

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

kale, 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, dry 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 •

