

Lunch Menu

Any three courses \$33.00

(Monday to Friday)

Entrees

- Grilled squid with garlic, parsley and olive oil*
- Grilled half shelled, green tipped, New Zealand mussels in garlic butter*
- Grilled field mushrooms with a parmesan crust*
- Escargots comme en France: snails in garlic butter*
- Minestrone: traditional vegetable soup*

Mains

- Chicken breast with tarragon, vinegar, onion and wine reduction*
- Fish of the day with a lemon butter sauce*
- Gnocchi bolognese: potato and flour dumplings with a bolognese sauce*
- Spaghetti marinara: with ocean fresh seafood*
- Veal mignon: veal filets with a porcini and marsala sauce*

To finish

- Limoncello Gelato

- Cassata

or - coffee or tea with a baci chocolate

or - a glass of port