



l a k e v i e w

Spring Pre-Fixe Menu | \$40

first course

Cauliflower Fritto Misto

Gluten-free tempura battered fried cauliflower, served with whipped Bulgarian feta, fresh mint & sliced apples

House Salad

Mixed greens, grape tomatoes, cucumbers, red onion, carrots & radish

Semolina Dusted Calamari

Served with red onion, red pepper, olives, banana peppers & chili garlic aioli

Chefs Butternut Bisque

Served with local maple drizzle & crème fraiche

second course

Wild Mushroom Risotto

Vegan risotto infused with roasted cremini, shiitake, and oyster mushrooms, topped with grilled maitake mushroom

Chicken Cacciatore

Chicken thighs braised with peppers, onions, mushrooms, olives, and tomatoes served with garlic thyme roasted spaghetti squash

Sausage and Escarole Orecchiette

Orecchiette pasta tossed with mild Italian sausage, sautéed escarole, and a roasted garlic parmesan cream

Pan Seared Sea Scallops

Served with kale and pancetta pearl barley orzotto & carrot top pesto

third course

Classic Tiramisu

Vanilla ladyfingers soaked in buttered rum and coffee syrup, mascarpone tiramisu filling, cocoa powder, chocolate ganache sauce and chocolate covered espresso beans

Featured Handcrafted Cocktail | \$12

Italian Margarita

Olmecca Altos reposado Tequila, Disaronno Amaretto, Lime Juice & Agave