

# DINNER

## APPETIZERS

**SOUP OF THE DAY \$7.50**

**PIZZA BREAD \$10**

forno baked flat bread & marinara sauce

**TEMPURA PRAWNS \$13**

spicy roasted red pepper & pineapple salsa, angry aioli

**CRISPY CALAMARI \$13**

red onion, scallions, parsley & marinara

**CHICKEN WINGS (1LB) \$13**

bbq | honey garlic | salt & pepper | hot

**CHEESE STUFFED ARANCINI \$13**

fried risotto balls, marinara, basil aioli

**MEATBALLS \$14**

pork & beef meatballs, tomato, olive mint ragout, Parmesan, chopped parsley

**P.E.I MUSSELS \$17**

tomato sauce, sausage, fresh herbs & fries

**SALUMI BOARD \$18**

prosciutto salami, mortadella, chorizo salami, two types of artisanal cheese, olives & toasted ciabatta

## SALAD

add protein

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

**CAESAR SALAD \$9/\$12**

romaine, roasted garlic & Parmesan dressing, croutons

**GF PEAR & BRIE SALAD \$9/\$12**

red wine poached pear, triple cream brie, white balsamic dressing

**GF BLOCK BEET SALAD \$9/\$12**

pickled & roasted beets, star anise beet purée, candied pecans, goats cheese, arugula, sea salt

## SANDWICHES

sandwiches are served with fries

• or choose soup | salad \$3 •

**THE BLOCK BURGER \$17**

all beef patty, aged white cheddar, garlic aioli, grainy mustard, lettuce, tomato, onion, pickle

**ROAST BEEF DIP \$17**

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

**STEAK SANDWICH \$18**

grilled 6oz reserve Angus sirloin, toasted garlic bread

## PIZZA

**IL GIARDINO \$15**

basil purée, diced red peppers, chopped tomato, artichokes, mozza

**MUSHROOM \$17**

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

**CAPICOLLA \$17**

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

**THE NICO \$18**

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

## PASTA

**WILD BOAR PENNE BOLOGNESE \$19**

roasted tomato sauce, grated Parmesan, fresh basil

**SPAGHETTI & MEATBALLS \$21**

pork and beef meatballs, Parmesan, roasted plum tomato sauce

**PRAWN & SAUSAGE TAGLIATELLE \$21**

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

**ROASTED CHICKEN PENNE \$21**

sautéed mushrooms, leeks, roasted garlic, light white wine cream, Parmesan

## MAINS

**GF ROAST CHICKEN BREAST \$26**

rosemary Parmesan risotto, seasonal vegetables, butternut squash cream sauce

**GF DOUBLE CUT PORK CHOP \$28**

smashed potatoes, seasonal vegetables, roasted mushroom & green peppercorn demi glaze

**GF 8oz ANGUS BEEF SIRLOIN \$28**

seasonal vegetables, olive oil rustic mashed potato, red wine demi-glaze

**FISH/SEAFOOD FEATURE**

ask your server for details

### ALLERGIES?

please inform your server

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

• Breakfast | Lunch  
Dinner | Happy Hour  
Late Night •

