



# SUMMERLICIOUS<sup>OM</sup>

July 6-22, 2018

Produced by  TORONTO

## Lunch Menu

\$23 (plus taxes and gratuity)

### Choice of Appetizer:

#### **Brodetto di Cozze**

*Mussels, julienne vegetables, garlic white wine broth*

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#### **Summer Citrus and Fennel Salad**

*Shaved fennel, blood orange, Sicilian olives, grapefruit, extra virgin olive oil*

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#### **Mozzarella in Carrozza**

*Artisanal Italian bread with fior di latte mozzarella, anchovy butter*

### Choice of Entrée:

#### **Veal Paillard**

*Grilled veal, fire-roasted tomatoes, parmigiano truffle fries*

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#### **Spaghetti all'Amatriciana**

*Guanciale, onions, spicy tomato sauce*

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#### **Zucchini and Shrimp Risotto**

*Risotto, zucchini, shrimp, Grana Padano cheese and basil*

### 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*