



Appetizers

Calamari | lightly floured calamari served with roasted 'rosamarino' and chipotle aioli 13

Mezzo Bruschetta | crostini topped with roasted sweet peppers, marinated tomatoes, goat cheese and caramelized onions 8

Cheese | selection of artisan cheeses accompanied with Port wine reduction, candied walnuts and raspberry marmalata 16

Cozze | P.E.I. mussels steamed with an extra virgin olive oil, white wine, chili tomato sauce 12

Gamberi Arrabiata | sautéed black tiger shrimp in a chili spiced tomato sauce and sea salt 14

Antipasto Misto | marinated grilled eggplant, roasted sweet peppers, prosciutto, marinated mushrooms, stuffed olives and tomatoes topped with fresh bocconcini cheese 13

Peppercorn Beef | peppercorn encrusted 'AAA' beef tenderloin pan seared and topped with caramelized onions and shaved applewood smoked cheddar 15

Springrolls | goat cheese, artichoke and roasted red pepper springrolls served with an avocado chutney, smoked mustard aioli and balsamic reduction 13

Tuna | pan seared sesame encrusted sushi grade Ahi Tuna with a spinach and asiago cheese salad, topped with a mango bell pepper chutney 16

Foie Gras | pan seared 'gavage free' Foie Gras served with a brioche bread pudding, white truffle rosemary oil and port wine reduction 18

Smoked Salmon | accompanied with white balsamic syrup, red onion slaw, smoked sea salt and peppercorn goat cheese cream 13

Beef Carpaccio | 'AAA' beef tenderloin 'crudo' style served with white truffle honey, soy stained mushrooms and pine nut goat cheese 18



Soup/ Salad

Mixed Green Salad | mixed field greens, grape tomatoes, red onions and cucumbers tossed in a white balsamic vinaigrette 6

Spinach Salad | baby spinach leaves tossed with candied almonds, blue cheese and vanilla poached bosc pears in a raspberry ginger vinaigrette 9

Tomato Salad | cherry tomatoes, smoked pancetta, peppercorn spiced goat cheese, basil chili oil, frisee salad and balsamic reduction 12

Mezzo Caesar Salad | smoked pancetta, homemade Caesar dressing, crisp romaine, croutons and parmesan cheese 10

Caprese | cherry tomatoes, basil and fresh bocconcini cheese salad with chili spiced extra virgin olive oil 10

Shrimp Salad | mixed greens tossed with dried cranberries, toasted almonds and grilled shrimp in a pineapple dressing topped with goat cheese 15

Squash Soup | purée of squash and apple, spiced with curry, served with a pistachio croquette and thyme infused Chambord Royale reduction 9

Stracciatella Soup | traditional egg drop and parmesan soup prepared in a home made chicken broth with fresh chives and sun dried tomato oil 7

Wild Mushroom Soup | puree of shitake, portobello, and cremini mushrooms served with a warm bacon, goat cheese and pine nut croquette and white truffle oil 9



Pasta

Tagliatelle | egg noodles tossed in a short rib meat sauce, toasted pine nuts, rosemary oil and guincale 23

Ravioli | home made ravioli stuffed with roasted butternut squash and mutzu apple in a bacon, sun-dried tomato cream sauce 24

Gnocchi | potato dumplings tossed with shrimp, wild mushrooms and baby spinach in a brandy blush sauce 22

Fettuccine Nero | squid ink fettuccine noodle tossed with mussels, calamari, scallops, and shrimp in a fresh tomato white wine sauce 25

Fettuccine | homemade fettuccine tossed with chicken, prosciutto, sun-dried tomato and asparagus in a basil pesto blush sauce 19

Whole Wheat Penne | whole wheat penne noodle tossed with baby spinach, chicken, wild mushrooms, asparagus and diced tomato 20

Manicotti | wild mushroom, goat and ricotta cheeses stuffed manicotti in a sambuca blush sauce topped with asiago cheese and white truffle oil 18

Pappardelle | homemade egg noodles tossed with prosciutto, bacon, red onions and Italian sausage in an extra virgin olive oil and egg yolk topped with goat cheese 20

Tagliarieni | homemade egg noodles tossed with grape tomatoes, extra virgin olive oil, caramelized garlic and parmesan cheese 13

Lobster Penne | penne noodles tossed with red onions, red peppers and black tiger shrimp in a brandy blush sauce crowned with a 6oz lobster tail 31



Entrée

Black Cod | Canadian maple syrup marinated sablefish over top of sweet corn and lobster mash with soy stained green beans 32

Osso Bucco | veal shank slowly braised in a red wine, vegetable tomato sauce accompanied with a saffron vegetable risotto 30

Provimi Veal OR Pollo Funghi | pan seared chicken breast or veal scallopini served with a wild mushroom, white truffle cream sauce, served with an apple wood smoked cheddar mash and daily vegetable 25

Veal Saltimbocca | pan seared Provimi veal topped with prosciutto and fontina cheese accompanied with fettuccine in a fresh tomato sauce 26

Pollo Mezzo | bacon wrapped chicken breast stuffed with oven dried cranberries, wild mushrooms and goat cheese with a champagne cream sauce, served with an apple wood smoked cheddar mash and daily vegetable 27

Australian Lamb | pan roasted Australian rack of lamb finished in a white truffle lamb jus served with a wild mushroom and pancetta risotto 36

Beef Tenderloin | pan seared 'AAA' beef tenderloin with a balsamic beef stock reduction, white truffle oil, served with a fresh horseradish mash and wild mushroom ragout 36
(add foie gras 12 or lobster tail 18)

Stuffed Salmon | shrimp and crab stuffed salmon filet, served over top of mascarpone basmati rice accompanied with a limoncello saffron emulsion 28

Sea Bass | marinated sea bass pan roasted with a brown sugar balsamic sauce topped with caramelized onions with basmati rice and daily vegetable 36

Ahi Tuna | pan seared sesame crusted sushi grade Ahi Tuna with a mango bell pepper chutney and accompanied with mascarpone basmati rice and daily vegetable 36

Berkshire Pork Chop | Bone in Berkshire pork served with soy stained mushrooms, red wine onions and pine nut, bacon goat cheese gremolata 30