

THREE COURSE
DINNER**WINTERLICIOUS**^{OM}
JANUARY 26-FEBRUARY 8, 2018Produced by  **TORONTO****FIRST COURSE** - *Select one of the following***ZUPPA** 

Wild mushrooms in a vegetarian stock with cream, truffle essence and creme fraiche

INSALATA DI BARBABIETOLE 

Arugula, beets, chèvre, toasted pecans, balsamic vinaigrette

ARANCINI 

Baked arborio rice balls filled with ricotta and spinach finished with grated pecorino, served with marinara sauce

SECOND COURSE - *Select one of the following***POLLO ASIAGO**

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

RAVIOLI DI ZUCCA 

Squash and ricotta filled ravioli with brown butter sauce and crispy sage

LAMB SHANK

Braised New Zealand lamb shank with pan jus and garlic mashed potatoes

PAPPARDELLE STEFANO

Broad noodle pasta with slowly braised short ribs in tomato sauce

EGGPLANT PARMIGIANA 

Breaded eggplant layered with basil, tomato sauce and fior di latte

PIZZA FICHI

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

PIZZA VERONA

Our wood-oven baked pizza with pomodoro sauce, fior di latte, Italian sausage, basil, grilled fennel and cherry tomatoes

DESSERT - *Select one of the following***SORBET** 

Dairy free blood orange sorbet from Gelato Fresco

TIRAMISÙ 

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

CHOCOLATE SOUFFLÉ CAKE 

House made warm chocolate soufflé cake

 vegetarian