

LUNCH

\$27 PLUS TAXES AND GRATUITY



APPETIZER (CHOOSE 1)

ORGANIC GREENS SALAD

Pickled red onion, cucumber, heirloom grape tomatoes & house balsamic vinaigrette

FRIED CALAMARI

Lemon pepper fried calamari, chili, lemon & a side of marinara

WOOD FIRED GARLIC BREAD

Toasted ciabatta covered in cheese & drizzled with balsamic glaze

MAINS (CHOOSE 1)

PANINI CHICKEN CLUB

Roast chicken, pancetta, applewood smoked cheddar, & tomato

CHICKEN FETTUCCINE ALFREDO

Wood oven roasted chicken, fettuccine & creamy alfredo

MARGHERITA PIZZA

Sliced bocconcini, Lucy's tomato sauce and fresh torn basil

DESSERT (CHOOSE 1)

CHOCOLATE TORTE

Warm chocolate torte topped with chocolate sauce & raspberry coulis

GELATO


Seasonal gelato, topped with choice of caramel, chocolate, or raspberry coulis


COOKIE SUNDAE


Warm cookie topped with vanilla gelato & caramel sauce

SUMMERLICIOUS CH

JULY 3 - 19, 2026

Produced by  TORONTO

 Vegetarian

 Gluten Free

DINNER

\$35 PLUS TAXES AND GRATUITY



APPETIZER (CHOOSE 1)

CAESAR SALAD

Traditional caesar with anchovies, house-made dressing, smoked pancetta & garlic crostini

BRUSCHETTA

Garlic herbed tomatoes, red onions & goat cheese drizzled with balsamic glaze

FRIED CALIMARI

Lemon pepper fried calamari, chili, lemon & a side of marinara

MAINS (CHOOSE 1)

CHICKEN PARMIGIANA

Breaded chicken breast, tomato sauce & mozzarella cheese, served with spaghetti

PROSCIUTTO PIZZA

Prosciutto, bocconcini, pesto sauce, shaved parmesan & fresh arugula

EGGPLANT PARM

Breaded eggplant with rich tomato sauce, melted bocconcini, and parmesan, baked until golden and finished with fresh basil, served with garlic spaghetti tossed in olive oil and fresh herbs

MUSHROOM AND TRUFFLE RIGATONI

Rigatoni, creamy gorgonzola mushroom sauce, roasted cremini & white mushrooms, truffle oil & fresh parsley

DESSERT (CHOOSE 1)

CHOCOLATE TORTE

Warm chocolate torte topped with chocolate sauce & raspberry coulis

DEEP FRIED CHEESECAKE

Creamy cheesecake wrapped in a soft shell, deep fried & served with gelato. Topped with chocolate and caramel sauce

GELATO

Seasonal gelato, topped with choice of caramel, chocolate, or raspberry coulis