

# Carvery

Great tasting home cooking without the work.

## **Sandwiches**



### PRIME RIB SANDWICH

Certified Angus prime rib, black truffle mayo, caramelized onions, provolone cheese, served on ciabatta bread.



# HOT HONEY CRISPY CHICKEN SANDWICH

Crispy chicken breast, chopped romaine, sliced tomatoes, pickles and mayo on a soft brioche bun drizzled with hot honey.



# MONTREAL SMOKED MEAT SANDWICH

Smoked beef brisket & mustard served on light rye bread with a side pickle.



# TURKEY, BACON & BRIE SANDWICH

Sliced turkey breast, double thick bacon and Brie cheese, with mayo and honey Dijon mustard all layered on fresh made sourdough.



# NONNO'S MEATBALL SANDWICH

Handmade meatballs simmered in San Marzano tomato sauce, topped with provolone cheese, served on a baguette.



# CHICKEN PARMIGIANA SANDWICH

Breaded chicken breast cutlet, San Marzano tomato sauce & provolone cheese served on ciabatta bread.



# CRUNCHY CHICKEN SANDWICH

Crunchy chicken breast, tomato, romaine lettuce and mayo on a brioche bun.



### VEAL PARMIGIANA SANDWICH

Panko crusted veal cutlet with tomato sauce, served on a ciabatta bun.



### PORCHETTA SANDWICH

Oven roasted porchetta, spicy muffuletta mix, truffle mayo on a semolina bun.



### TURKEY BREAST SLIDER (with 4oz side)

Oven-roasted turkey breast, provolone cheese, roasted red peppers & pesto mayo on a mini PF ciabatta bun.

Served with your choice of one 4oz side.



### **PRIME RIB SLIDER**

(with 4oz side)

Certified Angus prime rib, provolone cheese, caramelized onions & truffle mayo on a mini PF ciabatta bun.

Served with your choice of one 4oz side.

# **Dinners** All dinners come with your choice of two sides.



TURKEY BREAST



**PORCHETTA** 



**VEAL PARMIGIANA** 



**CHICKEN PARMIGIANA** 



**CERTIFIED ANGUS BEEF PRIME RIB** 



**ATLANTIC SALMON** 

- Teriyaki (shown)
- Hickory & Brown Sugar
- Lemon Thyme



### **MIXED MUSHROOMS**

Slow braised button and cremini mushrooms with fresh parsley, extra virgin olive oil & fresh herbs.



# BASMATI & WILD RICE PILAF

Basmati & wild rice, mixed with dried currants & herbs.



# ROASTED RED PEPPERS

Grilled red peppers in pesto marinade.



# FINGERLING POTATOES

Herb roasted potatoes.



# ROASTED CAULIFLOWER

Cauliflower, parmesan cheese, salt, pepper & spices.



### BRUSSEL SPROUTS WITH BACON & ONIONS

Oven roasted brussel sprouts, caramelized onions and double smoked bacon.



# TRUFFLE MASHED POTATOES

Creamy mashed potatoes infused with truffle oil.



### **BUTTERNUT SQUASH**

Honey roasted with olive oil & a touch of cinnamon.

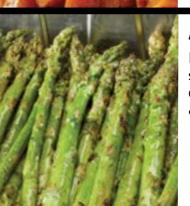
Seasonal.



# SAUSAGE & BREAD STUFFING

Bread, pork sausage, celery, carrots, butter, onion & spices.

Seasonal.



### **ASPARAGUS**

Roasted asparagus seasoned with extra virgin olive oil, salt, pepper & fresh herbs.



ROASTED BROCCOLI

Broccoli florets with everything spice.



# MAPLE ROASTED ROOT VEGETABLES

Parsnips, carrots, butternut squash, olive oil, real maple syrup, fresh rosemary, kosher salt, black pepper.

Seasonal.

### **CORN ON THE COB**

Peaches and cream corn with salted butter. Seasonal.

### **CARAMELIZED ONIONS**

Sautéed onions with salt, pepper & oil.

# OVEN ROASTED HOT BANANA PEPPERS

Hot banana peppers, olive oil, salt.

### **Entrees**



### **EGGPLANT PARMESAN**

Layers of breaded eggplant with tomato sauce and mozzarella cheese.



### **MEAT LASAGNA - THE CLASSIC!**

6 layers of Fortinos fresh pasta, traditional ragu Bolognese simmered for 6 hours, imported Italian tomatoes & Italian Parmigiano. Freshly prepared in our kitchens by our chefs.

### **Appetizers**



### CABBAGE ROLLS

Cabbage, tomatoes, beef, rice, pork, onions, bread crumbs, oil, eggs, salt, garlic & parsley.



### **MEATBALLS**

Handmade meatballs simmered in San Marzano tomato sauce & topped with grated parmesan.

- 2 Varieties:
- Turkey
- Blend of Beef & Pork



### **ARANCINI**

Made with Arborio rice.

- 3 Varieties:
- Truffle Mushroom
- Pizza
- Pomodoro