



Localicious – Fall Harvest

Dinner Menu

18th October – 29th October



Appetizers

Zuppa – Soup \$10

Beet soup puree served with croutons and crumble goat cheese.

Pere e Gorgonzola - Pear blue cheese \$19

Bosc pear stuffed with blue cheese, wrapped prosciutto drizzled with organic honey served with mixed greens and toasted slices almonds.

Fritelle di zucchini - Zucchini fritters \$19

Zucchini shredded combined with Parmiggiano and Pecorino cheese and creamy ricotta, fresh herbs in a beer butter, fried to golden crispy served with house salad.

Pasta and Mains

Rigatoni con Tacchino - Turkey Alfredo Rigatoni \$30

Tender pieces of turkey breast sweet peas and our homemade pancetta in a sherry cream sauce.

Pumpkin Gnocchi \$31

Our handmade, one by one, potato & pumpkin gnocchi tossed in a leeks and sherry cream sauce.

Mushroom Risotto Filled Pumpkin \$34

Italian rice simmered in our made in-house sausage meat, cremini and oyster mushrooms, with imported porcini and truffle oil, finished with parmigiano cheese served in a small baked pumpkin.

Braised Lamb Shank \$43

Slowly oven braised to perfection Ontario lamb shank, with fresh herbs and Sauvignon wine.

Homemade Dessert

Apple Crumbled Cheese Cake \$12

with local apples

Pumpkin Crème Brulee \$11

With a hint of vanilla and a pinch of cinnamon

Tiramisú \$9

***\$1 donated for appetizer or Dessert
\$2 donated for main course
To the local Maison McCulloch Hospice***

