

NINE & DINE

choose one item from each course



1ST COURSE

STARTERS & SALADS

MEATBALL SLIDERS

garlic butter, marinara, whipped ricotta & parmesan

CRISPY FRIED MOZZARELLA STICKS

served with a spicy vodka sauce

ARANCINI

served with a bolognese sauce & taleggio cheese

TABOO CAESAR

sourdough croutons, bacon, hard-boiled egg & grana padano, topped with a creamy garlic dressing

ARUGULA & PEAR ^{GF} ^{VEG}

shaved pecorino, roasted walnuts & fennel, topped with a blood orange vinaigrette

CAPRESE ^{GF} ^{VEG}

buffalo mozzarella, heirloom tomato & basil pesto, topped with an aged balsamic dressing

ADD TO ANY SALAD

grilled chicken breast \$10 | shrimp \$12 | salmon \$14 | tofu \$6

2ND COURSE

PASTA & MAINS

gluten free pasta available, please ask your server

SPICY RIGATONI ^{VEG}

rosé à la vodka sauce, burrata cheese

SPAGHETTI CACIO E PEPE ^{VEG}

pecorino romano, black pepper

CHICKEN PARMESAN

breaded chicken breast, marinara sauce, mozzarella, parmigiano reggiano & a side of spaghetti marinara

TIGER SHRIMP RISOTTO

shrimp, sweet corn & brown butter shellfish reduction

SALMON OREGANATA

salmon with a lemon butter sauce, fennel slaw, sautéed rapini & peppers, crispy fingerling potatoes

HANDHELDS

served with your choice of fries, taboo caesar or arugula & pear salad

gluten free breads available, please ask your server

CRISPY FRIED CHICKEN

smoked bacon, romaine, grana padano, creamy garlic spread and sundried tomato pesto, served on a brioche bun

EGGPLANT GRILLED CHEESE ^{VEG}

crispy eggplant, vodka sauce, balsamic onions, fresh mozzarella & grana padano, served on sourdough

BOATHOUSE BURGER

double stacked smash patties, aged cheddar, shaved vidalia onion, sweet pickles, iceberg lettuce, served with a special sauce on a sesame potato roll

CLUB SANDWICH

slow roasted turkey breast, smoked bacon, provolone, heirloom tomato, red leaf lettuce & pesto aioli, served on toasted sourdough

WINGS

Drums & flats | 1 POUND | breaded or naked

served with: house made blue cheese dressing, carrots & cucumber

Flavours:

classic BBQ, tonawanda hot butter, pineapple jerk, seoul glaze, lemon parmesan dust, roasted garlic & honey, 5 alarm blaze dry rub

PIZZA

GLUTEN FREE CRUST +\$2

MARGHERITA ^{VEG}

san marzano sauce, fior di latte, basil

DOUBLE PEPPERONI

fresh mozzarella, sicilian oregano

ARUGULA & PROSCIUTTO

fresh mozzarella, pecorino romano, extra virgin olive oil

PICCANTE

spicy soppressata, roasted peppers, cerignola olives, chili oil

TARTUFO ^{VEG}

truffle mushroom sauce, fresh mozzarella, cremini mushrooms

3RD COURSE

GELATO BY THE SCOOP

Assorted Flavours

Gluten Free ^{GF} | Vegetarian ^{VEG}