



LA FENICE

LUNCH

starters

Spicy Sauteed Squid **20**
Grilled Shrimp + Squid **20**
Grilled Shrimp **21**

Buffalo Caprese **19**
Carpaccio **21**
Soup of the Day **12**

greens

Insalata Mista **16**
Arugula + Grana Padano **18**
Romaine Caesar **18**

Radicchio, Arugula + House
Aged Goat Cheese **19**

white pizza

Rosemary 21
*Fior Di Latte, Parmesan, Red Onion,
Black Pepper, Fresh Rosemary*

Prosciutto Arugula 25
*Fior Di Latte, Prosciutto, Arugula,
Lemon, Parmesan*

Mushroom 26
*Lemon Creama, Fontina, Shiitake,
Cremini, Oyster Mushrooms, Thyme,
Parsley, Lemon Zest*

red pizza

Soppressata 24
*Soppressata, Gorgonzola,
Fior Di Latte, Basil*

Margherita 18
*Basil, Extra Virgin Olive Oil,
Fior Di Latte*

Marinara 17
Basil, Oregano, Sea Salt

Cheese 21
Pecorino, Parmesan, Fior Di Latte

Carnivore 23
*Pepperoni, Soppressata, Italian
Sausage, Fior Di Latte, Pecorino*

Pepperoni 22
Pepperoni, Pecorino, Fior Di Latte



LA FENICE

LUNCH

seafood

Served with Fresh Cut Seasonal Vegetables

Mixed Seafood Grill 45

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

Jumbo Tiger Shrimp 45

Fresh Herbs, Garlic

Atlantic Salmon 29

Poached or Grilled + Fresh Herbs

Mediterranean Sea Bream 42

*Grilled + Served Whole or Deboned,
Fresh Lemon*

Mediterranean Sea Bass 42

*Grilled + Served Whole or Deboned,
Fresh Lemon*

on the grill

Served with our Signature Salsa Verde + Fresh Cut Seasonal Vegetables

Rack of Lamb 51

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

Veal Rib Chop 49

Fresh Herbs + Garlic Rub

10 oz. New York Striploin 42

Fresh Herbs + Garlic Rub

12 oz. Rib Eye, Centre Cut 46

Fresh Herbs + Garlic Rub

chophouse add—ons

Rapini + Garlic 10

House Fries 10

Side Mushrooms 14

Linguini Pomodoro 12

Fettuccine Alfredo 12

Linguini Aglio e Olio 10

Side Sausage 12

Tiger Shrimp 17

classic meat favourites

Served with Fresh Cut Seasonal Vegetables

Chicken Milanese 27

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

Veal Scaloppine 31

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



LA FENICE

LUNCH

pasta

Gluten Free Pasta Available Upon Request

Gnocchi Four Cheese 24

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

Linguini Pomodoro 21

House-Made Tomato Sauce, Basil

Agnolotti 24

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

Linguini Shrimp + Rapini 29

Crispy Pancetta, White Wine Sauce

Linguini Spicy Shrimp 29

Spicy House-Made Tomato Sauce

Fettuccine Salmon 26

Atlantic Salmon, Dill, Fresh Cream

Linguini Mixed Seafood 29

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

Linguini with Clams 29

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

Fettuccine Bolognese 27

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

Fettuccine Mushroom 25

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

risotto

Traditional Italian Carnaroli Rice

Mushroom 30

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

Milanese 28

*Saffron, Parmigiano-Reggiano,
Grilled Sausage*

Seafood 32

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