



Marchalicious
Prix fixe 3 Course Menu From March 3rd to 31st
\$18 Lunch
(tax & gratuity not included)
(11:30am - 3:00pm Mon to Fri)

Choice of Appetizer

Mushroom Crostini

a variety mushrooms seasoned with fresh herbs, sautéed with blue cheese on toasted rosemary foccacia

Artisan Green Salad

Artisan lettuce, fresh micro greens, julienned mango tossed in our homemade honey balsamic vinaigrette

Chef's Soup Creation of The Day

Choice of Main Entrée

Salmon Fillet

Maple and hoisin glazed topped with fresh a citrus salsa, served with scented basmati rice and vegetables

Veal Parmigiana

panko breaded, topped with tomato sauce, a three cheese blend, served with roasted red skin potatoes

Angel Hair Pasta

grilled chicken, arugula, roasted red peppers in a rosé sauce

Stuffed Pasta Shells

filled with ricotta cheese, spinach baked with our tomato basil sauce and fontina cheese

Dessert

Chefs Daily Choices

****Items are subject to change based on availability***



Marchalicious
Prix fixe 3 Course Menu From March 3rd to 31st
\$35 Dinner
(tax & gratuity not included)

Choice of Appetizer

Rustic Salad

Chick peas, roasted red peppers, marinated artichoke hearts, artisan greens in a lemon, oregano, olive oil dressing

Baked Meatball Bella Notte

Baked in our tomato basil sauce topped with melted bocconcini cheese and fresh micro basil leaves

Chef's Soup Creation of the day

Choice of Main Entrée

Veal Osso Bucco

Veal shank, slow braised in a red wine and veal jus served with daily potato and seasonal vegetables

Chicken Supreme

Stuffed with roasted red pepper, asparagus and Fontina cheese, with a lemon rosemary jus, seasonal vegetables and daily potato creation

Salmon Fillet

Maple and hoisin glazed topped with fresh a citrus salsa, served with red & white quoin blended with fresh basil and green peas

Parpadella Pasta

With grilled King Oyster Mushrooms in a mascarpone and fresh thyme cream sauce

Dessert

Chefs Daily Choices

***Items are subject to change based on availability**