

# MENU



## SOMETHING TO SHARE

### ZUPPA DEL GIORNO - 6

Soup of the day

### ARANCINI - 10

Crispy fried risotto ball, provolone, with house-made tomato sauce

### MEATBALLS - 12

Beef, pork & veal meat ball, ricotta cheese, home-made tomato sauce

### CALAMARI - 12

Fried baby squid, served with sundried tomato crema

### DEEP FRIED CAULIFLOWER - 9

Battered cauliflower, grana padana, with fennel truffle crema

### MUSSELS - 13

Pancetta, white wine, diced tomato, anchovy bread

### PANE, OLIVE E TARALLI - 6

House blend olives, signature marinade, crostinis

### SALUMI & FORMAGGI - 17

Meat, cheese, olives, giardiniera, taralli

### BRUSCHETTA - 8

Parmesan cheese, dice tomatoes, fresh basil & extra virgin olive oil

## SALAD

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### HOUSE SALAD - 7

House blend, cucumber, cherry tomato, with house-made lemon vinaigrette

### CAESAR - 8

Applewood smoked bacon, chopped romaine, shaved parmesan, croutons, with house-made garlic dressing

### CAPRESE - 11

Bocconcini, tomatoe, blasamic glaze, basil

### BEET SALAD - 11

House blend, goat cheese, grape tomatoe, roasted almond, with house-made lemon vinaigrette

### POMEGRANATE - 10

House blend, goat cheese, grape tomato, roasted almond, with house-made pom vinegrette

### ADD CHICKEN - 5

### ADD SALMON - 7

### ADD AVACADO - 2

## BURGER & SANDWICH

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*Our burgers are house made and hand pressed served with fries*

### PRIME RIB SANDWICH - 19

Slided prime, sun-dried spread, on panini bun

### VEGGIE BURGER - 15

Veggie patty, avocado, mix green, sundried tomato aioli, water cress mayo, on brioche bun

### LEGEND BURGER - 16

Beef patty, provolone, arugula, maple bacon, balsamic glaze, on brioche bun

### CLASSIC BURGER - 14

Beef patty, sundried tomato aioli, all the trimmings on a brioche

### ITALIAN CLUB - 15

Grilled chicken breast, mozzarella, apple wood smoked bacon, roasted red peppers, fennel mayo on panini bread

## PASTA

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### RAVIOLI - 18

Stuffed cheese with lamb butter sauce

### SEAFOOD LINGUINE - 19

Mussels, shrimp, calamari, scallop, house-made tomato sauce

### CHICKEN PARM - 16

Breaded chicken breast, cream sauce, parm cheese, spaghetti

### ORECCHIETTE - 17

Lamb sausage, Parmesan cheese, rapani tossed in butter cheese sauce

### SPAGHETTI - 17

Meatball, house-made tomato sauce, Parmesan, basil

### RIGATONI - 18

Bolognese meat sauce, rigatoni, parmesan, basil

### TAGLIATELLE - 15

Ricotta cheese, roasted cherry tomato, arugula tossed in basil pesto

## ENTRÉE

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### 8 OZ TOP STEAK - 25

Top steak, truffle fries

### FILLET - 35

7 oz filet, seasonal vegetable, garlic mash potato

### 10 OZ NEW YORK - 32

10 oz New York striploin, seasonal vegetable, garlic mash potato

### STEAK & LOBSTER - 37

8 oz top sirloin, seasonal vegetable, garlic mash potato

### CREAMY PESTO CHICKEN - 20

9 oz chicken breast, rice, seasonal vegetable, creamy pesto sauce

### SALMON - 24

Atlantic salmon, rice, seasonal vegetables, tomato basil sauce

### LAMB SHANK - 19

Braised lamb shank, garlic mash potato, seasonal vegetable glazed with lamb jus

### MUSHROOM RISOTTO - 17

Mushroom, auroboro rice

### SIGNATURE AGED PRIME RIB

Aged for forty days, marinated in our dijon mustard seasoning, slow roasted daily, cooked to a perfect medium rare

8 OZ - 26    12 OZ - 29

## ADDITIONAL SIDES

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SEASONAL VEGETABLE - 5

PARMESAN TRUFFLE FRIES - 5

ANCHOVY BUTTER PRAWNS - 8

ROASTED GARLIC MUSHROOM - 5