

R I S T O R A N T E
V**aggio**

Anti-Pasti

Cream of forest mushroom soup, enhanced with porcini dust
and crème fraiche

Or

Spring salad with Goodfellow greens, young spinach, rucola
and teardrop tomatoes with balsamic dressing

Entrée

Linguine frutti di mare ~ fresh seafood complimented by plum
tomatoes, zucchini and basil in lobster cream sauce

Or

Penne with sautéed chicken and
broccoli in a garlic, white wine and cream sauce

Or

Tagliata ~ flame seared Black Angus sirloin atop rucola salad,
aged balsamic dressing Parmigiano Reggiano and crispy fries

Dessert

Tiramisu

Sample Menu
\$54

R I S T O R A N T E
V i  a g g i o

Anti-Pasti

Creamy white bean soup enhance with pancetta and white truffle oil

Or

Crispy spinach salad with pear, walnuts, warm bacon and sweet pepper dressing,
and crispy fried broche crusted goat cheese fritters

Entrée

Grilled salmon atop crushed potatoes with vegetable medley and garlic white wine sauce

Or

Linguine frutti di mare ~ fresh seafood complimented by plum tomatoes,
zucchini and basil in lobster cream sauce

Or

Rigatoni and sautéed organic chicken, steeped in intense veal cream,
bacon braised cabbage, walnuts and white truffle oil

Or

Tagliata ~ flame seared Black Angus sirloin atop rucola salad, aged balsamic dressing Parmigiano Reggiano and crispy fries

Dessert

Tiramisu

Or

Guerla's Lemon tart with wild berry coulis

Sample Menu

\$62

R I S T O R A N T E

Vi**aggio**

Anti-Pasti

Creamy white bean soup enhance with pancetta and white truffle oil

Or

Salad primavera, Goodfellow greens, young spinach, rucola, teardrop tomatoes, asparagus, radish & crumbed goat cheese with walnut dressing

Or

Pan seared jumbo lump crab cake, chive butter, baby rucola
And pink grapefruit

Entrée

Herb baked Chilean sea bass atop truffle cream potatoes and bacon braised leeks with port wine emulsion

Or

Spaghetti tossed with roasted lobster tail, steep in lobster broth,
cherry tomatoes, fresh spinach and a hint of chili

Or

Rigatoni and sautéed organic chicken, steeped in intense veal cream, bacon braised cabbage, walnuts and white truffle oil

Or

Seared tenderloin of Angus Beef with asparagus, roasted potatoes, portabella mushrooms and cafe a laite peppercorn sauce

Dessert

Tiramisu

Or

Lemon tart with berry coulis

Sample Menu

\$74