

Tortino di Parmigiano

A light Ricotta & parmesan cheese flan served on a cream of spinach bed with toasted Pinenuts, parmesan cracker and a balsamic reduction

Fazzoletto di Zucchine

A French crepe, layered with a crème of zucchini, and served in a rich parmesan sauce

Carpaccio di Angus

Finely sliced raw Black Angus Beef Tenderloin drizzled with olive oil and lime and topped with parmesan shavings and wafer thin celery

Carpacci di Mare

A combination of marinated Wahoo, Lobster and Octopus Carpaccio finely sliced and drizzled with a lime dressing, Capers and wild Rucloa

Linguine Gamberi E Porri

Linguine pasta tossed with Jumbo shrimp, butterflyed and flambéed in white wine, fresh tomatoes and sautéed Leeks

Taglianiere al Granchio

Squid ink died Tagliatelle pasta, served with sautéed crab, peperoncino and white wine

Ravioli di Zucca

Fresh homemade Ravioli stuffed with Roasted Pumpkin in a subtle butter and sage sauce

Mezzaluna di Melenzane

Home made parcels stuffed with Italy's finest four cheeses and served in a classic Cherry Tomato and Basil Sauce

Costolette d'Agnello

A rack of New Zealand's finest lamb, lightly grilled and drizzled with a home made Rosemary Oil

Filetto ai Ferri

10 oz. Canadian Black Angus Tenderloin Beef, grilled to your specifications and then drizzled with Extra Virgin Olive Oil.
Served with potatoes and Chefs daily vegetables

Pesce del Giorno

The freshest Catch of the day cooked to Chefs specifications & served with steamed Rice and Chefs daily Vegetables

Tortino do Chocolate

Often called a Volcano cake or Chocolate Fondant, this truly decent dessert erupts rich dark chocolate while being accompanied by cold smooth vanilla Ice cream

Cheese cake

A New York Style with a rich Fruits of the Forest coulee`...the perfect dessert

Tiramisu

The Classic Italian dessert with rich Mascapone, espresso coffe and a secret touch...a dessert that lives throughout the ages