

MARZO IN TAVOLA

MENU

CARPACCIO DI TONNO

Thin sliced Tuna, Olive Oil & Lemon Dressing

INSALATA DI VERZA

Baby Kale, Apples, Beets, Avocado, Carrots in Cacio e Pepe Dressing

CREMA DI PISELLI

Cream of Pea Soup, Parmesan Croutons & Crispy Pancetta

COZZE AL CURRY

Sauteed Mussels in Curry Sauce



RISOTTO LIMONE PROSCIUTTO E PARMIGIANO

Arborio Rice, Lemon, Parma Ham & Parmesan Cheese

SPAGHETTI PUTTANESCA

Spaghetti with Tomato Sauce, Capers, Olives, Garlic & Chili Flakes

LANGOSTINE ALLA VOKDA *

Local Guinea Chick with Fettuccine in Vodka sauce

PETTO DI POLLO ALLA NIZZARDA

Grilled Chicken Breast over Tomato, Potato, Olives, Cucumber,
String Bean Salad with Boiled Egg

PESCE CON FINOCCHI E ARANCE

Local Pan-fried Fish topped with Anise & Orange Salad



MOUSSE AL CIOCCOLATO

Rich Dark Chocolate Mousse

CREME BRULE AL FRUTTO DELLA PASSIONE

Passion Fruit Crème Brûlée

TIRAMISU

Traditional Tiramisu Cake

* 2 pieces of Guinea Chick surcharge of \$20 | 4 pieces of Guinea Chick surcharge of \$35

LUNCH 2 Courses \$35 | DINNER 3 Courses \$59
plus service charge

MARCH WINE SPECIAL

BELL'AGIO CHIANTI



All March long, enjoy a bottle of
Bell'Agio Chianti
for only **\$65!**

PIZZA | PASTA | SALAD BUFFET

Lunch \$27.75 | Dinner \$36.75

Children 10 & under:

Lunch \$14.50 | Dinner \$18.75

EVERY MONDAY & THURSDAY

An exciting buffet featuring a variety of pizzas, pastas & salads!

Service charge not included
Call 295-1877 to book your spot!