

Menu 1

First Course (choice of)

Zuppa
soup

Caesar Salad

romaine, kale, smoked bacon, prosciutto, house made "parmigiano" dressing, focaccia croutons

Second Course (choice of)

Parmigianna

thin baked veal, topped with capicollo ham, a crispy eggplant zucchini chips, mozzarella, tomato sauce and parmigiano. served with rosemary roasted potatoes and seasonal vegetables

Fiorentina Di Pollo

seared and roasted skin on chicken breast served with rosemary roasted potatoes, seasonal vegetables and a semi traditional florentine sauce

Vegetarian Options
available upon request

Dessert

Ciambelle Platter

\$35

per person
plus gst and 18% gratuity

Menu 2

Starters

Bruschetta

crostini, served with fresh tomatoes, onions, green peppers, garlic, basil, a hint of jalapeno, and parmigiano

Antipasto

selection of italian cold cuts, cheese, olives and pickled vegetables with bread sticks

First Course (choice of)

Zuppa soup

Caesar Salad

romaine, kale, smoked bacon, prosciutto, house made "parmigiano" dressing, focaccia croutons

Second Course (choice of)

Parmigianna

thin baked veal, topped with capicollo ham, a crispy eggplant zucchini chips, mozzarella, tomato sauce and parmigiano. served with rosemary roasted potatoes and seasonal vegetables

Fiorentina Di Pollo

seared and roasted skin on chicken breast served with rosemary roasted potatoes, seasonal vegetables and a semi traditional florentine sauce

Salmone Al Limone

(fresh lemon poached salmon, served with roasemary roasted potatoes, seasonal vegetables and a garlic lemon cream sauce)

Dessert (choice of)

Limoncello

Tiramisu

\$47.50

per person
plus gst and 18% gratuity

Menu 3

Chef's Creation

Our Executive Chef will custom create a 5 course menu designed just for your function!
Please call and arrange a meeting with our Chef so that he can assess what you want in order to best ensure your satisfaction.

*price is subject to change based on menu selections

\$74.95*

per person
plus gst and 18% gratuity