

Dine Around 2019

January 16th- February 3rd

All items include our classic sourdough bread with whipped garlic and plain butter,
and coffee or tea

Appetizer

Minestrone
Clam Chowder
French Onion
Caesar Salad
Spinach Salad
Green Salad

Entrée

Spaghetti with Your Choice of Sauce

Choose from Meat, Clam, Mushroom, Tomato, Brown Butter & Mizithra Cheese or Spicy Meat

~or~

Managers Favourite

Choice of any two of the above listed sauces

~or~

Tortellini Pomodoro

Rainbow tortellini stuffed with cheese in a creamy tomato basil sauce with mushrooms,
diced peppers, tomatoes and garlic

~or~

Pesto Linguine

Our homemade pesto sauce with fresh basil, pine nuts and almonds is mixed with a touch
of cream and served over linguini noodles

~or~

Veggie Lasagna

Four cheeses, spinach, mushrooms, peppers, julienne carrots, onions and garlic tomato
sauce over layers of fresh spinach lasagne noodles

~or~

Lasagna

Layer upon layer of pasta, meat sauce and three different cheeses

~or~

Penne with Chicken

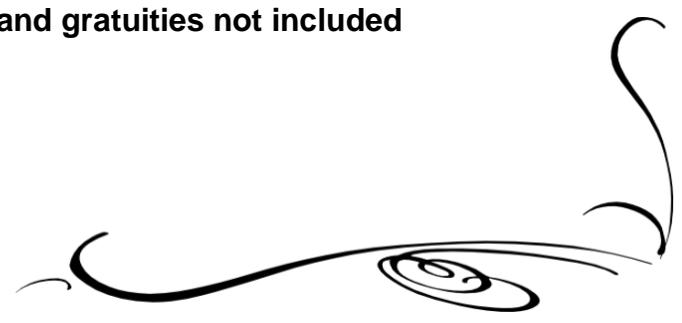
Tender pieces of chicken breast, mushrooms, and penne noodles tossed in a rich basil
cream sauce with peppers and fresh tomatoes

Dessert

Spumoni or vanilla ice cream- Our spumoni includes layers of chocolate, pistachio and vanilla

Pair Gray Monk Latitude 50 red or white VQA wine to complete your meal
8 oz glass \$8.95

3 Courses \$15 per person. Taxes, Wine and gratuities not included





Dine Around 2019

January 16th- February 3rd

All items include our classic sourdough bread with whipped garlic and plain butter; your choice of minestrone soup, clam chowder, French onion, Caesar salad, spinach salad or green salad and coffee or tea

Appetizer

Sweet Potato Fries

~or~

Mozzarella Triangles

~or~

Bam Bam Shrimp

Entrée

Spaghetti with Your Choice of Sauce

Choose from Meat, Clam, Mushroom, Tomato, Brown Butter & Mizithra Cheese or Spicy Meat

~or~

Managers Favourite

Choice of any two of the above listed sauces

~or~

Tortellini Pomodoro

Rainbow tortellini stuffed with cheese in a creamy tomato basil sauce with mushrooms, diced peppers, tomatoes and garlic

~or~

Pesto Linguine

Our homemade pesto sauce with fresh basil, pine nuts and almonds is mixed with a touch of cream and served over linguini noodles

~or~

Veggie Lasagna

Four cheeses, spinach, mushrooms, peppers, julienne carrots, onions and garlic tomato sauce over layers of fresh spinach lasagne noodles

~or~

Lasagna

Layer upon layer of pasta, meat sauce and three different cheeses

~or~

Penne with Chicken

Tender pieces of chicken breast, mushrooms, and penne noodles tossed in a rich basil cream sauce with peppers and fresh tomatoes

~or~

Baby Back Ribs

A full pound of baby back ribs, slow cooked, basted with our own Smokey BBQ sauce and charbroiled to perfection. Served with spaghetti with tomato sauce or fries

~or~

Chicken Parmigiana

A hand breaded chicken breast, fried to a golden brown, topped with tomato sauce and melted cheese blend. Served with spaghetti and tomato sauce or fries

~or~

Roasted Garlic Chicken

A breast of chicken marinated with garlic and lemon and then grilled. Served with linguini noodles in a light Parmesan and garlic butter

Dessert

Spumoni or Vanilla Ice Cream

Our spumoni includes layers of chocolate, pistachio and vanilla

Pair Gray Monk Latitude 50 red or white VQA wine to complete your meal

8 oz glass \$8.95

4 Courses \$25 per person. Taxes, Wine and gratuities not included

