

SEAFOOD AUTUMNLICIOUS

Fixed-Price 3-Course Menu

¢ 29.95

APPETIZER CHOICES

CRAB CAKES

Nova Scotia style crab cakes served with our own wasabi aioli

CALAMARI ALLA GRIGLIA

Grilled Calamari with a black olive, caper, spinach and grilled onion sauce

COZZE AL BIANCO

Steamed P.E.I mussels in an extra virgin olive oil & white garlic sauce

INSALATA MISTA

Mixed organic green salad tossed in our own house dressing

INSALATA CESERE

Crisp hearts of romaine tossed in our own creamy Caesar dressing

MAIN COURSE CHOICES

PANKO CRUSTED SOLE FILLET

Oven baked and served with a caper butter sauce, potato and vegetables

SALMON TROUT

Pan seared and served with a honey ginger soy glaze, potato and vegetables

SICILIAN COD

Baked Cod loin served with a caper, black olive tomato sauce, potato and vegetables

LINGUINE COZZE

Linguine pasta with P.E.I. mussels tossed in a tomato basil sauce

CAPELLINI CON GAMBERI

Capellini pasta with sautéed Black Tiger shrimp tossed in a white wine garlic sauce

FETTUCINE SALMONE

Fettuccine pasta with smoked salmon, capers and sweet onions in a rose sauce

DESSERT CHOICES

RASPBERRY SORBETO

ICE CREAM CREPES

Vanilla ice cream crepes with strawberry coulis

CARAMEL & PECAN CHEESE CAKE

(PRICE EXCLUSIVE OF BEVERAGES, TAXES & GRATUITY)