



Calabria Theme Night Dinner

Friday, March 23, 2018

7:00pm

STUZZICHINI

Pizza con Fichi e Formaggio

Pizza with dried figs and soft cheese

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Crostini con N'Duja

Toasted crostini with a hot pork sausage spread

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Pitta con Morselli

Calabrese round pita bread covered with veal and pork liver stew

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Tagliere di Affettati e Formaggi Calabrese, Funghi della Serra e Cipolle di Tropea

Charcuterie board of cheeses and cold cuts, grilled red onions from Tropea and wild mushrooms

Primi

Sagne Chine con Carne di Cinghiale

Homemade lasagna with wild boar meat sauce

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Fileja con Ragu D'Agnello

Homemade curly pasta with a ragout of lamb

Secondi

Braciole di vitello

Veal scaloppini rolled in tomato sauce

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Coniglio alla cacciatore

Rabbit stew with vegetables and spices

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Palombo con capperi

Black fin Shark with capers, white wine and lemon sauce

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Crocchette di patate al prosciutto cotto

Potato croquettes with cooked ham.

Dolci

Ciciriata e Torta di Noce

Cake with chickpeas and mixed nuts

\$90.00 (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