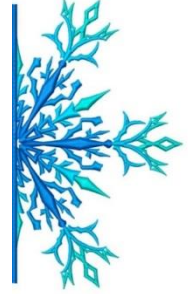


Winterlicious

February 21st – March 3rd



Appetizers

Orecchiette Rapini -Sausage – Fagioli Soup \$11

sausage meat, white kidney beans and rapini in our chicken veal broth with Orecchiette noodle

Bruschetta Formaggio e Pere – Brie Cheese Pear Bruschetta \$13

On a baguette topped with brie cheese and bosh pear, pecans, drizzle of maple syrup

Tonno Chick Pea Salad \$17

Imported in Italian oil tuna, tossed with cherry tomatoes, red onions, chick pea, in olive oil with fresh basil topped with shaved almonds

Grand Marnier Meatball \$15

Homemade meatballs in Grand Marnier BBQ sauce

Pasta and Mains

Purple Beet Gnocchi \$32

Handmade purple beet gnocchi with bacon and leeks cream sauce.

Risotto Tacchino e Pancetta \$32

Imported Italian rice simmered with tender pieces of turkey breast, homemade pancetta, sweet peas, a pinch of saffron and finished with butter and Parmiggiano Reggiano.

Linguine Lobster \$36

With fresh clams and mussels in a white wine rose sauce

Lamb Shank – Brasato di Agnello \$44

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

Dolci – Homemade Dessert

New York cheesecake with strawberry coulis \$11

Dolce di Zia Cesara \$11

Soaked biscuits in an Italian mix of liquors and espresso,
With a layer of costard and whipping cream topped with cocoa

Chocolate Crème Brulee \$10

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

