



WINTERLICIOUS^{OM}

JANUARY 26-FEBRUARY 8, 2018 Produced by 

Dinner Menu

\$43 (Plus taxes and gratuity)

APPETIZERS

(Choice of One)

Baked Prosciutto & Fior di Latte

Warm melted, Cow's Milk Cheese wrapped in Prosciutto di Parma

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Calamari e Gamberi Fritti

Fried calamari and shrimps accompanied by horseradish aioli

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Boccaccio Kale Caesar Salad

Romaine & Baby Kale with White Anchovy & Pecorino Cheese Dressing

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Winter Squash Soup topped with maple pecans (vegetarian)

Roasted & Pureed Acorn, Butternut and Hubbard Squash topped with maple pecans

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Grilled Pizza with Basil Pesto, Arugula, and Prosciutto

Homemade thin crust 00' pizza topped with nut free basil pesto, arugula and Parma Prosciutto

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Duck confit with Crispy Polenta & Ricotta

Crispy polenta with ricotta cheese topped with Duck Confit and cranberries

ENTREES

(Choice of One)

Ossobuco Milanese

Braised Veal Shank in red wine and vegetable broth served with saffron Risotto

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Roasted, Whole Sea Bream

Grilled and roasted seasoned, herbed sea bream accompanied by daily seasonal vegetables and potatoes

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Chestnut Gnocchi with Brussel Sprouts (vegetarian/local)

Chestnut gnocchi sautéed with brown butter, sage and Brussel sprouts.

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Grilled Veal Chop with Frites

10 oz grilled Veal Chop with garlic, rosemary EVOO accompanied by our homemade fries

DESSERTS

(Choice of One)

Cannoli Siciliani

Crispy Sweet Pastry Shells filled with Ricotta Cream

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Tiramisu

Our homemade specialty espresso and liqueur soaked ladyfingers layered between layers of sweet mascarpone cream

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Apple & Rhubarb Crostata

Delightful baked golden buttery pastry filled with apples and rhubarb

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Spiced Pumpkin Gelato with Ginger Snap Garnish (Vegetarian)

Soy based pumpkin gelato with our housemade vegan ginger snap cookie

Reserve by calling us at 416-789-5555

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