

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

- Raclette Rustica** **LIMITED TIME** \$ 12.00
Creston Organic Nostrala cheese melted over baby potatoes and Gwinner's double smoked bacon, served with pickles and tomato
- Antipasto Allegra** \$ 9.50
*Preserved vegetables and seafood served with Cracker
The perfect starter to share with your friends!*
- Smoked duck breast with blueberry fig relish** \$ 11.50
Thinly sliced, out of our own smokehouse
- Risotto and crab cakes** \$ 11.00
On a creamy sun dried tomato and truffle sauce
- Gnocchi "bianconero"** \$ 12.00
*Checkered potato dumplings with herbed mussels
on a Spanish tomato sauce*
- Chilli-ginger prawns** \$ 10.50
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 and lemon and crackers on the side*



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*

~~~~~  
*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*



|                                                                                                                                                  |          |
|--------------------------------------------------------------------------------------------------------------------------------------------------|----------|
| <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> |          |

- |                                                                                                                                                                                                             |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <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> |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|

**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 -*