



SUMMERLICIOUS^{OM}

July 6-22, 2018

Produced by  TORONTO

Dinner Menu

\$33 (plus taxes and gratuity)

Choice of Appetizer:

Caprese Salad

Fior di latte, tomatoes, basil, balsamic and extra virgin olive oil

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Eggplant Roulade

Grilled eggplant, smoked provolone and prosciutto

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House-smoked Salmon

Ice wine apple purée, crème fraîche

Choice of Entrée:

Scialatelle Boccaccio

Homemade spinach fettucine, shellfish in a white wine sauce

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Contro Filetto di Manzo

Grilled sirloin steak, red wine demi-glaze, fire-roasted tomatoes, parmigiano truffle fries

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Grilled Swordfish

Grilled swordfish, mango, pineapple and cucumber salsa, Swiss chard, new potatoes

Choice of Dessert:

Watermelon Mint Sorbet

Watermelon ice, fresh mint

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Torta di Pesche e Ciliegie

Vanilla sponge cake with peaches and cherries

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Pistachio Semi-freddo

Homemade pistachio ice cream, crumbled amaretto cookie

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