

Clams and Mussels Genovese

Fresh clams and mussels simmered in white wine, butter and garlic

or

Tuna Carpaccio

Thinly sliced Ahi drizzled with a light Dijon dressing and finished with parmigiano

or

Eggplant alla Parmigiana

Grilled eggplant layered with mozzarella and tomato sauce then baked



Pasta Duo

Penne all'Arrabbiata

Olives and capers in a spicy tomato sauce

AND

Linguini Pesto Classico

House made pesto, pine nuts, garlic and parmigiano



Seared Seabass

Fresh filet of seabass, pan seared topped with a papaya salsa

or

Veal Medallions and Prawns

Medallions of veal tenderloin and jumbo tiger prawns, grilled then finished with a port and cognac jus

or

Wild Mushroom Risotto

Wild mushrooms, cream and parmigiano accented with truffle oil

or

NY Steak and Jumbo Scallops

AAA New York and jumbo pacific scallops in a creamy green peppercorn sauce



Sorbet

lemon, raspberry or mango

or

Tiramisu

sponge cake ladyfingers, espresso and liquor, layered with marscapone custard then sprinkled with coco

or

Gastown Cheesecake

house made cheesecake finished with fruit coulee