

February Chef Menu
3 Course- \$47/PP Dinner

CHOOSE ONE PER COURSE

STARTER

Soup of the Day

Eggplant Parmesan

tomato sauce, mozzarella & parmesan,
basil, red pepper.

Calamari Bites

Anchovy, capers, evoo dip.

MAIN

Fish of The Day

with Chef's choice of side.

Roasted Pork Tenderloin

fresh apple sauce, mashed potatoes,
sauteed spinach, sundried tomatoes.

Veal Cannelloni

puccini mushroom sauce, gorgonzola
cheese.

Lamb Stew

Slow-cooked lamb, spicy polenta,
asparagus, red pepper, white wine sauce

DESSERT

Classic Tiramisu/Panna Cotta/Cannoli



February Chef Menu
3 Course- \$35/PP Lunch

CHOOSE ONE PER COURSE

STARTER

Soup of the Day

Eggplant Parmesan

tomato sauce, mozzarella & parmesan,
basil, red pepper.

Calamari Bites

Anchovy, capers, evoo dip.

MAIN

Fish of The Day

with Chef's choice of side.

Roasted Pork Tenderloin

fresh apple sauce, mashed potatoes,
sauteed spinach, sundried tomatoes.

Veal Cannelloni

veal, puccini mushroom sauce,
gorgonzola cheese

DESSERT

*Classic Tiramisu/Panna Cotta/
Cannoli*

