



**Whitbylicious Winter Edition**  
**Prix fixe 3 Course Menu From January 31 to February 11**  
**\$20 Lunch**  
(11:30am - 3:00pm Mon to Fri)

**Choice of Appetizer**

***Ruby Arcadian Blend Mixed Greens***

*with julienned Mango and Cucumber in a Raspberry Vinaigrette*

***Grilled Romaine Salad***

*with a Garlic, Lemon Vinaigrette, Crispy Bacon and Crumbled Blue Cheese*

***Chef's Soup Creation of The Day***

**Choice of Main Entrée**

***Balsamic Glazed Salmon Fillet***

*with a fresh Tomato, onion and basil bruschetta. Accompanied with pesto infused red and white quinoa*

***Frittata Primavera***

*with Sundried Tomatoes, Spinach and Mushrooms. Finished with Melted Fontina Cheese*

***Grilled Veal Scaloppini***

*infused with fresh lemon, oregano and Extra Virgin Olive, on a bed of Linguine Aglio e olio with fresh cherry tomatoes*

**Dessert**

**Chefs Daily Choices**

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



**BELLA NOTTE**  
RISTORANTE

**Whitbylicious Winter Edition**  
**Prix fixe 3 Course Menu From January 31 to February 11**  
**\$40 Dinner**  
(tax & gratuity not included)

**Choice of Appetizer**

***Baked Brie***

*with Figs, Walnuts and Pistachios with Fresh Rosemary Focaccia Crostini*

***Roasted Red and Yellow Pepper Salad***

*with Artichoke hearts in a Lemon Olive oil Vinaigrette, topped with Warm Poppy crusted Goat Cheese*

***Ruby Arcadian Blend Mixed Greens***

*with julienned Mango and Cucumber in a Raspberry Vinaigrette*

***Chef's Soup Creation of The Day***

**Choice of Main Entrée**

***Pan Seared Branzino Fillet***

*with a Charred Tomato Salsa. Accompanied with a Pesto infused Red and White Quinoa with Sautéed Broccolini*

***Smoked Mozzarella Ravioli***

*in a Roasted Mushroom Cream Sauce with a Fresh Parsley and Basil Pesto*

***Grilled Veal Chop***

*Port Wine Demi Reduction. Accompanied with Mashed Potatoes and Seasonal Vegetables*

***Roasted Quail***

*On a Roasted Mushroom Risotto topped with a Fig and Red Wine Reduction*

**Choice of Dessert**

**Caramel Latte Mini Mousse Cake**

**Gelato Affogato-** Creamy vanilla gelato "drowning" in espresso

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