



WE ARE DEDICATED TO PRESENTING ONE OF THE MOST INNOVATIVE YET TRADITIONAL MENUS. WE WISH TO THANK OUR DISTINGUISHED CLIENTELE, AND EXTEND OUR SINCERE APPRECIATION FOR YOUR PATRONAGE.

ALL SAUCES AND DRESSINGS ARE HOUSEMADE AND OF THE FRESHEST MOST WHOLESOME QUALITY. MOST MEATS ARE HORMONE FREE, ANTIBIOTIC FREE. WHENEVER POSSIBLE WE USE ONLY ORGANIC OR SUSTAINABLY FARMED VEGETABLES. ONLY SICILIAN SEA SALT IS USED. NO SOUP BASES OR FILLERS OF ANY KIND ARE USED IN OUR FOOD. WE DO NOT USE SEAFOOD OR MEATS THAT HAVE BEEN INJECTED WITH SODIUM, JUST REAL FOOD.

**MULTIPLE AWARD WINNING CHAINE DES ROTISSEUR
MASTER CHEF VINCE CULTRARO**

ANTIPASTI

INSALATA DI PERE E BUFFALO MOZZARELLA \$20

Thinly sliced fresh pear, topped with buffalo milk mozzarella imported from Italy, housemade fresh fig balsamic reduction (figs organically grown in our garden)

INSALATA CESARE \$19

Organic romaine lettuce with housemade croutons (from our in house baked bread) in a creamy dressing garnished with shaved parmigiano reggiano

INSALATA DI BURRATA \$20

Sliced heirloom tomatoes, burrata cheese, drizzled with housemade balsamic glaze, extra virgin house infused tomato oil and basil oil

INSALATA MEDITERRANEA \$20

English cucumbers, tomatoes, calamata olives, feta cheese, red onion, oregano (from our garden) with extra virgin olive oil, red wine vinaigrette

INSALATA ITALIANA \$20

Italian marinated artichoke, heirloom tomatoes, topped with shaved wine infused ubriaco and Tuscan pecorino cheeses,

CARPACCIO DI MANZO \$20

Raw beef tenderloin (hormone free, antibiotic free) sliced thinly, finely chopped shallots, grated asiago cheese, housemade herb mustard sauce, on organic mixed greens

PROSCIUTTO E MELONE \$24

San Daniele 24 month aged, free range prosciutto and melon

AMERICAN PADDLEFISH MOLOSSAL 1 OZ. \$95

Small black eggs caviar, similar to sevruga, mild flavor with smooth finish, served with blinis and crème fraiche, chopped eggs, red onions

SIBERIAN STURGEON OSETRA CAVIAR 1 OZ. \$275

Smaller eggs, dark brown, it has a firm texture and earthy taste with blinis and crème fraiche, chopped eggs, red onions

CARPACCIO DI POLIPO \$22

Mediterranean octopus, blanched and thinly sliced, extra virgin lemon olive oil, arugula

POLPETTE \$20

Housemade veal and pork meatballs, served with fresh tomato sauce

CALAMARI FRITTI \$21

Crispy calamari served on a bed of marinated, shaved cucumbers, with a housemade tomatillo reduction

SALSICCIA DI CASA \$20

Fresh housemade (we grind our own, no hormone, no antibiotic pork made sausages in house, no fillers, no preservatives) spicy sausage grilled and sliced, served with a homemade mustard, herb sauce

PORTOBELLINI CON MELANZANE \$22

Portobellini stuffed with eggplant, zucchini, parmigiano reggiano, mozzarella, finished with tomato sauce

ZUPPA DEL GIORNO \$12

Soup of the day

PASTA FRITTA \$10

Housemade fresh bread dough, flash fried, sprinkled with Sicilian sea salt, served hot

PRIMI

LENNY'S PASTA \$66

Linguine with whole lobster tail, shrimps and calamari tossed with olive oil, garlic, tomato cubes, Italian flat leaf parsley

GNOCCHI AL SUGO DI MAIALE \$32

Housemade potato gnocchi, braised pork in light tomato sauce

TAGLIATELLE MARITTIMA \$34

Tagliatelle in a light creamy sauce, with black tiger prawns, large sea scallops, zucchini, oyster mushrooms and diced fresh tomatoes

PAPPARDELLE AL BOSCO \$32

Pappardelle pasta with preserved white truffle oil in a light sauce of cream and asiago cheese

PENNE CON SALSICCIA ALLA JERRY NELL \$31

Penne with our spicy housemade pork sausage in a tomato, roasted garlic sauce

PAPPARDELLE CON RAGU DI BUFFALO \$32

Pappardelle Bolognese style with in house-ground buffalo, red wine reduction, tomato cubes

SPAGHETTI ALLA BOLOGNESE \$31

Spaghetti with house ground veal and pork in a traditional tomato sauce

RIGATONI AL MANZO \$34

Rigatoni with finely shaved beef tenderloin (hormone free, antibiotic free) sweet peas, in a light tomato and housemade demiglace reduction

SPAGHETTI ALLA CHITARRA CON POLLO E LIMONE \$32

Housemade spaghetti with strips of hormone free, antibiotic free chicken breast, fresh oregano from our garden and fresh lemon

SIDES SERVED AS ACCOMPANIMENT TO MAIN COURSES ONLY

Penne/spaghetti tomato or cream \$15

Asparagus \$14

Broccolini \$15

Spinach \$14

SECONDI

AGNELLO ARROSTO CON FRUTTI DI BOSCO \$55

Grilled New Zealand lamb rack, (hormone free, antibiotic free, mixed berry demiglace, served with vegetable bundle and potato

POLLO AL SALTIMBOCCA \$38

Hormone free, antibiotic free, sautéed chicken breast, topped with prosciutto, mozzarella cheese, shallots and fresh sage from our garden, vegetable bundle, potato

SCALOPPINE DI VITELLO CON CAPPERI \$44

Veal scaloppini sautéed with Sicilian capers, white wine and lemon
Served with broccolini and potato

VITELLO ALLA PARMIGIANA \$44

Pounded veal topped with prosciutto, tomato sauce and melted mozzarella, served with vegetable bundle and potato

SCALOPPINE DI VITELLO CON GAMBERI E MOZZARELLA \$48

Veal scaloppine topped with tiger prawns, melted mozzarella cheese, lemon, white wine reduction, served with broccolini and potato

FILETTO DI MANZO \$58

8 oz beef tenderloin, hormone free, antibiotic free, served filet mignon style, housemade demi glace, served with vegetable bundle and potato

TAGLIATA DI MANZO \$70

16 oz. hormone free, antibiotic free, beef ribeye grilled and sliced served with arugula and shaved parmigiano reggiano

SALMONE AGLI SPINACI \$46

Grilled Skuna Bay, Vancouver Island, salmon, served on a bed of spinach with housemade dill sauce, served with potato

BRANZINO CON FINOCCHIO \$60

Whole Mediterranean Sea bass, flown in daily, baked with fresh herbs and lemon, on a bed of fennel, potato and vegetable bundle

BRANZINO ALLA GRIGLIA \$57

Grilled branzino filet drizzled with Sicilian dressing (garlic parsley, olive oil) white truffle oil, served with vegetable bundle and potato