

Bella Vita

• R I S T O R A N T E •

LUNCH ENTREES

BRIOCHE CON ASTICE “LOBSTER ROLL”

Poached Atlantic lobster, Dijonnaise, celery, onion served on a soft brioche bun served with hand-cut French fries and a garden greens

23

SCHNITZEL DI MAIALE

Breaded Ontario pork loin, charred spring onion, truffle aioli, asiago cheese, sliced hot-house tomatoes, arugula served on a potato and chive bun with French Fries

22

HAMBURGUER “DALLAVALLE”

House-made ground chuck burger, topped with aged cheddar, double-smoked bacon garnished with iceberg lettuce, hot-house tomato and Vidalia onion served with hand-cut French fries

19

SUPREMA DI POLLO CON VERDURE DI STAGIONE

Pan-seared 8oz. chicken supreme topped with a sun-dried tomato relish, roasted fingerling potatoes and grilled seasonal vegetables

24

SALMONE ALLA GRIGLIA

Grilled Atlantic salmon glazed with pineapple and chipotle, served with a bitter green salad of roasted red pepper, shaved cucumber, julienne of red onion and carrot ribbons tossed with a roasted tomato vinaigrette and topped with a baked ricotta crumble

25

CHEF’S DAILY FEATURE