

# 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