



## **Puglia Theme Night Dinner**

**Friday, January 19, 2018**

**7:00pm**

### **Antipasto**

#### **Pizza con Cipolle**

Pizza with onions

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#### **Bruschetta from Lecce**

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#### **Baccala con Olive Verdi**

Salted cod with green olives

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#### **Salsiccia Barese**

Barese sausage

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#### **Frittelle di Ricotta**

Ricotta fritters

### **Primi**

#### **Orecchiette con Cime di Rape**

Ear-shaped pasta with rapini

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#### **Riso con Cozze**

Rice with mussels

### **Secondi**

#### **Filetto di Maiale ripieno**

Stuffed pork tenderloin

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#### **Agnello al forno con Cipolle e Patate**

Roast lamb with potatoes and onions

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#### **Sarde in Tortiera**

Baked sardines with bread crumbs

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#### **Contorni di Melanzane Filanti**

Fried eggplant and cheese

### **Dolci**

#### **Dolcetti Tradizionali di Puglia Zappole Fritte**

Stuffed figs, beignet

\$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