

# SUMMERLICIOUS

JULY 7 - 23, 2017 // LUNCH \$18

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## FIRST COURSE

### ZUPPA

Ask your server for today's soup

### INSALATA CESARE

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

### COZZE CON POMODORO

Mussels in a spicy tomato broth

### INSALATA CAPRESE

Hot house tomatoes, fior di latte, fresh basil drizzled with balsamic vinaigrette

## SECOND COURSE

### SPAGHETTI E POLPETTE

House made beef and ricotta meatballs, pomodoro sauce and fresh basil

### CANNELLONI FORMAGGIO

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

### PANINO ARROSTO DI MANZO

Roasted, shaved AAA Ontario beef, caramelized onions, smoked provolone, pommery mustard emulsion and arugula on a toasted ciabatta bun

### PIZZETTA MARGHERITA

A smaller version of our wood-oven baked pizza with pomodoro sauce, fior di latte, basil

### PIZZETTA PESTO E MOZZARELLA FRESCA

A smaller version of our wood-oven baked pizza with pesto, fresh mozzarella, cherry tomatoes, eggplant

### PIZZETTA DEL GIORNO

Ask your server for today's wood-oven baked pizzetta 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

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