



Whitbylicious Winter Edition
Prix fixe 3 Course Menu From January 23 to February 6
\$20 Lunch
(11:30am - 3:00pm Mon to Fri)

Choice of Appetizer

Mushroom Crostini

assorted roasted mushrooms sautéed with gorgonzola cheese on a toasted, garlic rubbed, rosemary focaccia

Baby Spinach & Berry Salad

with strawberries, blueberries, blackberries, sliced almonds tossed in a honey balsamic vinaigrette

Chef's Soup Creation of The Day

Choice of Main Entrée

Pan Seared Salmon Fillet

with a white bean and garlic succotash and roasted carrots

Risotto Primavera

roasted red peppers, baby spinach, mushroom and our tomato basil sauce

Chicken Marsala

chicken scaloppini sautéed with mushrooms and a creamy Marsala wine sauce accompanied with daily potato and seasonal vegetables

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 23 to February 6
\$40 Dinner
(tax & gratuity not included)

Choice of Appetizer

Burrata

fresh cheese with a cream centre served with a roasted red pepper coulis with toasted focaccia and basil infused olive oil

Baby Kale Salad

with sliced almonds, red gala apples, avocado in a poppy seed dressing

Duck Breast Spiedini

drizzled with a juniper glaze

Chef's Soup Creation of The Day

Choice of Main Entrée

Veal Osso Buco

slow braised veal shank with a red wine reduction, mashed potato and seasonal vegetables

Pan Seared Pickerel Fillet

with a mustard dill sauce accompanied with braised red cabbage and apple

Roasted Vegetable Ravioli

in a our tomato and basil sauce and fresh ricotta cheese

Choice of Dessert

Red Velvet Crème Brulée

Chefs Daily Choice

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