

SPLENDIDO SEPTEMBER

Fixed-Price 3-Course Menu

¢ 29.95

APPETIZER CHOICES

CRAB CAKES

Nova Scotia style crab cakes served with our own wasabi aioli

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

CALAMARI ALLA GRIGLIA

Grilled Calamari with black olive, caper, spinach and grilled Bermuda onion

COZZE AL BIANCO

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

MAIN COURSE CHOICES

PANKO CRUSTED SOLE FILLET

Oven baked & topped with a caper butter sauce

ROASTED CHICKEN

Oven roasted chicken breast topped with a sautéed bacon, mushroom brandy sauce

ROASTED PORK TENDERLOIN

Oven roasted & topped with a caramelized apple brandy sauce

PENNE ALLA VODKA FUNGHI

Penne pasta with a rose vodka & mushroom sauce

CAPELLINI CON GAMBERI

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

RISOTTO PIATTO

Risotto with chicken, sundried tomato & mixed vegetables

DESSERT CHOICES

TIRAMISU

Our own homemade recipe

CARAMEL & PECAN CHEESE CAKE

ICE CREAM CREPES

Vanilla ice cream crepes with strawberry coulis

(PRICE EXCLUSIVE OF BEVERAGES, TAXES & GRATUITY)