



Localicious – Fall Harvest

Dinner Menu

20th October – 31st October

Appetizers

Zuppa – Soup

Roasted red pepper tomatoes puree, with crumbled feta cheese.

House Salad

Mixed greens tossed in our homemade balsamic vinaigrette with cucumbers, tomatoes and shaved carrots.

Caesar Salad

Romaine hearts with our homemade Caesar dressing, croutons, bacon and grated parmesan cheese.

Autumn Salad

Mixed Green salad with local Ontario apples, crumbled walnuts and shaved Parmigiano cheese, in an aged balsamic dressing.

Pasta and Mains

Pumpkin Gnocchi

Our homemade pumpkin gnocchi tossed in a bacon, leeks and sherry cream sauce.

Rigatoni Boscaiola

Rigatoni tossed in a white wine rose' sauce, mushrooms, cooked ham and peas.

Pollo al Marsala

Fall style chicken breast Marsala, with mushrooms, onions and red pepper, served with potatoes and vegetables.

Dolci – Dessert

Pumpkin Pie

From our local bakery served with vanilla beans ice cream.

Crème Brulee

Fresh vanilla bean custard
cooked in a Bain Marie and topped with caramelized sugar.

Tiramisú

Savoardi biscuits soaked in espresso & a splash Sambuca, layered with a mascarpone cream and sprinkled with cocoa powder

\$35 Menu (choose 2 Course Meal)

Add \$9 (choose 3 course meal)

\$2 is donated to our local community

Maison McCulloch Hospice

