

SUMMERLICIOUS^{OM}

AUGUST 12-28, 2022

Produced by  TORONTO

THREE COURSE PRE-FIXE * LUNCH \$34 DINNER \$45

APPETIZERS

CALAMARI FRITTI

Crispy fried Calamari & Jalapeno peppers/citrus Aioli

APULIA

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

CARPACCIO

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

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

*Casarecce 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 Lady Fingers, whipped Mascarpone

MOUSSE

White & Dark Chocolate, Chocolate Ganache

CHEESECAKE

Lemon New York Style



**Separate cheques are not available during Summerlicious*

**Gratuity of 18% applicable on groups of 6 or more*