



# Italian & French Cuisine

## STARTER

|                                                                                                                                                                                                                  |              |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------|
| Complimentary 2nd Set of Bread                                                                                                                                                                                   | <b>4.00</b>  |
| Warm Sicilian Olives, Lemon                                                                                                                                                                                      | <b>6.00</b>  |
| <b>Antipasto La Baia (for 2 person)</b><br>Italian cured cold cuts "Prosciutto, Coppa, Salame "Mozzarella Caprese, Sicilian Olive Tomato Bruschetta, Served with Warm Bread                                      | <b>21.00</b> |
| <b>Cheese Board (for 2 person)</b><br>Selection of House Cheeses Grana Romano Padano, Gorgonzola, Pecorino Romano, Crusted Goat Cheese, Grapes, Sliced Apples, Fig Jam and Toasted Walnut served with Warm Bread | <b>24.00</b> |

## SOUPS

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| <b>Lobster Bisque</b><br>Sour Cream, Croutons, Prawn, Chilli Oil                                                                | <b>15.00</b> |
| <b>Stracciatella Soup (Chicken Egg Soup)</b><br>Eggs and Parmesan Cheese with Chicken Broth and Fresh Lemon Squeeze and Parsley | <b>13.00</b> |
| <b>Soup of the day</b>                                                                                                          |              |
| <b>Vegetable Soup</b>                                                                                                           | <b>10.00</b> |
| <b>Seafood or Meat Soup</b><br>Please ask your waiter for details.                                                              | <b>12.00</b> |

## SALADS

|                                                                                                                                                                                 |              |                                                                                                                                                 |              |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------|-------------------------------------------------------------------------------------------------------------------------------------------------|--------------|
| <b>Caesar</b><br>Traditional Caesar Salad Grilled Heart of The Romain, Grilled Lemon                                                                                            | <b>12.00</b> | <b>Caprese</b><br>Bocconcini, Tomato, Fresh Basil, Balsamic Reduction                                                                           | <b>14.00</b> |
| <b>Three Color Salad</b><br>Arugula, Radicchio, and Endive Salad tossed with Honey Mustard Vinaigrette topped with Crispy Prosciutto, Orange segment and Shaved Parmesan Cheese | <b>15.00</b> | <b>La Baia Salad</b><br>Mix Organic Greens, Grape Tomatoes, Cucumbers, Orange segments, Strawberry, Radishes, Pumpkin seeds, Citrus Vinaigrette | <b>15.00</b> |

## APPETIZERS

|                                                                                                                          |                             |                                                                                                                             |                             |
|--------------------------------------------------------------------------------------------------------------------------|-----------------------------|-----------------------------------------------------------------------------------------------------------------------------|-----------------------------|
| <b>Arancini (3 pcs )</b><br>Saffron Risotto Balls Stuffed with Fontina Cheese, on the bed of Tomato Sauce<br>Extra 1 pcs | <b>12.00</b><br><b>4.00</b> | <b>Meatballs (3 pcs)</b><br>House made Meatballs, Tomato Sauce<br>Extra 1 pcs                                               | <b>12.00</b><br><b>4.00</b> |
| <b>Bruschetta (3 pcs)</b><br>Crostini, Tomato, Fresh Basil, Extra Virgin Olive Oil, Balsamic Reduction                   | <b>15.00</b>                | <b>Beef Carpaccio</b><br>Thinly sliced Beef Tenderloin topped with Mustard Sauce, Arugula, Shaved Parmesan, and Truffle oil | <b>17.00</b>                |
| <b>Escargots</b><br>Snails in a Mild Spicy Garlic Butter, Crostini                                                       | <b>12.00</b>                | <b>Octopus Salad</b><br>With Peruvian Purple Potatoes and Roasted Cherry Tomatoes Served on a bed of Arugula                | <b>15.00</b>                |
| <b>Calamari Fritti (Fried)</b><br>With Zucchini Served with Tzatziki Sauce<br>Add 3 Prawns                               | <b>18.00</b><br><b>6.00</b> | <b>Calamari Alla Griglia (Grilled)</b><br>With Pickled Bell Pepper and Warm Olives<br>Add 3 Prawns                          | <b>19.00</b><br><b>6.00</b> |
| <b>Prawns and Scallops</b><br>In a House-made Curry Sauce                                                                | <b>20.00</b>                | <b>Mussels</b><br>BC Mussels in a White Wine Sauce                                                                          | <b>19.00</b>                |



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## PASTAS

### Linguine Frutti Di Mare **25.00**

Mussels, Clams, Prawns, Seasonal Fish in a Tomato or Alfredo Sauce

### Linguine Vongole **23.00**

Clams in a Tomato or White Wine Sauce

### Linguine La Baia **22.00**

Chicken, Black Beans in a Mild Spicy Tomato Sauce

### Linguine Genovese **22.00**

Asparagus, Mix Herbs, Pesto, Grape Tomatoes, Potatoes

### Penne Delizios **23.00**

Pesto, Grilled Asparagus, Oven Dried Tomatoes, Goat Cheese, Toasted Pine nuts

### Penne Pugliese **23.00**

Italian Sausages, Rapini, Bell Peppers, Sun Dried Tomatoes in a Rosa Sauce

### Tagliatelle Carbonara **20.00**

Bacon, Egg, Parsley, Black Pepper, Parmigiano Reggiano

### Tagliatelle Gambari **30.00**

Prawns in a Lobster Sauce

### Pappardelle Bolognese **24.00**

in a House-made Meat Sauce

### Short Rib Pappardelle **24.00**

Short Ribs, Grape Tomatoes, Arugula, Goat Cheese, Toasted Pine Nuts, in a Demi Cream Sauce

### Pappardelle Alfredo **15.00**

Garlic, Cream, Parmesan Cheese

Add Chicken

Add Prawns

**7.00**

**10.00**

### Stuffed Pastas & Risotto

### Lasagna **23.00**

Layers of Fresh Pasta Stuffed with Ground Beef and Herbs, Rosa Sauce

### Beef Cannelloni **22.00**

Tubes of Fresh Pasta Stuffed with Ground Beef and Herbs, Rosa Sauce

### Seafood Cannelloni **29.00**

Tubes of Fresh Pasta Stuffed with Ground Mixed Cod, Salmon, Halibut, Lobster Meat, Rosa Sauce

### Lobster Ravioli **29.00**

Obster Ravioli with Butter and Chives with Light Cream Sauce

### Mushroom Ravioli **25.00**

Mushroom Ravioli Aurora Sauce or Rosa Sauce

### Gnocchi **22.00**

Potato Dumplings in a Tomato or Alfredo Sauce

### La Baia Style Gnocchi **30.00**

Potato Dumplings, Pesto, Arugula, Grape Tomatoes, Prosciutto, Goat Cheese, Romain Lettuce

### Risotto Ai Funghi **25.00**

Arborio Rice, Variety of Forest Mushrooms, Truffle Oil

### Signature Risotto from Sicily **25.00**

Arborio Rice, Grape Tomatoes, Mussel, Prawn, Arugula, Goat Cheese

### Lobster Risotto **36.00**

Arborio Rice, Lobster Broth, Zucchini, Grape Tomatoes, Lobster Tail

## MAINS

### Herb Crusted Rack of Lamb **40.00**

Potato Gratin, Market Vegetables, Blueberry Gastrique, Dijon Mustard Sauce

### Steak **35.00**

Grilled Beef Tenderloin, Mashed Potato, Market Vegetables, Roasted Bone Marrow, Red Wine Shallots Jus

### Sicilian Lamb Shank **35.00**

Fresh Herb Risotto, Market Vegetables, Tomato Red Wine Broth

### Chicken Parmigiana **28.00**

Breaded and Sauteed Chicken Breast Topped with Tomato Sauce Mozzarella Cheese Baked in the oven Served with Linguine Al Pesto and Carrots/Parsnips Puree

### Seabass **39.00**

Pan seared Seabass, Saffron Risotto, Americano Sauce, Mussels, Seaweed salad, Broccolini, Grape Tomatoes, Garnished with a Prawn

### Salmon **30.00**

Grilled 6 oz. Salmon, Beet Carpaccio, Mushroom Ravioli, Asparagus, Berries Salsa

### Chicken Marsala **29.00**

Airline Chicken Breast Sauteed with Wild Mushrooms and Marsala Wine Sauce Served with Mashed Potatoes, Seasonal Vegetable and Carrots/Parsnips Puree