
VITTORIA

in the Village

CATANIA

Bruschetta ~ Freshly diced plum tomatoes tossed with fresh garlic, red onion and basil on toasted bread

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**House Salad** or **Caesar Salad**

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Veal Marsala ~ Veal scallopini in a Marsala wine and mushroom sauce accompanied by roasted potatoes and seasonal vegetables

Chicken Parmigiana ~ Breaded chicken breast topped with our house cheese blend and an herb tomato sauce served with linguine in a roasted garlic sherry parmesan sauce

Salmon ~ Grilled salmon with a honey Dijon dill glaze topped with goat's cheese served with a mediterranean quinoa salad

Alla Gorgonzola ~ Cheese tortellini with red grapes in a gorgonzola cream sauce

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**Tiramisu** ~ Espresso scented Italian trifle  
**Coffee & Tea**

\$40

# MESSINA

**Bruschetta** ~ Freshly diced plum tomatoes tossed with fresh garlic, red onion and basil on toasted bread

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House Salad or **Caesar Salad**

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**Alla Nonna** ~ Penne with grilled chicken, green onion, red peppers and baby spinach in a sherry parmesan herb cream sauce

**Aglio e Olio** ~ Whole wheat spaghetti tossed with garlic and extra virgin olive oil, chopped tomatoes, artichoke hearts, roasted bell peppers, caramelized red onion, baby arugula, sliced black olives and crumbled feta cheese

**Piccante** ~ Linguine with Tiger shrimp, red onion, grilled zucchini, red peppers and spinach in a spicy rosé sauce

**Meatballs & Spaghetti** ~ Homemade meatballs in a bolognese sauce with whole wheat spaghetti

**Alla Sophia** ~ Linguine with pancetta ham, wild mushroom and baby spinach in truffle scented garlic olive oil topped with goat's cheese

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Tiramisu ~ Espresso scented Italian trifle
Coffee & Tea

\$32

PORTOFINO

Bruschetta ~ Freshly diced plum tomatoes tossed with fresh garlic, red onion and basil on toasted bread

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**Caprese Salad** or **Caesar Salad**

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Cream of Roasted Red Pepper Soup

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**Beef Tenderloin** ~ Grilled 8oz. Alberta Angus beef tenderloin with a port reduction topped with gorgonzola butter served with roasted garlic mashed potatoes and roasted vegetables

**Pan Seared Halibut Filet** ~ Halibut filet napped with cherry tomatoes and sambuca sauce, accompanied by rice pilaf with roasted vegetables

**Veal Saltimbocca** ~ Veal scallopini topped with prosciutto, roma tomatoes, fresh sage and provolone in a white wine butter sauce with roasted potatoes and roasted vegetables

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New York Cheese Cake ~ Topped with fruit compote

Tiramisu ~ Espresso scented Italian trifle

Coffee & Tea

\$49