



Sicilian Themed Dinner
Friday, June 16, 2017
7pm

Stuzzichini

Spiedino di Melanzane, Mozzarella e Tonno
Eggplant Filled with Tuna & Cheese

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Caponata in Crosta
Grilled Bread topped with a Sicilian Vegetable Medley

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Insalata di Seppie e Polipo
Octopus Salad, Cuttlefish, Oranges and Fennel

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Arancini Tradizionali
Traditional Deep-Fried Rice Balls

Primi

Timballo del Gattopardo
Baked Risotto, Filled with a Beef Stew

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Casareccia Alla Norma
Pasta in a Tomato Eggplant Sauce

Secondi

Falsomagro Alla Palermitana
Sicilian Beef Roulade Filled with Sliced Prosciutto, Minced Meat & Cheese

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Involitino di Pollo
Stuffed Chicken Breasts with Eggs, Capers & Cheese

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Stinco di Maiale Arrosto
Braised Pork Hocks

Baccala Alla Ghiotta
Stewed Salted Cod in a Tomato Sauce with Olives and Vegetables

Dolci

Cannoli di ricotta e Bianco Mangare
Cannoli Pastry Filled with Sweet Ricotta Cheese and Almond White Cake

Executive Chef Gino Marchetti

\$95.00 per person (Inclusive)
For reservations please call 416-789-5555