



215 Preston St
Ottawa, Ontario
K1R 7R1
Tel: 238-6063
Fax: 233-3331

Beverages

Cash Bar

Domestic Beer.....	\$5.50
Imported Beer.....	\$5.75
Rum, Rye, Gin, Vodka, Scotch.....	\$5.50
Liqueur.....	\$6.00 - \$7.00
Deluxe Liqueur.....	\$7.00 - \$8.50
Cocktail.....	\$6.00
Wine by the Glass.....	\$5.50
Bottled Wine, 1 Litre.....	\$26.00
Soft Drinks -per glass.....	\$2.00
-per bottle.....	\$4.00
Caesar.....	\$6.50

Host Bar

Domestic Beer.....	\$4.25
Imported Beer.....	\$5.25
Rum, Rye, Gin, Vodka, Scotch.....	\$4.25
Liqueur.....	\$5.25 - \$5.50
Deluxe Liqueur.....	\$5.50 - \$7.50
Cocktail.....	\$5.00
Wine by the Glass.....	\$4.25
Bottled Wine, 1 Litre.....	\$26.00
Soft Drinks - per glass.....	\$1.25
- per bottle.....	\$3.25
Soft Drinks - per person.....	\$2.00

Taxes Included

Subject to service charges only



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Banquet Menu

Banquet Menu #1

Choose one item per course.

Bruschetta Main Course

Antipasto Veal Scaloppini
White Wine Sauce
and Mushrooms

Italian Antipasto
or
Prime Rib Roast
Prosciutto Mushroom Sauce
e Melone Sirloin Steak
Mushroom Sauce

Soup Dessert

Stracciatella Baked Alaska
Pastina in Brodo
Tortellini Strawberry
Shortcake

Pasta Tartufo

Lasagna Tiramisu
Cannelloni
Manicotti

Salad **\$85.00**
Garden Salad **per person**

Includes

fruit punch at reception, soft drinks during and after dinner, coffee/tea with dinner and at night, midnight buffet: (Deli tray with cheese, vegetable/relish tray, pizza, fruit).

Banquet Menu #2

Choose one item per course.

Bruschetta Main Course

Antipasto Veal Scaloppini
Choice of Sauce

Italian Antipasto Chicken
or Bocconcini
Prosciutto Prime Rib Roast
e Melone

Soup Dessert

Stracciatella Baked Alaska

Pastina in Brodo Cake

Pastries

Tiramisu

Pasta

Penne Tomato Sauce

Fettuccine

Linguini

Salad **\$75.00**
Garden Salad **per person**

Includes

fruit punch at reception, soft drinks during and after dinner, coffee/tea pizza and fruit.

Banquet Menu #3

Choose one item per course.

Bruschetta Dessert

Soup Baked Alaska

Stracciatella Pastries

Minestrone Tiramisu
Tortellini

Salad

Garden Salad

Main Course

Veal White Wine

Mushroom Sauce

Chicken Bocconcini

Prime Rib Roast

Mushroom Sauce

\$55.00
per person

Includes

fruit punch at reception, soft drinks during and after dinner, coffee/tea with dinner and at night, midnight buffet: (Deli tray with cheese, vegetable/relish tray, pizza, fruit).

All above served with potatoes, seasonal vegetables, rolls and butter

Prices subject to Provincial Sales Tax, Service Charge and GST. Prices subject to change.



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Little Extras

Cocktails

Fruit Punch.....	3.00
Liquor Punch.....	3.50
Daiquiris	4.50

Antipasto

Bruschetta (per person).....	1.75
Hot & Cold Hors d'Oeuvres	8.00
(per person)	
Italian Antipasto	11.00
Prosciutto & Melone	11.00
Shrimp Cocktail (5 Large)	13.00
Mare e Monte	14.00
(prosciutto, capicollo, giardinere, salami, olives, tomatoes, bocconcini, and seafood salad in radicchio leaf)	
Deep Fried Calamari, Smelts, Zucchini Platter.....	11.00
Add Mussels - \$2.00 pp	
Deluxe Antipasto Buffet	
Includes Ice Sculpture with Shrimp	
(For Weddings Only).....	30.00

Mussels Red Sauce	
Zucchini	
Smelts	
Calamari	
Shrimp Cold with Ice Sculpture	
Shrimp Cooked at Food Station	
Rice Balls Small	
Potatoes Croquettes	
Assorted Hot Hor's	
Assorted Cold Hor's	
Plates; Capicollo, Salami, Prosciutto and Other Deli Meats	
Cheese; Crotonese, Provolone, Fontina and Local Cheeses	
Grilled Vegetables; Eggplant, Zucchini, Roasted Peppers, Olives, Pickled Vegetables, Hearts of Palm	
Tomato Slice wit with Lemon Dill Sauceh Bocconcini Cheese Seasoned with Olive Oil and Basil	

Soups

Tortellini in Brodo	5.00
Stracciatella	5.00
Minestrone.....	5.00
Pastina in Brodo with chicken.....	6.00
Choice of Cream Soup or Beef Consomme	6.00

Pasta

Penne	14.00
Rigatoni.....	14.00
Fettuccine home made	17.00
Linguini home made	17.00
Cannelloni	18.00
Manicotti.....	18.00
Lasagna.....	18.00
Tortellini	16.00
Fazzoletti	19.00
Choice of Meat Sauce or Tomato Sauce - no charge Cream Sauce - \$3.00 extra Choice of Seafood Sauce Red or White - \$4.00 extra	

Beef

Roast Beef	20.00
Prime Rib (10 oz).....	23.00
Sirloin Steak (10 oz).....	25.00
Rib Steak (10 oz).....	25.00
Filet Mignon (8 oz)	28.00

Kabob

Sirloin Kabob.....	18.00
Chicken Kabob	15.00
Seafood Kabob.....	19.00
Includes 2 shrimp, salmon, scallop	
All of the above kabobs served on a bed of rice, 1 kabob per person	

Veal

Veal Chop.....	37.00
Veal Scaloppini.....	25.00
Choice of White Wine Mushroom Sauce, Lemon, Milanese or Marsala	
Veal Parmigiana	25.00
Involtini di Vitello	29.00
Stuffed with Fontina, Mozzarella, Prosciutto, Red Wine Sauce - 2 per Person	
Veal Fiorentina	27.00
Sliced Ham, Cheese & Spinach	

Chicken

Half Roasted Chicken	19.00
Chicken Scaloppini	19.00
Choice of White Wine Mushroom Sauce or Lemon Sauce	
Chicken Parmigiana	22.00
Chicken Bocconcini	23.00
Stuffed with Seasoned Italian Bread Crumbs, Ricotta, Mozzarella Cheese, Prosciutto	
All main courses served with vegetables, potatoes or rice	

Salads

La San Marco	6.00
Baby greens, radicchio, endive, olives, tomato	
Garden Salad	5.00

Fish

Surf and Turf.....	40.00
Filet Mignon	
Seafood Platter	13.00
Smelts, Calamari, Shrimps Mussels	
Filet of Salmon (on Rice).....	19.00
Filet of Sole (on Rice)	19.00
Large Shrimp (5 on Rice)	15.00

Desserts

Baked Alaska.....	4.50
Cassata	4.50
Ice Cream.....	3.50
Tartufo	4.50
Lemon Sherbet	4.00
Tiramisu	4.50
Assorted Cakes.....	4.00
Pastries	3.50
Fruit Display (per person).....	4.00
Fruit Basket (per person)	3.00
Dessert Table (per person).....	11.00

Midnight Buffet

per person

Vegetable & Relish Tray.....	3.50
Cold Cuts.....	6.00
Pizza.....	2.50
Porchetta	4.50
Calamari, Smelts, Mussels	8.00
Cheese Tray	5.00
Regular Coffee	1.50