

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.



MINI MEATBALL SLIDER

(with 4oz side)

Beef & pork meatball, with tomato sauce, and provolone cheese.

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



PASTA AL FORNO WITH SAUSAGE RAGU & PEAS

Fortinos mild Italian pork sausage, San Marzano tomatoes, penne, fresh peas, with Pecorino Romano 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