



**Whitbylicious Summer Edition**  
**Prix fixe 3 Course Menu From July 12 to July 23**  
**\$22 Lunch**  
(tax & gratuity not included)  
(11:30am - 3:00pm Mon to Fri)

***Choice of Appetizer***

***Orchard Salad***

*Baby Spinach with Julienned Apple, Cranberries, Candied Walnuts tossed in an Apple Cider Vinaigrette*

***Caesar Salad***

*Romaine Hearts, Crispy Double Smoked Bacon, Shaved Parmesan Cheese, Garlic Crostini With Our Homemade Caesar Dressing*

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

***Choice of Main Entrée***

***Butternut Squash Agnolotti (vegetarian)***

*Butternut Squash Stuffed Pasta in a Parsley and Basil Pesto Cream Sauce*

***Sesame Crusted Salmon Fillet***

*with a Soy and Maple Glaze served with a Green Pea Quinoa*

***Chicken Panini***

*Grilled Chicken Breast topped with Fresh Bruschetta, Melted Three Cheese Blend on a toasted Ace Bakery Ciabatta Bun served with Seasonal Vegetables*

***Pasta Bolognese***

*Pappardella pasta in a classic Italian braised tomato meat sauce*

***Dessert***

***Chefs Daily Choices***

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



**BELLA NOTTE**  
RISTORANTE

**Whitbylicious Summer Edition**  
**Prix fixe 3 Course Menu From July 12 to July 23**  
**\$40 Dinner**  
(tax & gratuity not included)

**Choice of Appetizer**

**California Flat Bread**

*Warm Flat Bread Topped With Avocado, Roasted Red Pepper, Feta Cheese, Baby Arugula Drizzled With A Creamy Chipotle Dressing*

**Stuffed Portobello Mushroom**

*with Caramelized Onions, Fresh Herbs and Cream Cheese. Crusted with Panko Bread Crumbs. Served with a Roasted Pepper Coulis*

**Peach and Baby Greens Salad**

*With Cucumber, Double Smoked Bacon tossed in a Maple Vinaigrette*

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

**Choice of Main Entrée**

**AAA Beef Top Sirloin Steak**

*Seared in a Rosemary Butter served with a Port Pan Jus. Accompanied with Daily Potato and Vegetables*

**Mama's Lamb Stew**

*Boneless Lamb Slow Braised In Fire Roasted Tomatoes Over Potato Gnocchi*

**Lemon Grilled Rainbow Trout Fillet**

*Served with Feta, Grape Tomato and cucumber Couscous*

**Roasted Chicken Supreme**

*Stuffed with Mushrooms, Leeks and Havarti Cheese served with a Red Wine Demi. Accompanied with mashed Potatoes and Vegetables*

**Lemon Risotto (vegetarian)**

*with Sweet Peas And Asparagus Topped With Shave Parmigiano Cheese*

**Dessert**

**Homemade Lemon Pie -topped with Spiced Whip Cream**

**Nutella Tiramisu -our Homemade Tiramisu made with a Swirl of Nutella**

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