

START

**Caesar Salad**

Housemade dressing, crisp romaine, parmigiano, croutons

**Escargot**

Garlic, white wine and butter served with toast

**Prosciutto Piatto**

Cured parma ham with a selection of seasonal fruit and cheese

**Shrimp Cocktail**

House cocktail sauce and lemon

**Clams Cassino**

Baked on the half shell

**Passed Warm Bruschetta**

*SORBET INTERMEZZO*

ENTREES

**Chicken Supreme**

Boneless skinless chicken breast stuffed with asparagus and mozzarella, oven baked sided with seasonal vegetables and roasted potatoes, pan jus.

**Catch of the Day**

Daily fresh offering of seasonal fish

**Veal Chop Parmigiana**

10oz grain fed veal, pomodoro and fiore di latte, sided with spaghetti or seasonal vegetables and roasted potatoes

**'AAA' Sirloin**

Hand carved Alberta beef sided with market vegetables and roasted potatoes with red wine demi glace

**Risotto Del Giorno**

Italian carnaroli rice, composed daily

**Cannelloni Fiorentina**

Housemade filled with ground veal and spinach, pomodoro

DESSERT

**Creme Brulee**

Classic vanilla, berries and biscotti

**Classic Tiramisu**

Italian espresso cake, soaked lady fingers and mascarpone cream

Coffee and tea

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\$84.95  
plus tax & gratuity