

CUCINA REGIONALE NORD Stagione Inverno

Antipasti

POLENTA AI FUNGHI DI BOSCO (TRENTINO) \$10.00

Grilled Polenta topped with a medley of fall wild mushrooms laid on Fontina cheese drizzled with truffle olive oil.

INSALATA INVERNALE (EMILIA ROMAGNA) \$10.00

Mix green salad, sliced pears, roasted walnuts drizzled with honey and topped with gorgonzola crumbles and gorgonzola creamy dressing.

COZZE E VONGOLE (VENETO) \$12.00

Two varieties of shellfish sautéed with fresh tomato sauce.

ANTIPASTO ALL'ITALIANA (FRIULI) \$14.00

Prosciutto S. Daniele, Cacciatorino Milanese, Provolone Valpadana, Frittata with zucchini, Beans with onions, Eggplant vinaigrette, Pears in a red wine sauce.

INSALATA DI MARE (LIGURIA) \$15.00

Marinated seafood salad with calamari, octopus, and shrimps, tossed in a citrus dressing.

BRESAOLA DELLA VALTELLINA (LOMBARDIA) \$16.00

Cured air dried beef served on a bed of arugola with Parmigiano flakes, and drizzled with extra virgin olive oil and lemon juice.

CARPACCIO DI MANZO (PIEMONTE) \$16.00

Thinly sliced marinated raw beef tenderloin, radicchio julienne, Parmigiano Reggiano, drizzled in a balsamic Italian dressing.

Pasta

FETTUCCINE, POMODORO E BASILICO (LIGURIA) \$16.00

Homemade fettuccine tossed in a fresh tomato basil sauce.

LASAGNE ALLA BOLOGNESE (EMILIA ROMAGNA) \$18.00

Ground beef Bolognese between layers of fresh pasta and mozzarella, topped with Parmigiano Reggiano and béchamel sauce.

RAVIOLI, MASCARPONE E SPECK (FRIULI) \$20.00

Homemade ravioli stuffed with spinach and ricotta in a light creamy mascarpone sauce and speck.

RISO NERO (VENETO) \$22.00

An ancient Venetian tradition of Arborio rice prepared with octopus cuttlefish and it's ink.

GNOCCHETTI LA CUCINA (PIEMONTE) \$25.00

Homemade potato and spinach gnocchetti with porcini mushrooms, cherry tomatoes and flakes of Parmigiano Reggiano.

Carne e Pesce

POLLO ALLA VALDOSTANA (AOSTA) \$22.00

Roasted chicken supreme topped with a white wine sweet red pepper sauce.

PETTO D'OCA IN CRESCIONE (LOMBARDIA) \$28.00

Crisp braised duck breast sitting on a selection of vegetables, toasted pine-nuts and pomegranate garnished with watercress.

AGNELLO AI FERRI (EMILIA ROMAGNA) \$32.00

Ontario lamb chop drizzled lightly with fine rosemary olive oil sauce.

FILETTO DI MANZO ALLA GRIGLIA (TRENTINO) \$33.00

Grilled AAA beef tenderloin.

FILETTO AL BAROLO (PIEMONTE) \$36.00

Filet mignon in a Barolo wine sauce laid on white asparagus.

PESCATO DEL GIORNO (LIGURIA) market price

Fresh market fished daily based on availability.

Prices do not include HST | Web menu: content and prices are subject to change without notice
Please advise us of any allergy concerns prior to ordering