



SPECIAL MENU

CHOICE OF APPETIZER

INSALATA DI POMODORI

Wedges of vine tomatoes tossed with fresh basil, bocconcini cheese and olive oil.

VITELLO TONNATO

Thinly sliced veal loin topped with a creamy sauce made from tuna, capers, anchovies, and mayonnaise.

INSALATA DI MARE

Seafood salad with shrimp, calamari, octopus, mussels, clams, scallops dressed with lemon and olive oil.

May 12 to July 31, 2025

A classic Italian dinner
before your event.

\$60+ taxes and gratuity



CHOICE OF MAIN

CANNELLONI DI RICOTTA E BIETOLE

Swiss chard and ricotta cheese stuffed cannelloni baked in a tomato and bechamel sauce with Parmigiano

SALMERINO ARTICO AL LIMONE E CAPPERI

Pan-seared Arctic Char with a lemon and caper sauce

SCALOPPINE DI POLLO AL MARSALA E FUNGHI

Lightly floured chicken scaloppini in a rich Marsala wine and mushroom sauce

CHOICE OF DESSERT

TIRAMISU

Lady fingers soaked in espresso coffee, layered with mascarpone cream

PANNA COTTA AL LIMONCELLO

Creamy cooked pudding flavoured with limoncello liqueur