

TUSCANY MENU

\$35 / person excluding drinks, gratuity and taxes.

INSALATA & ZUPPA

Please select 4 of the following:

MISTICANZA

Fresh seasonal lettuces, fennel, celery, radish slices, cherry tomatoes, and Padano cheese all tossed in a white wine vinaigrette.

INSALATA MARIO

Romaine, roasted artisan pancetta, freshly baked olive oil croutons, shaved Padano cheese and our house-made Caesar dressing.

INSALATA FICO

Fresh figs, shaved prosciutto, rocket lettuce, fresh melon with our mint and honey dressing.

ZUPPA DI STAGGIONE

Each day Chef Julie makes a fresh soup for you to enjoy.

ROASTED PROSCIUTTO

Prosciutto wrapped around our fresh baby mozzarella and basil then roasted in our pizza oven. Served with tomato sauce and topped with a balsamic reduction.

ARANCINI

Crispy risotto balls with aged provolone and boccaccini served with our arrabiatta sauce.



ENTREES

Please select 4 of the following:

LINGUINE DI MARE

Clams, shrimp, white wine, garlic and fresh chilies, and extra virgin olive oil.

COTOLETTA ALLA PARMIGIANA

Lightly breaded veal sautéed in olive oil topped with baby mozzarella and tomato sauce.

POLLO

Grilled thyme and garlic chicken with tomato olive, chili and caper sauce. Served with penne and tomato sauce.

POLLO ALLA MARSALA

Lightly breaded breast of chicken sautéed with sliced mushroom in our marsala sauce. Served with pasta or fresh vegetables and roasted potatoes.

BRANZINO ALLA GRIGLIA

Mediterranean sea bass (similar to Ontario trout), grilled and topped with marinated Caraffa green olives. Served with a preserved lemon and sweet green pea risotto.

GNOCCHI

House made potato dumplings served with fresh spinach and your choice of pomodoro or bolognese sauce.

SALMONE ALLA GRIGLIA

Fresh filet of salmon grilled then topped with lemon bagna cauda (a blend of garlic, anchovies, olive oil and walnut). Served with angel hair pasta tossed with rosemary, olive oil and slivered garlic.

SPAGHETTI E POLPETTE

House-made meatballs with just enough ricotta cheese to keep them moist and our fresh tomato sauce.

PAPPERDALLE ALLA BROSATO

Papperdalle noodles with a ripasso braised short rib ragu.

BISTECCA

Fresh, hand cut 8 oz. New York Strip - ages 28 days, hormone free. Brushed with our Mediterranean fig and balsamic glaze. Served with roasted potatoes and fresh daily vegetables.

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DOLCE

Please select one of the following:

GELATO

Each week we feature a new fresh flavour. Please ask your server for details.

TIRAMISU

Mascarpone cheese folded with fresh cream and espresso layered between light lady finger biscuits.

SICILIAN CHEESECAKE

A very special light creamy baked cheese cake with a hint of lemon. Served with raspberry coulis.

PLEASE NOTE FOR PARTIES:

Guest numbers and menu must be confirmed 72 hrs in advance of the event date.

Tea and Coffee is complimentary.