

DINNER

APPETIZERS

SOUP OF THE DAY \$7

CHEESY PIZZA BREAD \$12

garlic oil, mozza, parsley & marinara sauce

CHEESE STUFFED ARANCINI \$13

fried risotto balls, marinara, basil aioli

CRISPY CALAMARI \$15

salt & pepper calamari, fried banana peppers, green onion & angry aioli

TEMPURA PRAWNS \$14

six tempura prawns & angry aioli

P.E.I MUSSELS \$18

garlic butter, white wine, spinach, red pepper, onion, tomato concassé & served with ciabatta bread

GF MEATBALLS \$15

pork & beef meatballs, tomato sauce, Parmesan & parsley

MEAT & CHEESE BOARD \$21

prosciutto ham, genoa, casalingo salami, roasted garlic clove, sicilian olives, feta stuffed jalapenos, two types of artisanal cheese & toasted ciabatta

SALAD

add protein

• chicken \$6 | calamari \$7 | sautéed prawns \$9 | steak \$11 •

GF ARTISAN GREENS \$6/\$10

artisan greens, tomato, pickled red onion, cucumbers, balsamic & herb vinaigrette

CAESAR SALAD \$7/\$10

romaine, roasted garlic & Parmesan dressing, croutons

GF BEET SALAD \$9/\$13

roasted & pickled beets, goat cheese, arugula, candied pecans, white balsamic dressing

V POWER BOWL \$15

mixed greens, fried chick peas, cocktail tomatoes, pickled red onions, roasted red peppers, cucumbers, avocado & ranch dressing

SANDWICHES

sandwiches are served with fries OR artisan greens

• or choose soup | beet or caesar salad | yam fries \$4 •

BLOCK BURGER \$17

all beef patty, American cheddar, garlic aioli, Dijon grainy mustard, shredded lettuce, tomato, sliced red onions & pickle slices

ROAST BEEF DIP \$17

salt & pepper slow roasted beef, crispy onions, horseradish mayo, au jus

STEAK SANDWICH \$18

grilled 6oz reserve Angus sirloin, toasted garlic bread

V VEGGIE BURGER \$17

veggie patty, shredded lettuce, tomato, garlic aioli & brioche bun



PIZZA

PEPPERONI PIZZA \$17

pepperoni, tomato sauce & mozza cheese

THE NICO \$18

olives, mushroom, Genoa salami, soppressata salami, tomato sauce, mozza

BLOCK BASIL \$15

basil spread, bocconcini cheese, tomato concassé & fresh basil

CAPICOLLA \$19

Italian cured pork, grilled pineapple, tomato sauce, roasted red peppers, mozza, chili oil

MUSHROOM \$18

crimini mushrooms, roasted garlic purée, caramelized onion, mozza, truffle oil, arugula

PASTA

MUSHROOM RAVIOLI \$20

garlic cream sauce, white wine, spinach, onion, tomato consassé, Parmesan & parsley

WILD BOAR PENNE BOLOGNESE \$22

roasted tomato sauce, grated Parmesan, fresh basil

SPAGHETTI & MEATBALLS \$21

pork and beef meatballs, Parmesan, roasted plum tomato sauce

PRAWN & SAUSAGE TAGLIATELLE \$22

sautéed prawns, dried Hungarian sausage, red peppers, white wine, garlic, olive oil, Parmesan

CHICKEN & SPICY ROSÉ PENNE \$21

chicken breast, spicy rosé sauce, Parmesan & fresh herbs

MAINS

GF ROAST CHICKEN BREAST \$26

roasted garlic mashed potatoes, daily vegetables & brown butter pan jus

GF 8oz ANGUS BEEF SIRLOIN \$28

daily vegetables, roasted garlic mashed potato & red wine demi-glace

V TOASTED BARLEY SAUTÉ \$17

roasted mushrooms, garlic, tomato concassé, spinach, parsley, white wine & tahini dressing

FISH/SEAFOOD FEATURE

ask your server for details

ALLERGIES?

please inform your server

-Care Bakery-

• gluten free bread \$2 | gluten free pasta \$3
gluten free bun \$3 | gluten free pizza \$4 •
