



## Soups & Starters

### MINISTRONE SOUP \$9

Classic Italian Preparation with  
Fresh Seasonal Vegetables

**V/VG**

### ROASTED BUTTERNUT SQUASH SOUP \$8

Topped with a Drizzle of Truffle Oil

**V/VG/GF**

### SEASONAL GREENS \$10

Mixed Greens with Cherry Tomatoes,  
Candied Walnuts, Red Onion,  
Orange Dressing

**V/VG/GF/N**

### STUFFED MUSHROOMS\* \$12

Stuffed with Angus Beef, Mozzarella  
& Parmesan

**GF**

### MEATBALLS\* \$10

Over Homemade Italian Tomato Sauce

### CALAMARI \$12

Cornmeal Dusted Fried Calamari with  
Fresh Lemon & Tartar Sauce

## Flatbreads

### GRILLED VEGETABLE\* \$15

Assorted Grilled Vegetables, Mozzarella  
Cheese, Basil

**V**

### MEAT LOVERS \$18

Italian Sausage, Bacon, Ground Beef,  
Homemade Italian Tomato Sauce,  
Mozzarella Cheese

### CHICKEN CARBONARA \$18

Free-Range Chicken, Applewood  
Smoked Bacon, Egg-Yolk Parmesan Cream  
Sauce

### MARGHERITA\* \$17

Homemade Italian Tomato Sauce, Fresh  
Mozzarella, Red Onion, Basil

**V**

## Sides

### ENJOY COMPLIMENTARY BREADSTICKS TO START YOUR MEAL

Additional Breadsticks \$4

Truffled Sweet Potato Mash\* **V/GF** \$7

Roasted Baby Potatoes\* **V/GF** \$5

Creamy Mashed Potatoes\* **V/GF** \$5

Fresh Seasonal Vegetables\* **V/GF** \$6

ALL PRICES LISTED IN USD & SUBJECT TO 12% GOVERNMENT TAX

V - VEGETARIAN | VG - VEGAN | GF - GLUTEN FREE | N - CONTAINS NUTS | \* - VEGAN OPTION AVAILABLE



# Pasta

HOMEMADE DAILY

SPAGHETTI PUTTANESCA \$16

Tomatoes, Olive Oil, Olives, Capers,  
Garlic, Chili Flakes

**V/VG**

SEAFOOD SPAGHETTI \$29

Lobster, Shrimp & Clams  
Choice of White Wine Sauce or Homemade  
Italian Tomato Sauce

CHICKEN ALFREDO \$22

Tender Grilled Chicken in a Creamy  
Alfredo Sauce over Fettuccine

FETTUCCINE BOLOGNESE\* \$22

Traditional Beef Ragù

CLASSIC LASAGNE\* \$24

Baked Beef Lasagne

CHICKEN PARMESAN \$25

Breaded Chicken Breast & Mozzarella  
Cheese with Homemade Italian  
Tomato Sauce & Spaghetti

## Land & Sea

CORNISH HEN \$28

Oven Roasted Cornish Hen, Truffled  
Sweet Potato Mash, Fresh Seasonal  
Vegetables, Natural Jus

**GF**

SALMON FILLET \$30

Pan Seared Salmon, Roasted Baby  
Potatoes, Fresh Seasonal Vegetables,  
Smoked Red Pepper & White Bean Purées

**GF**

LOBSTER TAIL \$35

Creamy Mashed Potatoes, Fresh  
Seasonal Vegetables,  
Lemon Garlic Butter

**GF**

GRILLED RIBEYE \$40

Creamy Mashed Potatoes, Fresh  
Seasonal Vegetables, Rosemary Jus

**GF**

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### BUILD YOUR OWN PASTA \$14

1 Choose your Pasta

HOMEMADE DAILY

Spaghetti

Fettuccine

Cheese Ravioli

2 Choose your Sauce

Homemade Italian Tomato Sauce

Alfredo Sauce

White Wine Sauce

Vodka Cream Sauce

3 Top it Off

Chicken +\$8

Shrimp +\$9

Lobster +\$10

Italian Sausage +\$8

Meatballs +\$8

Roasted Onions, Peppers & Mushrooms +\$3