

SUMMERLICIOUS

JULY 7 - 23, 2017 // DINNER \$28

FIRST COURSE

ZUPPA

Summer corn and leek soup with pancetta, chives and olive oil

INSALATA CESARE

Crispy romaine tossed in our house-made creamy caesar dressing with shaved parmigiana and croutons

ANTIPASTO PLATE

Prosciutto, pecorino cheese, marinated olives and artichokes with crostini, arugula and olive oil

COZZE CON POMODORO

Mussels in a spicy tomato broth

SECOND COURSE

POLLO ASIAGO

Chicken breast stuffed with asiago cheese, spinach and caramelized onions in a honey mustard cream sauce with mashed potatoes and seasonal vegetables

SALMONE

Pan seared Atlantic salmon with lemon butter caper sauce and summer risotto

CANNELLONI FORMAGGIO

Ricotta and spinach filled cannelloni baked in pomodoro sauce with mushrooms and cream and finished with parmesan and mozzarella

SPAGHETTI VONGOLE

Spaghetti with clams in a white wine, garlic, olive oil sauce with Italian parsley and chilli flakes

PIZZA FICHI

Our wood-oven baked pizza with mascarpone, prosciutto, figs, grano padano, honey and arugula

PIZZA DIAVOLO

Our wood-oven baked pizza with pomodoro sauce, fior di latte, spicy salami, basil, chillies and black olives

PIZZA DEL GIORNO

Ask your server for today's wood-oven baked pizza special

DESSERT

TORTA DI POLENTA ARANCIONE

Orange polenta cake with whipped mascarpone and ricotta cheese

TIRAMISÙ

Lady fingers soaked in espresso and marsala with mascarpone cheese and coffee caramel

SORBET

Dairy free blood orange sorbet from Gelato Fresco

PANNA COTTA

Vanilla Italian custard served with fresh Ontario strawberries

 *vegetarian*