

SECONDI

Agnello La Strada

Our house specialty
Premium Alberta Lamb
3 chops, dijon sauce
served with vegetable and potato

Market Price

Veal McPhedran 47

Balsamic reduction, garlic, rosemary,
mushroom, cherry peppers
served with garlic and oil pasta

Veal Portofino 52

Lobster, mushroom,
brandy cream sauce.
served with garlic and oil pasta

Melanzane alla Parmigiana 32

Eggplant Parmesan

Bistecca alla Griglia 68

12oz, boneless US Prime Ribeye

Pollo Scarpariello 36

Pieces of chicken breast with fine herbs,
lemon, chilli pepper, white wine

Piccata di Vitello 36

Veal scalopinni with butter,
lemon, white wine

Pollo Marsala 36

Chicken scalopinni, mushroom,
marsala wine sauce

Combo Plate 36

Veal parmigiana, cannelloni,
gnocchi rose

Filetto di Sogliola 32

Filet of Sole, butter, lemon,
white wine sauce

Salmone Oreganata 38

Baked 8oz centre cut salmon filet,
topped with seasoned bread crumbs

Saltimbocca Fiorentina 44

Veal scalopinni layered
with prosciutto, spinach, cheese, sage,
white wine cream sauce

Vitello o Pollo Parmigiana 36

Breaded Veal or Chicken cutlet,
tomato and cheese,
with rigatoni pomodoro

Gamberoni

Broiled Giant prawns topped with spinach,
seasoned crumb served with
Fettuccine lemon garlic cream

Market Price

NOTE: HST not included