



WINTERLICIOUS^{OM}

JANUARY 26-FEBRUARY 8, 2018

Produced by  TORONTO

Lunch Menu

\$28 (Plus taxes and gratuity)

APPETIZERS

(Choice of One)

Duck confit with Crispy Polenta & Ricotta

Crispy polenta with ricotta cheese topped with Duck Confit and cranberries

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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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Crab Cake with Pickled Beets

Homemade seasoned crab cake with pickled Beets and Aioli Sauce

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Garden Salad

Radicchio & Arugula Salad, Roma Tomatoes, Cucumbers and Olives (vegan with our house dressing)

ENTRÉES

(Choice of One)

Rigatoni with Wild Boar Ragu

Mezzi rigatoni pasta tossed in wild boar ragu topped with salted ricotta cheese (Vegetarian Option Tomato Sauce)

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Brodetto di Pesce Misto

Mussels, shrimp, calamari, lobster tail, monkfish, white wine & tomato fumet

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Involtini di pollo

Chicken breast stuffed with sausage, smoked provolone in a white wine reduction sauce served with seasonal vegetables and potatoes

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Veal Paillard with Frites

Grilled Veal Scaloppini red wine demi glace served with 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

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