



MONTH OF NOVEMBER 'SPECIAL RESTAURANT MENU'

APPETIZER: (choice of one)

Breaded Deep-Fried Mozzarella

served with marinara *or* arrabbiata sauce

Mixed Tempura Veggies

served with jerk mayo *or* marinara sauce (GF)

Sicilian Arancini

breaded deep-fried risotto filled with bolognese sauce, green peas and fresh mozzarella cheese

Italian Salad

mix greens, sun dried tomatoes, grilled eggplant, shaved parmesan with Italian dressing (GF)

Mussels And Clams Marinara

in a light spicy marinara sauce, fresh parsley served with garlic bread

Shrimp Bisque

light creamy shrimp soup served with bread croutons

MAIN COURSE: (choice of one)

Lasagna (Bolognese Or Pesto)

baked with bolognese sauce, bechamel, parmigiano and mozzarella cheese *or* with fresh basil pesto, béchamel, parmigiano and ricotta cheese

Vegan Sweet Potato Gnocchi

with vegan mix veggies bolognese sauce (GF) (VEG)

Rigatoni Amatriciana

with home-made pancetta, red onion and tomato sauce

Risotto Marinara

with mussels, baby clams and fresh tomato (GF)

Chicken Parmigiana

served with spaghetti and tomato and basil sauce

Pizza Italia

white pizza with fresh tomato, fresh mozzarella and arugula (VEG)

DESSERT: (choice of one)

Panna Cotta

with mixed berries or chocolate sauce or caramel sauce

Sicilian Cannoli

sweet and creamy ricotta filling

Cheesecake Duo

with strawberry and hazelnut & chocolate cream

Artesanal Panettone

served with mascarpone cream

39 \$ per person

(With a glass of house red or white wine)