

LA FENICE



*TUSCAN
CHOPHOUSE
EST. 1984*

DINNER



LA FENICE

starters

Spicy Sauteed Squid 25
Grilled Shrimp + Squid 25
Grilled Shrimp 26

Buffalo Caprese 25
Carpaccio 25
Soup of the Day 15

greens

Insalata Mista 20
Arugula + Grana Padano 23
Romaine Caesar 24

Radicchio, Arugula + House
Aged Goat Cheese 24

risotto

Traditional Italian Carnaroli Rice

Mushroom 38
*Shiitake, Portobello, Oyster
Mushrooms, Parmigiano-Reggiano*

Milanese 36
*Saffron, Parmigiano-Reggiano,
Grilled Sausage*

Seafood 41
*Shrimp, Calamari, Mussels, Clams,
House-Made Tomato Sauce*



LA FENICE

seafood

Served with Fresh Cut Seasonal Vegetables

Mixed Seafood Grill 58

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

Jumbo Tiger Shrimp 58

Fresh Herbs, Garlic

Atlantic Salmon 38

Poached or Grilled + Fresh Herbs

Mediterranean Sea Bream 54

*Grilled + Served Whole or Deboned,
Fresh Lemon*

Mediterranean Sea Bass 54

*Grilled + Served Whole or Deboned,
Fresh Lemon*

on the grill

Served with our Signature Salsa Verde + Fresh Cut Seasonal Vegetables

Rack of Lamb 65

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

Veal Rib Chop 64

Fresh Herbs + Garlic Rub

10 oz. New York Striploin 55

Fresh Herbs + Garlic Rub

12 oz. Rib Eye, Centre Cut 60

Fresh Herbs + Garlic Rub

chophouse add—ons

Rapini + Garlic 16

House Fries 13

Side Mushrooms 18

Linguini Pomodoro 18

Fettuccine Alfredo 18

Linguini Aglio e Olio 15

Side Sausage 16

Tiger Shrimp 23

classic meat favourites

Served with Fresh Cut Seasonal Vegetables

Chicken Milanese 35

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

Veal Scaloppine 39

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



LA FENICE

pasta

Gluten Free Pasta Available Upon Request

Gnocchi Four Cheese 31

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

Linguini Pomodoro 27

House-Made Tomato Sauce, Basil

Agnolotti 30

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

Fettuccine Salmon 33

Atlantic Salmon, Dill, Fresh Cream

Linguini Shrimp + Rapini 38

Crispy Pancetta, White Wine Sauce

Linguini Spicy Shrimp 38

Spicy House-Made Tomato Sauce

Linguini Mixed Seafood 38

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

Linguini with Clams 39

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

Fettuccine Bolognese 37

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

Fettuccine Mushroom 33

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



LA FENICE

coffee

Caffè Americano 7
Cappuccino 7
Caffè macchiato 7

Caffè latte 7
Espresso 6

tea

English Breakfast 6
Mint 6
Earl Grey 6

Chamomile 6
Green 6

dessert

Tiramisu 14

*Classic Italian Trifle, Italian Biscuits
Dipped in Espresso, Layered with
Mascarpone + Chocolate, Flavoured
with Brandy*

Vanilla Brandy Crème Brûlée 14

*Rich Custard Base Topped with a Layer
of Hardened Caramelized Sugar*

Affogato 14

*Classic Vanilla Ice Cream Topped with
a Shot of Hot Espresso*

Chocolate Raspberry Tartufo 14

*Dark Chocolate Ice Cream, Raspberry
Sorbet Centre, Chocolate Pizzella*

Sicilian Bacio Tartufo 14

*Chocolate Ice Cream, Hazelnut Gelato
Centre, Crushed Almond, Hazelnut,
Chocolate Pizzella*

Strawberry Sorbet 14

Strawberry Puree, Pectin, Lemon Juice

Fresh Berries 15

*Strawberries, Raspberries, Blueberries
and Blackberries*