

Antipastis

Mushroom velouté

Creamy mushroom soup, accompanied by croutons.

Italian charcuterie platter

Selection of cured meats, marinated bocconcini, focaccia, and condiments.

Shrimp salad

Mesclun, strawberries, blueberries, maple-glazed pecans, croutons and scampi shrimp. Maple-lime vinaigrette.

Roasted octopus

Roasted octopus accompanied by a trio of mayonnaises: aioli, lime, and spicy honey.

Homemade arancinis ⁽³⁾ – **Chef's favorite**

Prosciutto, mushroom, and cheese arancinis, accompanied by spicy honey mayonnaise.

12 **Baguette** 6
Served with home-made butter.

19 **Caesar salad** 22
Romaine lettuce, house Caesar dressing, croutons, and grilled bacon.

22 **Warm brie salad** 22
Mesclun, warm brie, strawberries, blueberries, and almonds. Maple-lime vinaigrette.

22 **Salmon carpaccio** 23
Thin slices of salmon, tomatoes, olives, onions, fresh goat cheese, and croutons.

19

Pasta Bar

Linguine Your Way

Bolognese

Alfredo

Mushrooms & White Wine

Pomodoro

Romanoff

Arrabiata with Italian Sausage

Pesto

24⁵⁰ A Little Extra Flavor :

Grilled bacon 6

Prosciutto 8

Scampi shrimp (3) 12

Main course

Osso bucco

Braised pork shank with gremolata, accompanied by a nest of Neapolitan pasta.

Garlic and parsley shrimp ⁽⁵⁾

Shrimp sautéed with garlic and parsley, accompanied by parmesan risotto and seasonal vegetables.

Roasted salmon fillet

Herb-crusted salmon, vierge sauce (tomatoes, capers, garlic, and olives), goat cheese, accompanied by parmesan risotto and seasonal vegetables.

32 **Veal striploin with black olives** 42
Veal with olive tapenade, accompanied by roasted potatoes and seasonal vegetables.

36 **Pork cordon bleu** 32
Breaded pork cutlet stuffed with ham and cheese, Romanoff sauce, accompanied by Neapolitan pasta and seasonal vegetables.

37 **Venison burger – **Chef's favorite**** 29
Swiss cheese, arugula, pear and onion chutney, accompanied by roasted potatoes and house sauce.

Desserts

Chocolate tart

14 **Tiramisu – **Chef's favorite**** 15

Crème catalane

15