

# *Restaurant week Lunch Menu*

*\$ 14.18*

## *Appetizers*

### **Salmon croquette (1)**

With a lemon aioli & arugula salad

### **Beef carpaccio**

With a fresh arugula salad /capers/Lemon aioli

### **Caesar salad**

With romaine lettuce /herb croutons/ shaved Parmesan cheese

### **Pasta Fagioli**

Cannellini beans - light tomato broth - ditalini pasta.

## *Entrée*

### **Margherita pizza**

House pomodoro / fresh mozzarella / basil

### **Grilled chicken panini**

with fresh mozzarella/ tomatoes / basil pesto / french fries.

### **Farm raised Angus ragu**

roasted carrots - orecchiette - fresh herbs

### **Cacio e pepe**

with spaghetti / toasted peppercorns / Parmesan cheese.

# *Restaurant week Dinner Menu \$28.18*

## *Appetizers*

### **Steamed PEI mussels**

PEI mussels in a white wine sauce.

### **Eggplant rollatini**

eggplants cutlets - ricotta - gran padano.

### **Beef carpaccio**

With a fresh arugula salad / capers / Lemon aioli

### **Soup of the day**

Our daily selection.

### **Waldorf salad**

with mixed greens / grapes / celery / walnuts / whole grain mustard / maple dressing.

## *Entrées*

### **Herb roasted chicken**

free range chicken - red bliss potatoes - baby carrots - peas - pan jus.

### **Margherita pizza**

House pomodoro / fresh mozzarella / basil

### **Seared Salmon**

with a English pea risotto.

### **Marinated Beef tips**

with garlic mashed potatoes / sautéed spinach