

ANTIPASTO

Insalata Cesare

Or

Insalata Mista

Baby greens with tomato, onion and grapeseed oil vinaigrette

SECONDO

Penne Diavolo

*Penne tossed with spicy crumbled Italian sausage,
black beans, fresh herbs, chile flakes,
tomatoes and olive oil*

Or

*Seared free-range breast of chicken
with wild mushrooms and lemon reduction*

Or

Pan-seared marinated salmon, balsamic, honey reduction

DOLCE

Coppetta di Tiramisù

or

Gelato Trio

Vanilla, coffee, green apple

ANTIPASTO

Bruschette Trio

*Cannellini beans, spicy vegetable spread
and roasted red peppers*

or

Panzanella

*Cubed Italian peasant bread, baby greens,
red onion, cucumber, tomatoes*

SECONDO

*Braised Spring Creek Alberta beef short ribs
with soft polenta*

Or

Pan-seared salmon with wild mushrooms, lemon reduction

Or

*Oven roasted free-range chicken breast
with sun-dried tomato, herbs, extra virgin olive oil*

DOLCE

*Santa Lucia ricotta and mascarpone cheese cake
with strawberry coulis*

Or

Gelato trio

Vanilla, coffee, green apple

ANTIPASTO

Baked polenta with Alberta wild game ragù

Or

Insalata Cesare

SECONDO

*Grilled 8 oz. Alberta Beef AAA New York steak
with green peppercorn cognac reduction*

Or

*Veal scaloppine al limone
with wild mushrooms and lemon reduction*

Or

*Pan-seared fresh salmon
with puttanesca sauce and marinated prawns*

DOLCE

*Santa Lucia ricotta and mascarpone cheese cake
with strawberry coulis*

Or

Warm panettone bread pudding with crème anglaise

ANTIPASTO

Bruschette Trio

*Cannellini beans, spicy vegetable spread
and roasted red peppers*

Or

*Arugula insalata with pine nuts, sopressata Abbruzzese,
shaved Santa Lucia goat cheese*

SECONDO

*Grilled Alberta Beef tenderloin
with truffle Porto reduction*

Or

*Pan-seared bison rib eye
with green peppercorn cognac jus*

Or

*Seared halibut with sun-dried tomato, oregano
and Chardonnay extra virgin olive oil*

DOLCE

Warm panettone bread pudding with crème anglaise

Or

Torta Cioccolato

BISTECCA

— Italian Steakhouse • Wine Bar
by Sonny Sung

ASSAGGI

“Little Tastes” of Italy to tantalize your appetite

Goat cheese and fig on crostini

Smoked salmon, cream cheese, fresh dill, capers on crostini

Prawn Fritto

PRIMO

Medaglioni

Homemade pasta jelly roll style

with mushrooms and truffle cream sauce

SECONDO

Grilled Alberta beef tenderloin with truffle Porto reduction

Or

Free-range chicken breast stuffed with wild mushrooms

with green peppercorn whisky jus

Or

Seared sea bass Siciliana

Tomatoes, capers, black olives, Serrano chile, pine nuts, currants,

White wine, olive oil

INSALATA

Insalata Mista

Baby greens with tomato, onion and grape seed oil vinaigrette

DOLCE

Crème brûlée trio

Or

Torta Cioccolato

\$65PP D5