



## **Emilia Romagna Theme Night Dinner**

**Friday, November 24, 2017**

**7:00pm**

### **Stuzzichini**

#### **Piadina al basilico con Prosciutto di Parma e Bietole**

Basil Flavored Focaccia with Parma Prosciutto and Swiss Chard

~

#### **Carciofi Fritti**

Deep Fried Artichoke Hearts with Smoked Tomato Aioli

~

#### **Stecchi Fritti**

Mixed Sautéed Meats Topped with Shaved Parmigiano

~

#### **Passatelli in Brodo di Pollo**

Passatelli Bread in Chicken Broth

### **Primi**

#### **Lasagne Verde alla Modonese**

Green Lasagna with Veal Ragu

~

#### **Risotto alla Bolognese**

Risotto with Meat Ragu

### **Secondi**

#### **Rolle di Tacchino, Spinaci e Pancetta**

Stuffed Boneless Turkey With Spinach and Italian Bacon

~

#### **Vitello alla Bolognese**

Veal Medallions with Parma Prosciutto and Gruyere Cheese

~

#### **Zambone con Lenticchie**

Steam-cooked Pork Salami with Savoury Lentils

~

#### **Seppiolini con Piselli**

Cuttlefish with Peas, White Wine and Cherry Tomatoes

### **Contorni**

#### **Finocchi al Parmigiano**

Oven-baked Fennel with Parmigiano Cheese

~

#### **Crauti Nere al Balsamico di Modena**

Black Cabbage with Balsamic Vinegar from Modena

### **Dolci**

#### **Zuppa Inglese**

Layers of Sponge cake, Alcherme Liqueur, Pastry Cream & Sour Cherries & Almonds

\$95.00 (including HST and gratuities)

Wine pairing included, additional alcoholic beverages extra.

Reserve by calling us at 416-789-5555

Prepared for you by Executive Chef Gino Marchetti and Chef de Cuisine Mark Weind