

Pulcinella

SUMMERLICIOUS^{OM}

JULY 07-23, 2023

Produced by  TORONTO

Available for Lunch \$34 & Dinner \$45

APPETIZER

CARPACCIO

Citrus marinated beef tenderloin/arugula/Parmigiano aioli/ pickled fennel & honey mushrooms/pine nuts

PANZANELLA

Baby bocconcini/garden fresh tomatoes & basil/red onion/ cucumber/ crusty bread/ vinaigrette (vegetarian)

INSALATA VERDE

Mixed greens/cherry tomatoes/shaved fennel/crispy bacon/roasted garlic & chive dressing/Parmigiano

MAIN COURSE

POLLO FUNGHI

Boneless chicken/mixed mushrooms/Marsala wine/cream/roasted potatoes/market vegetable

CINGHIALE

Rigatoni/slow braised tomato & red wine Ragù of farm raised boar & Angus beef

PESCE

Pan seared Ontario skin on trout filet/olive tapenade/roasted potatoes/market vegetable

ALLA VODKA

Penne Vodka spiked tomato-cream sauce/leeks/smoked bacon (substitute mushrooms for vegetarian)

DESSERT

TIRAMISU

Espresso & Kahlua dipped lady finger biscuits with creamy mascarpone

TORTA

Key lime filling, graham crust

CHEESECAKE

Crustless lemon infused New York style