

# Tasting Menu

5 COURSE DINNER - \$60 | PP

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## COURSE 1

### Arancini

Panko Parmesan Crusted Risotto Ball Filled  
With Our House Made Marinara + Mozzarella

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## COURSE 2

### Italian Wedding Soup

A House Made Traditional Braised Chicken +  
Vegetable Broth with Italian Meatballs

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## COURSE 3

### Caesar Salad

Crispy Romaine Lettuce tossed in our House  
Made Garlic Caesar Dressing, Croutons +  
Bacon topped with Parmesan

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## COURSE 4

(Select 1)

### Chicken Parmigiana + Potato Gnocchi

A Panko Crusted Parmesan Chicken Breast  
topped with House Made Marinara, Parmesan +  
Mozzarella.

Along with our house made Gnocchi sautéed  
with your choice of House Made Marinara or  
our Feature Sauce (ask your Server)

OR

### Eggplant Parmigiana + Potato Gnocchi

A Panko Crusted Parmesan Eggplant topped  
with House Made Marinara, Parmesan +  
Mozzarella.

Along with our house made Gnocchi sautéed  
with your choice of House Made Marinara or  
our Feature Sauce (ask your Server)

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## COURSE 5

### Caramel Chocolate Torta

Rich chocolate torta finished with caramel  
drizzle and house-made chocolate whip cream

Reservations Available on [OpenTable.ca](https://opentable.ca)  
209 Red River Road • Downtown Port Arthur