

APPETIZERS

SALMON GRAVLAX 21

House-cured salmon with red onion marmalade, fried rice paper, capers, pickled cucumbers & dill crème fraîche

LOWVILLE ANTIPASTI BOARD 35/45

Daily selection of premium meats & cheese. Served in two sizes: *For One* or *For Two*

COZZE MARINARA 21

P.E.I, mussels with dices tomatoes, garlic, parsley & tomato sauce (Check for availability)

GRILLED CALAMARI 23

Tossed with cherry tomatoes, fresh herbs, capers, olives, lemon & extra virgin olive oil

DEEP FRIED CALAMARI 23

On a bed of greens, garnished with fresh lemon and a side of sirrachia aioli

MUSHROOM TOAST 21

Pan-seared wild mushrooms, served on top of focaccia bread & goat cheese purée

GAMBERI PÉPÉ 25

Sautéed shrimp with green peppercorn & roasted red pepper in a brandy cream sauce

DRY RIBS 23

Deep-fried pork rib tips tossed with lemon vinaigrette

TRUFFLE FRIES 21

Crisp golden fries drizzled with white truffle oil

SALADS

SERVED IN TWO SIZES:
FOR ONE 15 OR FOR TWO 18

BISTRO

Mixed greens with tomatoes, onion, carrots & house made balsamic vinaigrette

HOUSE CAESAR

Romaine lettuce with bacon, croutons, parmigiano reggiano & our signature caesar dressing

ITALIAN

Spinach, cherry tomatoes, shaved parmigiano reggiano, prosciutto & balsamic vinaigrette

CAPRESE 19

Sliced tomatoes & fresh fiore di latte with basil and extra virgin olive oil

PIZZA

MARGHERITA 26

Fiore di latte, basil & marinara

CALABRESE 29

Cacciatore sausage, mozzarella, caramelized onions, olives, roasted red pepper & pancetta

THREE MUSHROOM 29

Oyster, cremini & shitake mushrooms with a truffle cream

PASTA

TRUFFLE GNOCCHI 32

With arugula & confit tomatoes in a truffle cream sauce

CHICKEN FETTUCCINE 32

Sautéed chicken with walnuts & spinach in a parmesan cream sauce. *Sub Shrimp +10*

PENNE ARRABIATA 31

Spicy cacciatore sausage with housemade tomato sauce

SPAGHETTI BOLOGNESE 32

With beef ragu and housemade tomato sauce

SEAFOOD RISOTTO 48

Sautéed chicken with walnuts & spinach in a parmesan cream sauce. *Sub Shrimp +10*

CHEF'S LASAGNA 39

Check for availability

LINGUINE AGLIO E OLIO 31

With cremini, oyster & shitake mushrooms

MAIN DISHES

STEAK AU POIVRE 60

Grilled AAA 8 oz. tenderloin with roasted potatoes & seasonal vegetables

SEARED SALMON 41

With cherry tomato compote, roasted potatoes & seasonal vegetables

LOWVILLE BURGER 28

With crispy fries + choice of gorgonzola, aged cheddar, bacon, mushrooms OR grilled onion

RACK OF LAMB 62

Roasted with au jus & mint gelée with roasted potatoes & seasonal vegetables

POLLO PIZZAIOLA 41

Chicken breast simmered in tomato concassé, capers, fresh herbs & white wine with roasted potatoes and seasonal vegetables

VEAL MARSALA 42

Seared with wild mushrooms & marsala wine with roasted potatoes & seasonal vegetables