

LA FENICE



*TUSCAN
CHOPHOUSE
EST. 1984*

LUNCH



LA FENICE

starters

Spicy Sauteed Squid **21**

Grilled Shrimp + Squid **21**

Grilled Shrimp **22**

Buffalo Caprese **20**

Carpaccio **22**

Soup of the Day **13**

greens

Insalata Mista **17**

Arugula + Grana Padano **19**

Romaine Caesar **19**

Radicchio, Arugula + House

Aged Goat Cheese **20**

risotto

Traditional Italian Carnaroli Rice

Mushroom 32

Shiitake, Portobello, Oyster

Mushrooms, Parmigiano-Reggiano

Milanese 30

Saffron, Parmigiano-Reggiano,

Grilled Sausage

Seafood 34

Shrimp, Calamari, Mussels, Clams,

House-Made Tomato Sauce



LA FENICE

seafood

Served with Fresh Cut Seasonal Vegetables

Mixed Seafood Grill 47

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

Jumbo Tiger Shrimp 47

Fresh Herbs, Garlic

Atlantic Salmon 31

Poached or Grilled + Fresh Herbs

Mediterranean Sea Bream 45

*Grilled + Served Whole or Deboned,
Fresh Lemon*

Mediterranean Sea Bass 45

*Grilled + Served Whole or Deboned,
Fresh Lemon*

on the grill

Served with our Signature Salsa Verde + Fresh Cut Seasonal Vegetables

Rack of Lamb 53

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

Veal Rib Chop 52

Fresh Herbs + Garlic Rub

10 oz. New York Striploin 44

Fresh Herbs + Garlic Rub

12 oz. Rib Eye, Centre Cut 48

Fresh Herbs + Garlic Rub

chophouse add—ons

Rapini + Garlic 12

House Fries 12

Side Mushrooms 16

Linguini Pomodoro 14

Fettuccine Alfredo 14

Linguini Aglio e Olio 12

Side Sausage 14

Tiger Shrimp 20

classic meat favourites

Served with Fresh Cut Seasonal Vegetables

Chicken Milanese 35

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

Veal Scaloppine 38

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



LA FENICE

pasta

Gluten Free Pasta Available Upon Request

Gnocchi Four Cheese 26

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

Linguini Pomodoro 23

House-Made Tomato Sauce, Basil

Agnolotti 26

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

Fettuccine Salmon 28

Atlantic Salmon, Dill, Fresh Cream

Linguini Shrimp + Rapini 31

Crispy Pancetta, White Wine Sauce

Linguini Spicy Shrimp 31

Spicy House-Made Tomato Sauce

Linguini Mixed Seafood 31

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

Linguini with Clams 31

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

Fettuccine Bolognese 29

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

Fettuccine Mushroom 27

*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