Viale Canova

I Pani

All' aglio
Ciabatta bread with fresh garlic and extra virgin olive oil

Bruschetta
Toasted ciabatta bread topped with roma tomato, basil and Spanish onion

Crostino Margherita
Toasted ciabatta bread with bocconcini, tomato and origano

Antipasti

Aspagagi in camicia con crema di formaggi e tartufo
Baked asparagus wrapped in bacon and topped with cheese and truffle cream

Carpaccio di manzo al limone con rucola e parmigiano
Sliced raw eye fillet topped with fresh rocket, parmiggiano cheese with lemon dressing

Frittura di mare
A combination of fresh seafood lightly floured and deep fried

Cappesante in agrodolce
Baked sea scallops with mushrooms in a cream and balsamic vinegar sauce

Carpaccio di salmone, fragole e balsamico
Sliced raw Atlantic salmon with fresh strawberries topped with balsamic dressing

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Paste e Risotti

Rigatoni al ragu'
Home made rigatoni with a traditional Bolognaise sauce and parmiggiano cheese

Ravioli ricotta e spinaci
Home made ravioli with ricotta cheese and fresh spinach filling in a butter, sage and walnut sauce

Fettuccine al pollo e peperoni
Home made fettuccine with chicken, capsicum and a touch of cream

Gnocchi al canguro e mascarpone
Home made potato gnocchi with smoked kangaroo meat, zucchini in a mascarpone cream

Spaghetti alla marinara
Home made spaghetti with a combination of fresh seafood in a traditional tomato sauce

Caserecce con scampi, asparagi e pomodorini
Home pasta with scampi meat, asparagus and cherry tomatoes in a white wine sauce

Risotto del giorno
Lorenzo's special rice of the day

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Pesci

Salmone del giorno
Atlantic salmon fillet of the day

Gamberoni del giorno
Lorenzo's special prawns of the day served with rice and salad

Specialita' di mare del giorno
Special seafood dish of the day

Carni

Filetto di manzo a scelta
Tender eye fillet with your choice of Lorenzo's special sauces: porcini mushroom or green pepper corn or red wine sauce served with potato and vegies

Scaloppine di vitello a scelta
Our special veal scaloppine with your choice of our sauces: lemon and white wine or sauté' mushrooms or Marsala sauce served with potato and vegies

Coscie d' anatra alla contadina
Baked duck legs with kalamata olives and fresh tomatoes in a Marsala sauce on polenta heart

Costolette di agnello marinate al timo grigliate
Grilled lamb cutlets marinated in thyme and vine sauce, topped with herbs olive oil

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Insalate

Mista alla ca' 7

Mix green, tomato, onion, olives, strawberries, walnuts and much more with balsamic vinegar dressing

Rucola e Parmiggiano

Fresh rocket and shaved Parmiggiano cheese with balsamic vinegar dressing

Caprese di bufala

Fresh roma tomatoes and buffalo bocconcini cheese topped with extra virgin olive oil

Insalata di capuccio, prosciutto e noci

Thinly sliced cabbage with prosciutto crudo and walnut salad with balsamic dressing

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Dolci

Panna cotta
Panna cotta with a special baileys sauce

Tiramisu'
Oue traditional savoiardi biscuits and coffee cake

Bigne' alla crema e cioccolato
Home made prophiterolls with a vanilla cream filling topped with Lorenzo's special chocolate sauce

Crespella alle fragole
Home made sweet crepe with vanilla and fresh strawberry sauce with ice cream

Caprese dolce
Almonds and chocolate pudding with a cinnamon cream

Gelato allo Zafferano
Saffron ice cream in a pastry basket

Formaggi all' italiana
A combination of Italian cheeses

Buon appetito da Lorenzo & Massimo

Please let us know about any food allergies
B.Y.O. wine only, $3.50 corkage per person
All credit cards except, surcharge on Amex and Diners apply