

SPECIAL 3 COURSE MENU

APPETIZER

FRITTO MISTO

Crispy fried shrimp/baby scallops/calamari/fish fillet/julienne of zucchini/citrus Aioli

CARPACCIO

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

INSALATA TOSCANA

Baby Kale/cherry tomatoes/chick peas/red onion/Cerasuole olives/
walnuts/parmigiano/balsamic vinaigrette (vegetarian)

MAIN COURSE

PENNE POLLO ALLA VODKA

Penne pasta/boneless chicken breast/vodka spiked tomato-cream sauce/leeks/smoked bacon

SPEZZATINO

Slow braised Angus beef, mushroom & red wine Ragu with egg Garganelli pasta

TROUT PICATTA

Pan seared Ontario trout filet/lemon & caper sauce /Sarde Fregola & Farro grains with
cherry tomatoes/ market vegetable

ALLA NORMA

Riganelle pasta/roasted eggplant/tomato sauce/fior di latte mozzarella/Parmigiano(vegetarian)

DESSERT

TIRAMISU

Espresso & Kahlua dipped lady finger biscuits with creamy mascarpone

NUTELLA TORTA

Chocolate & Hazelnut Ganache in a shortbread crust

CHEESECAKE

Crustless lemon New York style with limoncella syrup