

Localicious – Winter Harvest

Dinner Menu

25th January - 5th February

Appetizers

Pasta e Fagioli Soup

Tubi pasta with pancetta, Romano beans, savoy cabbage, vegetables in a veal chicken tomato broth.

Rucola, Noci e Melograno -Arugula, Pecans and Pomegranate Salad

with mix greens, slices of green apple, shaved parm, in our balsamic vinaigrette dressing

Caesar Salad

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

Arancini

Italian imported rice simmered in tomato sauce, Parmigiano cheese, molded in to breaded ball with a melting center of provolone. Served with marinara sauce

Pasta and Mains

Pumpkin Gnocchi Prosciutto e Funghi

Hand made in the house, folded in a sauce of cremini mushrooms, prosciutto, in a sherry cream sauce

Risotto Piemontese

Imported Italian rice simmered with tender pieces of AAA beef tenderloin, sweet peas, shallots, finished with Parmigiano Reggiano butter and a pinch of saffron.

Tagliatelle Reggina

Imported egg-noodles tossed with calabrese sausage, meat 'nduja (pork and peppers pure) tomato sauce and topped with shaved pecorino cheese

Scaloppine di Lonza - Pork Loin Scaloppine Marsala

grain feed, thin slices of pork loin, pan seared and simmered in a marsala mushroom sauce with a splash of fresh cream.

Dolci – Dessert

Peach Rum Cake

Homemade upside-down rum cake served with vanilla ice cream

Dolce di Nonna Cesara

Soaked cookies in rum and vermouth layered with vanilla and chocolate custard and topped with homemade whip cream and cocoa

\$44 (2 Course Meal)

\$52 (3 Course meal)

\$2 is donated to our local community

Maison McCulloch Hospice

