



SHAREABLES

Garlic Parmesan Fries \$10

House cut fries topped with garlic and parmesan aioli

Brussel Sprouts \$17

Brussel sprouts, pancetta, onions foccacia on side

Tuscan Bruschetta \$18

Tomatoes, fresh basil, roasted garlic, goat cheese, drizzle of olive oil on grilled bread.

Truffle Arancini \$19

Truffle Arancini stuffed with mozzarella cheese rolled in panko deep fried, served with choice of garlic aioli or marinara.

Duck Wings \$23

confit duck wings, sweet and sour glaze, toasted sesame, pickled shallots

Peking Duck \$26

Asian style pan seared and roasted duck breast served on bao bun topped with hoisin sauce, scallion & cucumber strips

Antipasto Plate \$38

Prosciutto and Melon, Salami, Bocconcini, parmesan cheese, pancetta, marinated vegetables, preserves, olives with house made focaccia bread

SALADS

Caprese Salad \$18

Buffalo Mozzarella, tomatoes, basil, olive oil and balsamic drizzle with foccacia

Iceberg Wedge Caesar \$18

Wedge of iceberg lettuce, topped with crispy pancetta, foccacia croutons, and shaved parmigiano drizzled with house made caesar dressing,



FLATBREADS

Margarita Flatbread \$18

Tomatoes, Buffalo Mozzarella, Pesto

Prosciutto Arugula Flatbread \$21

Prosciutto, Arugula, Goat Cheese

MAINS

Lemon Asparagus Risotto \$22

Lemon asparagus risotto topped with savory lemon parsley garlic butter and fresh crusty focaccia bread. Add Shrimp \$11 Add Salmon \$12

Roasted Pork Belly \$26

Slow roasted marinated pork belly with a spicy honey soya glaze served on a bed of fresh jalapeno coleslaw with a side of garlic mashed potatoes

Pan Seared Salmon Filet \$40

6 oz salmon fillet, seared to perfection and topped with rich lemon tarragon beurre blanc sauce on bed of lemon risotto with grilled zucchini and red bell pepper

DESSERTS

Creme Brulee \$9

vanilla bean custard topped with caramelized sugar

Sticky Toffee Pudding \$9

Moist date sponge cake, warm caramel, vanilla ice cream

Chocolate Brownie \$9

House made brownie topped with vanilla ice cream