

JAN 27-FEB 09, 2023

# WINTERLICIOUS<sup>OM</sup>

Produced by  
TORONTO

## LUNCH \$34

## DINNER \$45

### 1<sup>ST</sup> COURSE

**KALE CEASER**/with our Pulcinella Caesar dressing, smoked bacon, croutons & Parmigiano

**MARIO SALAD**/market greens with tomatoes, red onion, shaved fennel, olives & lemon vinaigrette

**SOUP**/vegetable & sarda fregola minestrone (vegan)

### 2<sup>ND</sup> COURSE

**CHICKEN MARSALA**/boneless breast scallopine with mixed mushroom & Marsala wine sauce, chive mashed potato & market vegetable

**CINGHIALE**/slow red wine braised Ragu of Angus beef & farm raised boar with Rigatoni pasta

**TROUT**/pan seared pink fleshed fillet with lentil ragout, market vegetable

**PENNE ALLA VODKA**/vodka spiked rose sauce, smoked bacon & leeks

**ALLA NORMA**/Rigatoni with roasted eggplant, tomato sauce, fior di latte mozzarella (remove cheese for vegan)

### DESSERT

**TIRAMISU**/espresso & Kahlua dipped lady fingers layered with whipped mascarpone cream

**LEMON CHEESECAKE**/New York style, raspberry coulis, crème Anglais

**CHOCOLATE LAVA CAKE**/flourless dense & rich with warm soft center, orange scented mascarpone crema

**SORBET (vegan) / GELATO**

### 1<sup>ST</sup> COURSE

**BEEF CARPACCIO**/citrus marinated tenderloin, Arugula, Parmigiano Aioli, pickled fennel & honey mushrooms

**MARIO SALAD**/market greens with tomatoes, red onion, shaved fennel, olives & lemon vinaigrette

**KALE CEASER**/with our Pulcinella Caesar dressing, smoked bacon, croutons & Parmigiano

**CALAMARI FRITTI**/crispy fried with Jalapenos & citrus Aioli

**SOUP**/vegetable & sarda fregola minestrone (vegan)

### 2<sup>ND</sup> COURSE

**CHICKEN MARSALA**/boneless breast scallopine with mixed mushroom & Marsala wine sauce, chive mashed potato & market vegetable

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