

APPETIZERS

ANTIPASTO DI MARE

Our famous cold marinated seafood salad. **\$13.95**

MARGARITA PIZZA

Tomatoes, garlic, herbs, fiore di latte and basil. **\$15.99**
Add Anchovies, chillies and capers. **\$2.99**

SOUP OF THE DAY

1/2 Litre **\$7.99** or 1 Litre **\$15.00**

HOUSEMADE TOMATO SAUCE

1/2 Litre **\$7.99** or 1 Litre **\$15.00**

FRIED FISH FEATURES

BREADED ATLANTIC COD

Served with housemade tartar sauce, coleslaw and lemon. **\$9.99 per piece**

BREADED SHRIMP

With housemade cocktail sauce and lemon. **\$14.99 (5 per order)**

ENTRÉES

CARTOCCIO

Spaghetti with lobster, shrimp, king crab and mussels, prepared with a garlic, olive oil and white wine sauce, oven baked in parchment paper. **\$45.00**

PASTA VONGOLE

Linguine with clams and mussels in your choice of spicy tomato or garlic olive and white wine sauce. **\$19.95**

SHRIMP PASTA

Spaghetti with sautéed shrimp in your choice of tomato sauce or garlic olive oil and white wine sauce. **\$23.95**

SALMON

Pan seared Atlantic salmon fillet with dill 'beurre blanc' sauce. **\$17.95**

SIDES

Potatoes (serves 2-3). **\$7.99**

Rapini / Spinach sautéed with garlic olive oil and chillies (serves 2-3). **\$12.95**

Maple glazed heirloom carrots with pumpkin seeds (serves 2-3). **\$7.99**

Gnocchi norcia, potato dumplings with black truffle cream sauce (serves 2-3). **\$18.00**

6 oz lobster tail cooked in garlic butter. **\$23.95**