

La Cucina

presents

IL VATICANO

Tuesday November 27th 2007

Spuntino

Involtini di Zucchini e Taleggio ~ St. Sylvester I
grilled zucchini rolled and stuffed with taleggio cheese and fresh mint

Antipasto

Anatra Affumicata alla Scappi ~ Paul III
thinly sliced smoked duck breast accompanied with a spiced plum marmellata

Minestra

Brodo di Tomacelli ~ Gregory the Great
a rich chicken and vegetable broth garnished with chicken polpette and herbed crespelle

Risotto

Risotto ai Carciofi e Pesto di Rucola ~ Sixtus IV
risotto set in a fresh artichoke stufato drizzled with arugula pesto

Secondi

Agnello al Frascati ~ Boniface VIII
oven braised Ontario lamb shanks with a Frascati wine sugo (sauce)

or

Strabismo con Gremolata ~ St. Peter
pan seared fresh pickerel seasoned with fresh parsley and lemon zest, topped with caviar

Dolce

Paradiso di Cioccolato ~ Leo X
molten chocolate cake served with "chocolate salami," hazelnut gelato and grappa flavored crema inglese

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Regional Wine Pairing ~ \$35 per person
(featuring a selection of 5 Reserve Italian wines)

Seven course menu ~ \$95 per person

519.836.3031

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