



Restaurant Month Lunch

\$19

Starters

- Fire roasted sweet peppers, mozzarella di bufala, olive oil, basil
- Mussels, shallots, white wine, butter
- Caesar salad, house croutons, shaved parm

Main

- Fettucine** – *mushroom ragu, touch of cream*
- Penne** - Bolognese, fresh peas
- Chicken** – Capers, lemon butter sauce
- **Salmon** – *grilled, tricolor salad, salmoriglio*

Sweets

Torta Della Nonna – Tiramisu – Torta Frutti del Bosco



Restaurant Month Dinner Menu

\$45

Starters

- Heirloom Tomatoes, stracciatella di burrata, olive oil, Madon sea salt
- Fire roasted sweet peppers, mozzarella di bufala, olive oil, basil
- Mussels, shallots, white wine, butter
- Caesar salad, house croutons, shaved parm

Main

- Fettucine** – *crabmeat, leeks, cream*
- Tagliarini** - Bolognese, Lioni fresh ricotta
- Chicken** – Capers, lemon butter sauce
- **Salmon** – *sauteed leeks, tomatoes, white wine*
- Culotte**- *mushrooms, Marsala wine, mashed potatoes*

Sweets

Torta Della Nonna – Tiramisu – Torta Frutti del Bosco