



APPETIZERS

- SOUP OF THE DAY** 7
CHEF'S SIGNATURE SOUP 8
GARLIC BREAD 8
Focaccia flat bread with garlic and mixed herbs spread with house dip
- GOURMET BRUSCHETTA**..... 10
Focaccia flat bread with tomato sauce, bruschetta mix and three cheeses
- ALL DRESSED CAESAR SALAD**..... 10
Romaine hearts, caesar dressing, croutons, roasted pine nuts, parmigiano cheese and crispy prosciutto, drizzled with basil oil
- SICILIAN SALAD** 12
Romaine hearts, Bermuda onions, sun dried tomatoes, roasted red peppers olives, goat cheese, drizzled with Mediterranean mixed herbs and lemon extra virgin olive oil
- MIXED GREEN SALAD** 10
Organic baby green leaves, arugula, baby spinach, asparagus, green peas, cucumbers and red onions in a honey balsamic dressing
- CAPRESE SALAD**..... 12
Vine ripened tomatoes, bocconcini cheese, bermuda onions on a bed of arugula salad drizzled with balsamic reduction and basil extra virgin olive oil
- CRISPY CALAMARI**..... 12
With homemade jalapeno, lemon dip and house garnishing

- GRILLED PORTOBELLO MUSHROOMS** 12
Caramelized onions, goat cheese, on a bed of mixed spring salad with balsamic reduction
- GRILLED CALAMARI** 13
Tossed with cilantro, white wine, lemon, served with roasted peppers and baby arugula
- MUSSELS**..... 13
Homemade tomato or lemon cream sauce with garlic, basil, onions, mixed herbs, root vegetables and white wine
- TIGER SHRIMPS** 14
Pan seared in garlic butter with mixed herbs in a white wine lemon with touch of cream served with a house salad
- SCALLOPS**..... 14
Pan seared in garlic butter and mixed herbs, served with a mixed green salad
- CARPACCIO DI MANZO** 14
Pepper corn & herbs de provence crusted thin sliced beef tenderloin with roasted red peppers, shaved parmigiano cheese, lemon mustard and extra virgin olive oil
- SEAFOOD ANTIPASTI**..... 15
Marinated tiger shrimps, calamari, sea scallops, in lemon butter with fresh PEI mussels in a garlic tomato sauce served with chef's choice of garnishes
- CHEF'S ANTIPASTI** PRICED ACCORDINGLY

PASTA

Your choice of angel hair, linguini, penne, fettuccine, fusilli bucatini or gnocchi. Gluten free or whole wheat pasta is available.

- LOBSTER**..... 29
Lobster, fresh tomato salsa, garlic, basil, olive extra virgin oil and white wine
- CON GAMBERONI** 24
Tiger shrimps, chilli, garlic, onions, mixed herbs, olive oil and white wine, in a rich tomato sauce
- RAGU DI CARNE** 24
Strips of beef tenderloin, mushrooms, bell peppers, garlic, caramelized onions, basil and extra virgin olive oil
- ALLA FRANCOISE** 26
Sautéed lobster, sea scallops, tiger shrimps, bell peppers and julienne of carrots, with dry white wine & brandy with a touch of cream
- GORGONZOLA CON RADICCHIO** 22
Creamy Gorgonzola sauce with radicchio and basil, extra virgin olive oil
- POMODORO CON SALSICCIA**..... 22
Italian sausage, bell peppers, onions, garlic, mixed herbs and chunky tomato sauce
- FRUTTI DI MARE** 24
With mussels, shrimps, scallops, calamari and fresh fish in saffron red wine tomato sauce
- MEDITERRANEAN** 22
Strips of grilled chicken breast, roasted red peppers, sun dried tomatoes, cherry tomatoes, red onions, Moroccan olives, in aglio o lio topped with feta cheese crumble



RISOTTO

- FUNGI PORTOBELLO**..... 22
Arborio rice simmered with mixed mushrooms, onions, garlic and porcini broth served with crispy grana padano parmigiano cheese, grilled portobellos and parsley truffle oil
- AGNELLO** 20
Grilled lamb, eggplant, garlic, onions, marsala and mixed herbs
- MARINARA**..... 24
Seafood mix, fresh tomato salsa, garlic, bouquet of fresh herbs and green onions
- VERDE** 20
Asparagus, green peas, zucchini, spinach, mix of fresh herbs and garlic

ENTRÉE

All entree served with seasonal vegetables and choice of potatoes, rice or penne tomato sauce.

- TORRE DI PISA**..... 18
Grilled vegetable pyramid – eggplant, zucchini, red peppers, portobello mushrooms, tomatoes – with goat and bocconcini cheeses and tomato sauce
- TENDERLOIN KEOB**..... 28
Grilled marinated skewered beef tenderloin with tzatziki sauce
- FILLET MIGNON** 32
Seared peppercorn crusted beef tenderloin with brandy natural jus sauce
- SURF 'N' TURF** 36
Grilled beef strip loin and jumbo tiger shrimps with red wine demi-glace, mixed herbs and garlic butter
- VEAL CHOP**..... 30
Bone in, centre cut grilled veal chop with marsala mushrooms
- VEAL SCALLOPINE** 24
Seared veal strip loin with your choice of marsala mushrooms, lemon capers, pizzaiola or piard
- RACK OF LAMB**..... 36
Grilled rack of fresh Ontario lamb with capers red wine balsamic reduction
- LOBSTER & LAMB DUET**..... 45
Grilled lamb, scallops and half a lobster tail with red wine demi-glace with mixed herbs and garlic butter
- CHICKEN KEOB** 22
Grilled marinated skewered chicken breast with tzatziki sauce
- CHICKEN FLORENTINE**..... 24
Breaded chicken breast stuffed with spinach, artichoke and three cheeses in a orange-lemon butter sauce
- CHICKEN CARMELINA**..... 22
Grilled chicken breast topped with prosciutto, tomatoes and three cheeses
- LOBSTER TAILS** 36
Two grilled lobster tails with beurre blanc sauce and garlic mixed herbs butter
- SHRIMPS & SCALLOPS KEOB**..... 28
Grilled skewered jumbo tiger shrimps and scallops in a garlic, herbs butter
- GRILLED CALAMARI** 22
Grilled calamari with beurre blanc and fresh cilantro sauce
- SALMON & SCALLOPS**..... 27
Grilled Atlantic salmon fillet and sea scallops accompanied with mango, papaya and orange salsa, drizzled with pomegranate reduction
- TILAPIA & JUMBO TIGER SHRIMPS**..... 27
Seared tilapia and jumbo tiger shrimps with avocado, cucumber, chili and lemon salsa
- SEAFOOD ALLA NEWBURG**..... 34
Seared lobster tail, jumbo tiger shrimps & sea scallops with newburg sauce
- SPECIALS OF THE DAY**.....ASK YOUR SERVER

The Chef will be happy to accommodate any dietary or allergy requests. Please inform your server.