

In The Beginning

Antipasto ~ the traditional first course of an Italian dinner.

Create your own plate to share from our selection...

House-marinated olives	6
Roasted peppers	7
Jalapenos stuffed with goat and ricotta cheese	7
Grilled marinated zucchini	6
Stuffed eggplant	6
Spicy pickled vegetables	6
Calabrese salami	6
Spicy capicollo	6
Prosciutto	7
Wild boar prosciutto	8
House smoked duck breast	9
Mixed marinated seafood	9
Parmigiano Grana Padano	9
Piave	8
Crotonese	8
Le 1608	9
Cambozola	9
Aged white cheddar	8

And Then There Was

We all have to start somewhere ~ a precursor to your main

course or simply a lighter bite ~ you decide...

Halibut soup with saffron and tomatoes	9
Roasted beet salad	11
goats cheese, cumin, caraway seed, red wine vinegar	
Broxburn Farms heirloom tomato and bread salad	14
seared rare Ahi tuna	
Grilled romaine heart	14
crisp prosciutto, spicy parmigiano dressing	
Roasted vegetable flatbread	16
Poached pear, prosciutto, bleu cheese flatbread	18
Roasted chicken, artichokes, goats cheese flatbread	18

And It Was Good

The dance, the big ticket ~ Angelo and Chris work with our suppliers,

shake things up and keep it fresh, seasonal and interesting...

Gnocchi	16
traditional tomato sauce	
Egg noodle fettuccini	17
chicken, prawns, cherry tomatoes, aglio et olio	
Garganelli	17
wild boar bacon, pine nuts, gorgonzola cream	
Pan roasted halibut	31
marinated tomatoes and goats cheese	
Pura Vita chicken breast	28
ricotta and artichoke stuffing	
Broek Acres single bone pork chop	31
leek and sausage stuffing, roasted apples	
Half rack of lamb and grilled prawns	38
house-smoked jalapeno catsup	
AAA beef tenderloin	41
roasted peppers and gorgonzola	

Service starts at 2pm. Please do not let your Mother pay for dinner! Prices do not include GST.

Mother's Day