

# labosca

## DINNER

AVAILABLE FROM 5PM

### STARTERS

#### antipasti

-  **ANGUS BEEF TENDERLOIN CARPACCIO 21**  
pickled shitake / pine nuts / horseradish aioli / grana padano foam / salted egg yolk
- CRISPY CALAMARI 20**  
flour dusted and fried / garlic aiol
- NORWEGIAN SMOKED STEELHEAD 20**  
roast garlic cream / caper berries / beets
-  **GLAZED BRUSSEL SPROUTS 18**  
maple & balsamic glaze / garlic chip & avocado chili dip
- VEGAN IMPOSSIBLE MEATBALL 20**  
impossible meat / tangy peperonata
- BRUSCHETTA 3 WAYS 17**  
tomato & balsamic reduction / kalamata olive tapenade & goat cheese / mushroom truffle fricassee
- MUSSELS 26**  
PEI BLUE mussels – choice of: garlic, onion and white wine cream or spicy drunken tomato with salami & IPA
- GARLIC CHILI PRAWNS 20**  
arugula / cherry tomato / butter / french baguette

#### insalata

- CAESAR SALAD 18**  
romaine / house made caesar dressing / croutons / grana padano
- CAPRESE SALAD 19**  
vine ripe tomato / buffalo mozzarella / balsamic pearl / basil oil
- GARDEN SALAD 17**  
arugula / honey-balsamic dressing / asparagus / cherry tomatoes / olives / artichokes / pickled onions / walnut & peppers
- QUINOA SALAD 19**  
cucumber / grape tomatoes / lemon / figs / peppers / pickled red onion / mint dressing
- POACHED PEAR SALAD 21**  
red wine poached pear / caramelized walnuts / goat cheese / balsamic dressing
- ADDITIONS:**  
chicken breast 8 / sautéed prawns 9 / prosciutto 7 / salmon fillet 14 / smoked salmon 7 / impossible meatballs 8

#### charcuterie & cheese

- CURED CHARCUTERIE 30**  
selection of assorted cured meats / crostini & lavash
- CHEESE BOARD 32**  
assortment of cheeses / crostini & lavash

#### zuppa

- MINISTRONE 10**  
seasonal vegetables / basil pesto / chili oil & cheese tortellini
- SOUP OF THE DAY 10**

#### sides

- CHILI GARLIC PRAWNS 10**
- GRILLED PEPPERS AND BROCCOLINI / ALMOND 10**
- FRENCH FRIES / TRUFFLE MAYO 9**
- GARLIC CHEESE TOAST 9**
- BREAD BASKET 8**

### MAINS

#### pasta

-  **LAMB RAGOUT 30**  
fettuccini / lamb leg ragout / grana padano
- MUSHROOM RISOTTO 30**  
mixed mushrooms / truffle oil
- FETTUCCINI FRUTTI DI MARE 33**  
seasonal seafood / garlic white wine cream
-  **BUCATINI BOLOGNESE 28**  
ground beef / tomato & herb sauce
- PENNE ARRABIATA 25**  
grape tomato / spicy marinara
- GNOCCHI GENOVESE 29**  
chicken / grape tomatoes / basil pesto cream

#### pizza

- all pizza made with passata rustica tomato base and 100% italian mozzarella
- MARGARITA 23**  
tomato sauce / mozzarella cheese / basil pesto
- CAPRICCIOSA 25.5**  
ham / artichoke / black olives
- FUNGHI 24**  
mushrooms / tomato sauce / mozzarella / truffle oil
- SPICY CHICKEN 24.5**  
marinated chicken / hot banana peppers / bell peppers / red onions

#### secondo

- GRILLED BISON FLAT IRON STEAK 42**  
red wine demi glaze / roasted garlic mashed potatoes / seasonal vegetables
- SALMON AQUAPAZZA 37**  
grape tomatoes / caper / clam broth / seasonal vegetables
- CHICKEN CONFIT CACCIOTORE 37**  
confit chicken breast / cacciatore sauce / roasted garlic mashed potatoes / seasonal vegetables
- EGGPLANT PARMIGIANA 34**  
eggplant / peperonata / buffalo mozzarella / marinara sauce

CHEF'S SPECIALTY 

WE PROUDLY SERVE  
CERTIFIED ANGUS BEEF 