

Pulcinella

SUMMERLICIOUS^{OM}

JULY 07-23, 2023

Produced by  TORONTO

3 COURSE SET MENU

\$34 Lunch 12:00-4:00 \$45 Dinner 4:00-9:30

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/sauteed mixed mushrooms/Marsala wine/cream/roasted potatoes/market vegetable

CINGHIALE BOLOGNESE

“Vesuvio” spiral pasta/slow braised sauce of farm raised boar, Angus beef, red wine, plum tomatoes

PESCE

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

ALLA VODKA

Penne pasta/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