



October Menu

TASTE OF VENETO

3-COURSE LUNCH (\$ 37 PP)
& DINNER (\$49 PP)



LUNCH MENU

Taste of Veneto

3 COURSE | \$37 PER PERSON

APPETIZERS

Root Vegetable Soup

Rosemary broth

Pumpkin, Squash, Mozzarella Arancini

Served over a pumpkin puree, finished with prosciutto, parmesan and fresh chive.

Zucca in Saor Salad

Roasted pumpkin marinated in a traditional Venetian Sweet and sour saor with caramelized onions, raisins and pine nuts.

ENTRÉES

Pesce del Giorno

Served with our Chef's specialty side.

Mafalda Squid Ink Pasta

Shrimp, Calamari, spicy pork(pancetta) finished in a tomato sauce.

Veal Saltimbocca

*Thin sliced veal, prosciutto, fresh sage
In a white wine butter sauce*

DESSERT



ESPRESSO
PANNA COTTA

drizzled with chocolate caramel



TIRAMISU

DINNER MENU

Taste of Veneto

3 COURSE | \$49 PER PERSON

APPETIZERS

Root Vegetable Soup

Rosemary broth

Pumpkin, Squash, Mozzarella Arancini

Served over a pumpkin puree, finished with prosciutto, parmesan and fresh chive.

Zucca in Saor Salad

Roasted pumpkin marinated in a traditional Venetian Sweet and sour saor with caramelized onions, raisins and pine nuts.

ENTRÉES

Pesce del Giorno

Served with our Chef's specialty side.

Mafalda Squid Ink Pasta

Shrimp, Calamari, spicy pork(pancetta) finished in a tomato sauce.

Veal Braciolo

Thin sliced veal rolled in herbs, prosciutto, walnuts and mixed cheese, slowly braised in a tomato sauce served with puree butternut squash potato and winter greens

DESSERT



ESPRESSO
PANNA COTTA

drizzled with chocolate caramel



TIRAMISU