

SUMMERLICIOUS^{OM}

AUGUST 12-28, 2022

Produced by  TORONTO

3 COURSE MENU

LUNCH \$34 DINNER \$45

APPETIZERS

CARPACCIO

Citrus marinated tenderloin/Arugula/Parmigiano Aioli/honey mushrooms/

APULIA

Burrata cheese/Prosciutto di Parma/arugula & fennel insalata/lemon vinaigrette/balsamic reduction

CALAMARI FRITTI

Crispy fried Calamari & Jalapeno peppers/citrus Aioli

PULCINELLA INSALATA

Mixed greens/shaved fennel/cherry tomatoes/roasted garlic & chive dressing (vegan/vegetarian)

MAIN COURSE

ALLA VODKA

Penne /boneless chicken breast/smoked bacon/leeks/vodka spiked Rose Sauce

CINGHIALE

Egg Garganelle pasta/3 hour Cabernet wine braised Ragu of farm raised Boar & Angus Beef

GAMBERI

Casarece pasta/sauteed Shrimp/zucchini & sundried tomato pesto/chili flakes/ toasted breadcrumbs

CAPRI

Spaghetti/fresh cherry tomatoes/mozzarella bocconcini/basil/garlic/chili flakes/E.V.O.O. (vegetarian)

DESSERTS

TIRAMISU

Espresso soaked Savoirdi Cookies, whipped Mascarpone

MOUSSE

White & Dark Chocolate, Chocolate Genache

CHEESECAKE

Lemon New York Style with Limoncello syrup