



LA FENICE

DINNER

starters

Spicy Sauteed Squid 23

Grilled Shrimp + Squid 23

Grilled Shrimp 24

Buffalo Caprese 22

Carpaccio 23

Soup of the Day 14

greens

Insalata Mista 18

Arugula + Grana Padano 21

Romaine Caesar 20

Radicchio, Arugula + House

Aged Goat Cheese 21

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

DINNER

seafood

Served with Fresh Cut Seasonal Vegetables

Mixed Seafood Grill 49

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

Jumbo Tiger Shrimp 49

Fresh Herbs, Garlic

Atlantic Salmon 33

Poached or Grilled + Fresh Herbs

Mediterranean Sea Bream 47

*Grilled + Served Whole or Deboned,
Fresh Lemon*

Mediterranean Sea Bass 47

*Grilled + Served Whole or Deboned,
Fresh Lemon*

on the grill

Served with our Signature Salsa Verde + Fresh Cut Seasonal Vegetables

Rack of Lamb 58

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

Veal Rib Chop 56

Fresh Herbs + Garlic Rub

10 oz. New York Striploin 48

Fresh Herbs + Garlic Rub

12 oz. Rib Eye, Centre Cut 53

Fresh Herbs + Garlic Rub

chophouse add—ons

Rapini + Garlic 12

House Fries 11

Side Mushrooms 15

Linguini Pomodoro 14

Fettuccine Alfredo 14

Linguini Aglio e Olio 12

Side Sausage 13

Tiger Shrimp 19

classic meat favourites

Served with Fresh Cut Seasonal Vegetables

Chicken Milanese 31

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

Veal Scaloppine 35

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



LA FENICE

DINNER

pasta

Gluten Free Pasta Available Upon Request

Gnocchi Four Cheese 27

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

Linguini Pomodoro 24

House-Made Tomato Sauce, Basil

Agnolotti 26

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

Linguini Shrimp + Rapini 33

Crispy Pancetta, White Wine Sauce

Linguini Spicy Shrimp 33

Spicy House-Made Tomato Sauce

Fettuccine Salmon 29

Atlantic Salmon, Dill, Fresh Cream

Linguini Mixed Seafood 33

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

Linguini with Clams 33

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

Fettuccine Bolognese 31

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

Fettuccine Mushroom 28

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

risotto

Traditional Italian Carnaroli Rice

Mushroom 34

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

Milanese 32

*Saffron, Parmigiano-Reggiano,
Grilled Sausage*

Seafood 36

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