

# Menu

## Soups & Salads

*The chef's soup creation* \$ 6.50  
*Ask your server for details*

*Soup and salad* \$ 10.50  
*Combine a cup of soup with a house salad with your choice of dressing*



*House salad* \$ 6.50  
*Mixed leaf lettuce with your choice of dressing:  
Italian, Swiss or blue cheese*

*Classic Caesar's salad* \$ 8.50

*Spinach salad with apples and toasted pecans* appy \$ 10.50  
*On a warm bacon and maple syrup dressing* main \$ 15.50

*Mixed greens with smoked salmon & prawns* appy \$ 10.50  
*tossed in a fresh dill and pink peppercorn dressing* main \$ 15.50

*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*

*Preserved vegetables and seafood served with Cracker  
The perfect starter to share with your friends!*

\$ 9.50

### *Smoked duck breast with blueberry fig relish*

*Thinly sliced, out of our own smokehouse*

\$ 11.50

### *Risotto and crab cakes*

*On a creamy sun dried tomato and truffle sauce*

\$ 11.00

### *Gnocchi "bianconero"*

*Checkered potato dumplings with herbed mussels  
on a Spanish tomato sauce*

\$ 12.00

### *Chilli-ginger prawns*

*Drizzled with lime juice and served with sour cream*

\$ 10.50

### *Flamed Saganaki with olive tapenade*

*Classic Greek pan-fried cheese, flamed with Brandy  
and served with olive tapenade and lemon and crackers on the side*

\$ 14.50



## Pastas

*Italian country harvest fettuccini (V)* \$ 17.00  
*Artichoke hearts, olives, sundried tomato and pine nuts  
in a italian herb and Mascarpone cream cheese sauce*

*Lobster, tarragon & champagne fettuccini* \$ 23.50  
*Butter seared lobster tail meat and prawns with yellow bell pepper julienne  
in a tarragon champagne sauce*

*Chicken penne "Napoli"* \$ 18.50  
*Sliced chicken breast, Italian sausage  
and grilled vegetables  
in a basil pesto cream sauce*

*Spaghetti "Bolognese"* \$ 17.00  
*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* \$ 20.50  
*Served on a wild mushroom cream sauce  
topped with fried root vegetable spaghetti*

*Roasted butternut squash ravioli* \$ 20.50  
*Served on a double smoked bacon and thyme sauce  
over baked with Mozzarella cheese*

*Portobello mushroom and cheese ravioli (V)* \$ 19.50  
*with olive tapenade, on a ramps ( wild leek ) cream sauce*

## Main Courses

*Baked black tiger prawns "Salonika" \$ 25.00*

*Layered in tomato sauce and baked with Feta cheese served with Dauphine potatoes and vegetables*

*Pan-fried Ahi tuna steak "Livornese" \$ 25.50*

*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*



*Baked chicken breast "Veneto" \$ 24.50*

*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 huckleberry \$ 28.50*

*Duck breast simmered in a huckleberry and rosemary sauce served with noodles and vegetables*



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| <b>Pork tenderloin with Quince</b>                                                                                                               | \$ 24.50 |
| <i>whole roasted, on a bed of quince compote and au jus served with roasted baby potatoes and vegetables</i>                                     |          |
| <b>Moroccan spice dusted lamb rack</b>                                                                                                           | \$ 31.50 |
| <i>On red onion and mint relish and Manchego cheese served with Dauphine potatoes and vegetables</i>                                             |          |
| <b>Beef tenderloin "Athena"</b>                                                                                                                  | \$ 33.50 |
| <i>6oz. Alberta Beef tenderloin topped with olive &amp; feta cheese crumble on red wine sauce served with Dauphine potatoes and vegetables</i>   |          |
| <b>Beef striploin steak "a l'ancienne"</b>                                                                                                       | \$ 32.00 |
| <i>10 oz. Beef N.Y. steak on a porcini mushroom, green peppercorn and double smoked bacon sauce served with Dauphine potatoes and vegetables</i> |          |

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| <ul style="list-style-type: none"><li>- Split meals: please add \$3.50 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 -*