

Secondi

Agnello La Strada

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

Market Price

Veal McPhedran 45

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

Veal Portofino 49

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

Melanzane alla Parmigiana 32

Eggplant Parmesan

Piccata di Vitello 36

Veal scalopinni with butter, lemon,
white wine

Pollo Scarpariello 34

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

Bistecca alla Griglia 56

Certified Black Angus
14oz, Bone-in Ribeye Steak

Pollo Marsala 34

Chicken scalopinni, mushroom,
marsala wine sauce

Combo Plate 34

Veal parmigiana, Cannelloni,
Gnocchi rose

Filetto di Sogliola 30

Filet of Sole, butter, lemon,
white wine sauce

Salmone Grigliata 38

Grilled 8oz centre cut Salmon filet,
lemon pepper seasoning

Saltimbocca Fiorentina 42

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

Vitello o Pollo Parmigiana 34

Breaded veal or chicken cutlet,
tomato and cheese,
with pasta pomodoro

Gamberoni

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

Market Price

NOTE: HST not included