



Antipasti

Peppered Beef Carpaccio \$14

With lime vinaigrette, arugula and grape tomatoes.

Steamed Mussels with Tomatoes & Green Onions \$14

Flavored with garlic, thyme and basil, finished with cream and served with garlic crouton.

Artisan Cheese Plate (Priced Accordingly) Choose from a selection of artisanal cheeses with assorted bread and crackers.

Hummus Trio \$14

Roasted Garlic, Beet and Spinach and Herb hummus served with toasted pita, celery, cucumbers and grape tomatoes.

Brie, Arugula & Grape Bruschetta \$11 Drizzled with balsamic honey.

Insalata

Pasta Caesar Salad \$11

Chopped romaine hearts tossed with our roasted garlic Caesar dressing, tomatoes, fusilli and Parmigiana cheese.

Beet & Strawberry Salad with Mixed Greens \$11

Topped with goat cheese and balsamic vinaigrette.

Grilled Halloumi & Arugula Salad \$12

With cucumbers, tomatoes, balsamic vinegar, olive oil and toasted pine nuts.

Zuppa

Shrimp & Basil Chowder

\$6 cup \$10 bowl

With pancetta and sweet corn, garnished

Chicken Tortellini Soup

With spinach and mushrooms.

Please no smoking in hotel. 20% Gratuity added for 6 people or more. Split charge \$600.

Executive Chef Peter Sedares



with basil oil and Parmesan.

\$5 cup \$9 bowl



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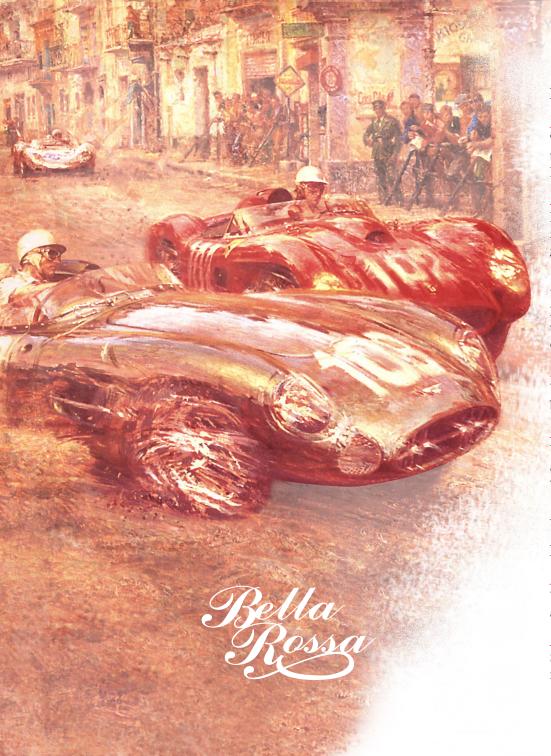


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Pizza

Pizza Margherita \$12/\$14

Topped with tomato sauce, Roma tomatoes, fresh mozzarella, Pecorino Romano cheese and fresh basil.

Zucchini & Mushroom Pizza \$12/\$14

Light red sauce, topped with thinly sliced zucchini, crimini mushrooms, crumbled goat cheese and basil.

Chicken, Bacon & Fontina Pizza \$13/\$15 With shredded roast chicken, crispy lightly smoked pancetta and red onions topped with toasted pine nuts and drizzle of chili sauce.

Sausage, Fennel & Ricotta Pizza \$12/\$14 With sauce, caramelized fennel and baby spinach.

Pepperoni & Meatball Pizza \$13/\$15

With sauce, mozzarella, sliced pepperoni and house made meatballs, finished with shaved Parmigiana.

All pizzas are brushed with a fresh basil pesto.

Panini & Sandwiches

Pork Belly & Egg Panini \$12

With roasted tomato-pepper ketchup and Fontina cheese.

Mac 'N Cheese Lobster Roll \$12

Served on a toasted brioche bun garnished with chorizo chips.

Swordfish Panini with Lemon Pepper Aioli \$12

Lightly coated in Parmesan crumbs, pan fried with a sliced tomato and arugula.

Falafel & Hummus Wrap \$11

With cucumbers, tomatoes, red onions and parsley.

Grilled Chicken, Pepperoni & Parmesan Panini \$11

Grilled on panini bread with basil pesto aioli.

Lamb Gyro with Tzatziki Sauce \$12

Crispy pan fried ground lamb seasoned with garlic, oregano and chili sauce served on grilled pita with lettuce, tomato and feta.

Bella Burger \$12

Chef's whole muscle ground beef blend served on a toasted brioche bun with tomato, red onion, asiago and smoked paprika garlic aioli.

All sandwiches served with zucchini pickles and a choice of Parmesan fries, pasta in red sauce or Tuscan slaw. Substitute a side salad for \$2.

La Pesce

Jumbo Lump Crab Cake with Chili-Lemon Aioli \$15

Served over baby greens and herb salad with tomatoes and cucumbers.

Grilled Salmon with Kalamata Olives & Tomato Cruda \$16

Served with grilled asparagus and Yukon potatoes.

La Carne

Grilled Flank Steak with Pepperonata Sauce \$16

Served with parsley bliss potatoes and sautéed zucchini.

Sautéed Chicken Breast with Brown Butter & Sage \$15

Served with Parmesan risotto and sautéed baby spinach.

La Pasta

Fusilli with Shrimp & Peas \$17

Sautéed in olive oil with garlic and mint topped with crumbled feta cheese.

Vegetable & Sausage "Bolognaise" \$16

Sautéed sweet Italian sausage, zucchini, grape tomatoes, garlic and fresh herbs with orecchiette pasta.















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^{**}Consumer Advisory - Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.