



## **Sicily Theme Night Dinner**

**Friday, October 20, 2017**

**7:00pm**

### **Stuzzichini**

#### **Arancini di Riso**

Deep fried rice balls

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#### **Caponata In Crosta**

Grilled bread topped with vegetable ratatouille

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#### **Panelle con Cavolfiore Fritto**

Chickpea toast and fried cauliflower

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#### **Alici e Calamari Fritti**

Fresh anchovies and squid with pine nut and oregano

### **Primi**

#### **Timballo del Sattopardo**

Rice timbale filled with beef stew

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#### **Pasta alla Norma**

Penne with eggplant and tomato sauce

### **Secondi**

#### **Farsu Magru di Vitello**

Veal paillard filled with prosciutto, cheese and minced meat

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#### **Scaloppini di Maiale al Marsala**

Pork scaloppini in a sweet marsala wine sauce

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#### **Couscous con Ghiotta di Pesce alla Trapanese**

Semolina couscous with fish stew

### **Contorni**

#### **Pomodori Ripieni alla Siciliana**

Baked tomatoes filled with anchovies and bread crumbs

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#### **Insalata di Finocchi, Arance e Olive**

Orange and fennel salad with olives

### **Dolci**

#### **Cannoli di Ricotta e Cassata**

Sicilian coffee pastries filled with fresh ricotta cheese and Sicilian cassata ice cream

\$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