioli Farcito con d'Aragosta

Ravioli pasta stuffed with lobster and crab, sautéed in a tomato cream lobster brandy sauce, with baby shrimps, baby scallops, sundried tomatoes, asparagus tips, shallots, a touch of garlic and pink peppercorns

\$26.95

2 Trio Insalata di Frutti di Mare

Exotic greens, topped with a blend of mixed seafood (crispy calamari, shrimps and crab in a creamy calypso sauce and atlantic smoked salmon) garnished with capers, red onions, tomatoes, cucumbers and our italian vinaigrette

\$22.95

3 Pasta al Forno

Portafoglio pasta stuffed with crab and lobster, baked in a brandy tomato cream lobster sauce with baby shrimp, baby scallops, pink peppercorns, diced shallots, diced tomatoes and mozzarella cheese

\$24.95





4 Vitello alla Vino di Porto

Tender veal scaloppini lightly sautéed in a demi-glace sauce with porto wine, fresh pears, leeks, prosciutto, portobello mushrooms, topped with crumbled blue cheese, served with chef's pasta *\$28.95*

5 Rack of Lamb

Rack of Lamb covered in a Dijon mustard & our special homemade spice rub, seared with virgin olive oil, roasted to perfection, served with a black rum five spices demi-glace sauce, grilled vegetables & rosemary potatoes *\$38.95*

6 Pizza alla Cacciatore

Pizza topped with grilled chicken breast, tomato sauce, red peppers, oregano, black olives, mushrooms, red onions, mozzarella & feta cheese *\$21.95*

7 Bistecca e Salsiccia alla Griglia

Canadian 14oz AAA rib steak, grilled to perfection, rubbed with cajun spices, topped with Italian sausage, served with fries, grilled vegetables & our home-made steak sauce *\$36.95*

8 Homard alla Maratime

Whole steamed maritime lobster cut in half then topped with a creamy tomato lobster brandy sauce with baby shrimps and baby scallops, served with white rice & grilled asparagus *\$32.95*

9 Pollo alla Vino Bianco

Chicken breast sautéed in a creamy white wine asparagus sauce, portobello mushrooms, sun-dried tomatoes, asparagus tips and shallots, served with chef's pasta *\$26.95*

