

SET MENU

CHOICE #1 \$27/person

ANTIPASTO

Insalate Caesar

house-made croutons, house-made Caesar dressing, Parmigiano
or

Zuppa Del Giorno

Chef's daily creation

SECONDO

(each dish is accompanied by a serving of focaccia bread)

Mediterranean

Penne, chicken, sun-dried tomato, mushroom, black bean, finished with fresh tomato, feta
or

Cannelloni

House-made meat sauce, mozzarella stuffed, baked with lemon cream sauce, sun-dried tomato gremolata
or

Puttanesca

Spaghetti, crushed tomato, caper, anchovies, garlic, olives, chili pepper, finished with crispy calamari
or

Primavera

Capellini, seasonal vegetables, bocconcino, basil puree, finished with arugula, feta

DOLCE

Duo of Ice Cream

Vanilla & chocolate

CHOICE #2 \$31/person

ANTIPASTO

Insalate Felicità

Grape tomatoes, lettuce, chestnuts, spiced almonds, bocconcini, red onion, balsamic red wine vinaigrette
or

Mushroom Brusheta

Focaccia bread, friulano, fig jam balsamic reduction

SECONDO

(each dish is accompanied by a serving of focaccia bread)

Meatball Pepperonata

Conchiglie, baked, mozzarella, bell peppers, tomato sauce
or

Mediterranean

Penne, chicken, sun-dried tomato, mushroom, black bean, finished with fresh tomato, feta
or

Gamberi Cremoso

Spaghetti, tiger prawns, green onions, fresh tomatoes, zucchini, fried caper, lemon alfredo sauce
or

Aglio E Olio

Capellini, roasted garlic, herbs, chili pepper, cherry tomato, black bean, finished with fontina, pine nuts

DOLCE

House-made Coconut Panna Cotta

with mango coulis

****SET MENU IS AVAILABLE FOR DINE-IN ONLY AND PARTIES OF 10 OR MORE.
PRICES DO NOT INCLUDE APPLICABLE TAXES AND AN 18% GRATUITY.**

SET MENU

CHOICE #3 \$37/person



CHOICE #4 \$42/person

ANTIPASTO

(served family style)

Butternut Squash Arancini

Bocconcini-stuffed risotto ball, run-dried tomato gremolata, lemon cream sauce
&

Garlic Bread Knots

Roasted garlic, black garlic aioli

PRIMO

Insalate Caesar

House-made croutons, house-made Caesar dressing, Parmigiano
or

Gamberi Felicità

Tiger prawns, beech mushrooms, gorgonzola cream reduction, fried capers, focaccia bread

SECONDO

(each dish is accompanied by a serving of focaccia bread)

Arrabiate

Penne, Italian sausages, chili pepper, spicy rosemary tomato sauce, finished with ricotta & crispy soppressata
or

Pollo Cremoso

Fusilli, chicken, garlic, artichoke, spinach, lemon alfredo sauce
or

Frutti Di Mare

Linguine, prawns, clams, calamari, salmon, mussels, spinach, dill white wine sauce
or

Tortellini

Four cheese stuffed, sun-dried tomato, asparagus, baked with pesto cream sauce, fontina, bread crumbs

DOLCE

House-made Brownie

with sour cherry compote

ANTIPASTO

(served family style)

Butternut Squash Arancini

Bocconcini-stuffed risotto ball, run-dried tomato gremolata, lemon cream sauce
&

Crispy Prawns & Calamari

Lemon dill cream sauce

PRIMO

Insalate Pickled Beets

Arugula, red onion, sweet pepper, goat cheese, walnuts, honey
or

Brisket Croquette

breaded, fontina, red onion chutney, garlic aioli, arugula

SECONDO

(each dish is accompanied by a serving of focaccia bread)

Frutti Di Mare

Linguine, prawns, clams, calamari, salmon, mussels, spinach, dill white wine sauce
or

Carne Misto

Penne, Italian sausages, brisket, prosciutto cotto, meatballs, garlic tomato cream sauce, goat cheese
or

Potato Gnocchi

Roasted chicken, leeks, asparagus, back garlic cream sauce, ricotta cheese
or

Ravioli

Ricotta cheese & spinach stuffed, roasted pepper creme, split pea, arugula, crumbled pistachio, pecorino or

DOLCE

New York Cheesecake

with mixed berries compote

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SET MENU

CHOICE #5 \$48/person

ANTIPASTO

(served family style)

Butternut Squash Arancini

Bocconcini-stuffed risotto ball, run-dried tomato gremolata, lemon cream sauce

&

Garlic Bread Knots

Roasted garlic, black garlic aioli

PRIMO

Insalate Caesar

house-made croutons, house-made Caesar dressing, Parmigiano

SECONDO

(each dish is accompanied by chef's choice potato & veg.)

(additional 5oz lobster tail for \$23.99)

Chicken Parmigiana

tomato sauce, mozzarella, prosciutto cotto
or

Alberta Beef Brisket

Braised, 6oz, beurre rouge & balsamic reduction
or

Salmon & Prawns

Pan-seared, 6oz, mango & honey reduction
or

Baked Portobello Mushroom

Stuffed with mascarpone & roasted garlic, pesto cream reduction, pine nuts & sun-dried tomato gremolata

DOLCE

House-made Coconut Panna Cotta

with mango coulis

or

House-made Brownie

with sour cherry compote

CHOICE #6 \$53/person

ANTIPASTO

(served family style)

Butternut Squash Arancini

Bocconcini-stuffed risotto ball, run-dried tomato gremolata, lemon cream sauce

&

Crispy Prawns & Calamari

Lemon dill cream sauce

PRIMO

Insalate Felicità

Grape tomatoes, lettuce, chestnuts, spiced almonds, bocconcini, red onion, balsamic red wine vinaigrette

SECONDO

(each dish is accompanied by chef's choice potato & veg.)

(additional 5oz lobster tail for \$23.99)

Chicken Scallopini

Chestnut & marsala cream reduction
or

Alberta AAA New York Steak

Grilled, 9oz, Peppercorns, port reduction
or

Cod & Prawns

Pan-fried, 6oz, puttanesca sauce
or

Butternut Squash Risotto Cake

Gorgonzola cream reduction & caramelized apples, avocado, walnuts

DOLCE

New York Cheesecake

with mixed berries compote

or

House-made Brownie

with sour cherry compote

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