

Menu

Soups & Salads

The chef's soup creation \$ 7.00
Ask your server for details

Soup and salad \$ 12.00
Combine a cup of soup with a house salad with your choice of dressing



House salad \$ 7.00
*Mixed leaf lettuce with your choice of dressing:
Italian, Swiss or blue cheese*

Classic Caesar's salad \$ 8.50
Romaine lettuce tossed in our own Caesar dressing and Parmesan cheese

Mixed greens with smoked salmon & prawns appy \$ 11.00
tossed in a fresh dill and pink peppercorn dressing main \$ 16.00

Please advise us of any food allergy before ordering. We strive to cater to your allergy needs, however since we do use a variety of allergy related foods such as gluten, shellfish and nuts in our kitchen, cross-contamination may occur. Please dine at your own risk.

Appetizers / Tapas

- Antipasto Allegra* \$ 10.50
Preserved vegetables and seafood served with Cracker
The perfect starter to share with your friends!
- Smoked duck breast with blueberry fig relish* \$ 12.00
Thinly sliced, out of our own smokehouse
- Risotto and crab cakes* \$ 13.00
On a creamy sun dried tomato and truffle sauce
- Potato and basil gnocchi* \$ 13.00
On yellow tomato sauce with truffle salami and parmesan cheese
- Chilli, ginger & garlic fried prawns* \$ 11.50
Drizzled with lime juice and served with sour cream
- Flamed Saganaki with olive tapenade (V)* \$ 14.50
Classic Greek pan-fried cheese, flamed with Brandy
and served with olive tapenade, lemon wedge and crackers



Pastas

Italian country harvest fettuccini (V) \$ 18.00
*Artichoke hearts, olives, sundried tomato and pine nuts
in a italian herb and Mascarpone cream cheese sauce*

Spaghetti ai frutti di mare \$ 19.50
Assortment of seafood in a hearty tomato and fresh herb sauce

Chicken penne "Napoli" \$ 19.50
*Sliced chicken breast, Italian sausage
and grilled vegetables
in a basil pesto cream sauce*

Spaghetti "Bolognese" \$ 18.00
*Topped with a rich meat
and vegetable sauce*

The Alp farmers pasta \$ 18.50
*Penne, onions, smoked bacon and baby potatoes
baked with cheese and served with apple sauce on the side*



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*Barolo braised beef ravioli* \$ 21.50  
*Served on a wild mushroom cream sauce  
topped with fried root vegetable spaghetti*

*Roasted butternut squash ravioli (V)* \$ 21.50  
*Served on arugula pesto sauce  
Topped with Italian pepperonata*

## Main Courses

**Pan-fried Ahi tuna steak "Livornese"** \$ 26.00  
*with sun dried tomato, olives, capers and herbs  
drizzled with honey lemon yoghurt sauce,  
topped with sfogliatine (tortilla crisp) and served on a bed of rice*

**Pan-fried Icelandic cod filet**  \$27.00  
*topped with shrimps on tarragon champagne sauce  
Served with rice and vegetables*



**Baked chicken breast "Veneto"** \$ 25.50  
*Stuffed with spinach and Ricotta cheese, topped with roasted almonds  
on a red wine sauce served with roasted potatoes and vegetables*

**Roasted duck breast with figs (Pato con Higos)** \$ 28.50  
*Roasted duck breast on a dried fig tomato sauce  
served with noodles and vegetables*



- Pork tenderloin medallions* \$ 25.50  
*on a walnut, pear and blue cheese sauce  
served with roasted baby potatoes and vegetables*
- Moroccan spice dusted lamb rack* \$ 32.50  
*On red onion and mint relish and Manchego cheese  
served with Dauphine potatoes and vegetables*
- Beef tenderloin "Grand Morin"* \$ 33.50  
*6oz. Alberta Beef tenderloin baked with olive tapenade and Brie cheese  
served on red wine sauce with Dauphine potatoes and vegetables*
- Beef striploin steak "a l'ancienne"* \$ 33.00  
*10 oz. Beef N.Y. steak on a porcini mushroom, green peppercorn and  
double smoked bacon sauce served with Dauphine potatoes and vegetables*

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| <ul style="list-style-type: none"><li>- Split meals: please add \$4.00 for additional plating and extra condiments</li><li>- We reserve the right to add 15% gratuities to parties of 8 or larger</li></ul> |
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*Did you know?*

*We prepared many different food products for your kitchen or as great gifts for your friends, such as dressings, spices and marinades, jams & marmalades or our famous Dauphine potatoes!  
- Check out our Shop section for a full list of items available -*