

## ~ Appetizer Menu ~

Minimum of \$24.00 per person

Antipasto \$5.00  
A blend of fine Italian meats and  
cheese with marinated vegetables

Bruschetta \$3.50  
Grilled slices of Italian bread, brushed  
with garlic and olive oil; topped with  
gorgonzola, sauteed mushrooms, and  
carmelized onions

Calamari Fritti \$5.00  
Fried squid rings served with aioli sauce

Fruit Tray \$6.00

Cheese Tray \$4.00

Steamed Baby Clams \$6.00  
Tender young clams steamed in wine  
and herbs

Poached King Salmon \$8.00  
Served with smoked salmon mousse

Large Cocktail Prawns \$8.00  
Served with cocktail sauce

Insalata Caprese \$5.00  
Sliced fresh mozzarella with ripe  
tomatoes, black olives; seasoned with  
fresh basil and virgin olive oil

Shrimp Scampi \$7.00  
Sautéed shrimp in garlic wine sauce

### ~Passed Appetizers~

Crab and Artichoke Dip \$8.00  
Served on crostini

Mini Crab Cakes \$8.00  
Served with mango remoulade

Tuna Tartar \$7.00  
Served with crostini

Beef Skewers \$6.00  
With a red wine demi-glaze

Endive with chevre \$5.00  
Drizzled with Balsamic with  
caramelized pecans

Mini Cheese Panini \$5.00  
Topped with a tomato apple chutney

Chicken Skewers \$5.00  
Served with Cajun sauce

Smoke Salmon Mousse \$7.00