

LA FENICE



*TUSCAN
CHOPHOUSE
EST. 1984*

DINNER



LA FENICE

starters

Spicy Sauteed Squid 24
Grilled Shrimp + Squid 24
Grilled Shrimp 25

Buffalo Caprese 24
Carpaccio 24
Soup of the Day 14

greens

Insalata Mista 19
Arugula + Grana Padano 22
Romaine Caesar 23

Radicchio, Arugula + House
Aged Goat Cheese 23

white pizza

Rosemary 24
*Fior Di Latte, Parmesan, Red Onion,
Black Pepper, Fresh Rosemary*

Prosciutto Arugula 28
*Fior Di Latte, Prosciutto, Arugula,
Lemon, Parmesan*

Mushroom 29
*Lemon Creama, Fontina, Shiitake,
Cremini, Oyster Mushrooms, Thyme,
Parsley, Lemon Zest*

red pizza

Soppressata 26
*Soppressata, Gorgonzola,
Fior Di Latte, Basil*

Margherita 20
*Basil, Extra Virgin Olive Oil,
Fior Di Latte*

Marinara 19
Basil, Oregano, Sea Salt

Cheese 24
Pecorino, Parmesan, Fior Di Latte

Carnivore 26
*Pepperoni, Soppressata, Italian
Sausage, Fior Di Latte, Pecorino*

Pepperoni 25
Pepperoni, Pecorino, Fior Di Latte



LA FENICE

seafood

Served with Fresh Cut Seasonal Vegetables

Mixed Seafood Grill 55

*Shrimp, Calamari, Atlantic Salmon,
Fresh Herbs, Garlic*

Jumbo Tiger Shrimp 55

Fresh Herbs, Garlic

Atlantic Salmon 35

Poached or Grilled + Fresh Herbs

Mediterranean Sea Bream 51

*Grilled + Served Whole or Deboned,
Fresh Lemon*

Mediterranean Sea Bass 51

*Grilled + Served Whole or Deboned,
Fresh Lemon*

on the grill

Served with our Signature Salsa Verde + Fresh Cut Seasonal Vegetables

Rack of Lamb 62

*Premium Australian Lamb, Fresh
Mint, White Wine Sauce*

Veal Rib Chop 61

Fresh Herbs + Garlic Rub

10 oz. New York Striploin 52

Fresh Herbs + Garlic Rub

12 oz. Rib Eye, Centre Cut 57

Fresh Herbs + Garlic Rub

chophouse add—ons

Rapini + Garlic 13

House Fries 12

Side Mushrooms 16

Linguini Pomodoro 15

Fettuccine Alfredo 15

Linguini Aglio e Olio 13

Side Sausage 14

Tiger Shrimp 20

classic meat favourites

Served with Fresh Cut Seasonal Vegetables

Chicken Milanese 33

*Breaded Boneless Breast, Mozzarella,
House-Made Tomato Sauce*

Veal Scaloppine 36

*Fresh Shiitake, Portobello, Oyster
Mushrooms or Lemon, Dry Sherry*



LA FENICE

pasta

Gluten Free Pasta Available Upon Request

Gnocchi Four Cheese 29

*Asiago, Pecorino, Goat Cheese,
Parmigiano-Reggiano*

Linguini Pomodoro 25

House-Made Tomato Sauce, Basil

Agnolotti 28

*Ricotta-Filled, Gorgonzola,
Fresh Cream Sage, House-Made
Tomato Sauce*

Linguini Shrimp + Rapini 36

Crispy Pancetta, White Wine Sauce

Linguini Spicy Shrimp 36

Spicy House-Made Tomato Sauce

Fettuccine Salmon 31

Atlantic Salmon, Dill, Fresh Cream

Linguini Mixed Seafood 36

*House-Made Tomato Sauce or
White Wine, Garlic, Fresh Herbs*

Linguini with Clams 37

*Manila Clams, Spiced House-Made
Tomato Sauce or White Wine Sauce*

Fettuccine Bolognese 34

*Braised Ground Veal, Red Wine,
Parmigiano-Reggiano, House-Made
Tomato Sauce*

Fettuccine Mushroom 30

*Shiitake, Portobello, Oyster
Mushrooms, Parmigiano-Reggiano*

risotto

Traditional Italian Carnaroli Rice

Mushroom 36

*Shiitake, Portobello, Oyster
Mushrooms, Parmigiano-Reggiano*

Milanese 34

*Saffron, Parmigiano-Reggiano,
Grilled Sausage*

Seafood 38

*Shrimp, Calamari, Mussels, Clams,
House-Made Tomato Sauce*