

Summerlicious 2023

LUNCH MENU \$48

Appetizers:

Zuppa Del Giorno

Arugula, Shaved Pecorino, Cucumber, Fig, Cherry
Tomato, Honey Balsamic Vinaigrette

Truffled Beef Carpaccio, Crispy Capers, Parmigiano,
Crosthini, House Pickles

Compressed Watermelon, Feta Cheese, Pistachio,
Basil, Balsamic Pearls, Mint

Crab Cake, Roasted Red Pepper Aioli, Mix Greens,
Cherry Tomato

Main

Pan Seared Atlantic Salmon, Asparagus, Heirloom
Carrot, Beluga Lentils & Quinoa, Parsnip Puree, Chive
Oil

Goat Cheese & Spinach Stuffed Chicken Breast,
Parshnip Puree, Fried Chickpeas, Honey Mustard
Chicken Jus

Classic Cavatelli Bolognese

Green Zucchini Pasta, Green Pea Puree, Sundried
Tomato, Kalamata Olives, Walnuts, Garlic

Dessert

Tiramisu, Berry Coulis
Raspberry Pannacotta
Biscotti, Fresh Berry
Sorbet of the Day

Summerlicious 2023

DINNER MENU \$65

Appetizers:

Zuppa Del Giorno

Arugula, Shaved Pecorino, Cucumber, Fig, Cherry
Tomato, Honey Balsamic Vinaigrette

Buffalo Mozzarella, Salsa Verde, Heirloom Ontario
Tomato, Basil, Balsamic Pearls, Candied Walnuts

Truffled Beef Carpaccio, Crispy Capers, Parmigiano,
Crostoni, House Pickles

Compressed Watermelon, Feta Cheese, Pistachio, Basil,
Balsamic Pearls, Mint

Crab Cake, Roasted Red Pepper Aioli, Mix Greens, Tomato
Salsa

Main

Pan Seared Atlantic Salmon, Asparagus, Heirloom
Carrots, Beluga Lentils & Quinoa, Parsnip Puree, Chive Oil

Goat Cheese & Spinach Stuffed Chicken Breast, Rapini,
Parsnip Puree, Fried Chickpeas, Honey Mustard Chicken
Jus

Black Tiger Shrimp, Spinach Basil Pesto, Cherry Tomato,
Zucchini, Cavatelli Pasta

Braised Osso Bucco, Tomato Red Wine Jus, Saffron Corn
Risotto

Green Zucchini Pasta, Green Pea Puree, Sundried
Tomato, Kalamata Olives, Walnuts, Garlic

Dessert

Tiramisu, Berry Coulis
Raspberry Pannacotta
Honey & Cinnamon Zeppolle
Sorbet of the Day