

# Summerlicious 2017 Lunch Menu

## Starters

**PEA, MINT & WATERCRESS SOUP (V) (GF)**

Served chilled

or

**LAMB & RICOTTA ARANCINA**

2 hand rolled risotto fritters, stuffed with slow braised and shredded lamb neck, ricotta cheese

or

**CURED SALMON BRUSCHETTA**

Cured salmon over crème fraiche, dill, capers, reduced balsamic, toasted baguette



## Mains

**POLLO PARMIGIANO PANINO**

Oven baked and served over arugula, spicy aioli, served on a Kaiser bun

or

**TUSCAN BEAN SALAD (V) (GF)**

Assorted bean medley, red and yellow pepper, parsley, oregano, arugula, house vinaigrette

or

**SALMON FETTUCINE** 

Fettuccine pasta, atlantic salmon, garden peas, dill, house alfredo

or

**PIZZETTE ALLA ZUCCA (V)**

10 inch, crème fraiche base, grilled yellow and green zucchini, bocconcini cheese, orange zest



## Choice of Desserts

**CHOCOLATE BUDINO (GF) (L)**

Ontario harvested pears, chocolate custard, spiced nuts, rosemary caramel, whipped cream

or

**ICE CREAM ZEPPOLE**

House made Italian doughnut, vanilla ice cream, chocolate sauce, strawberry consommé

or

**RHUBARB AND STRAWBERRY CRUMBLE**

Served warm, with a side of chantilly cream

# \$18<sup>+</sup>

*per person, does not include taxes, beverages or any gratuities*

(V) = Vegetarian | (GF) = Gluten Free | (L) = Local

 Ocean Wise certified sustainable seafood.

# Summerlicious 2017 Dinner Menu

## Starters

**PEA, MINT & WATERCRESS SOUP (V) (GF)**

Served chilled

or

**LAMB & RICOTTA ARANCINA**

2 hand rolled risotto fritters, stuffed with slow braised and shredded lamb neck, ricotta cheese

or

**FREGOLA SALAD (V)**

Red and yellow peppers, red onion, arugula, light marinara sauce, parsley, shaved pecorino

or

**CURED MACKEREL (GF)** 

Ocean wise certified sustainable, cured mackerel, pickled celery, crème fraiche, compressed apple, fresh dill



## Mains

**OATMEAL STOUT BRAISED LAMB SHANK**

Over a mixed bean cassoulet, side of roasted brussel sprouts, lamb jus

or

**PAN SEARED ORATA (GF)** 

Orata fillet served with a tomato consommé, eggplant puree, raw bell pepper and zucchini slaw

or

**RIGATONI PRIMAVERA (V)**

House made rigatoni, sautéed with bell peppers, zucchini and eggplant, house tomato sauce

or

**ROASTED CARROT RAVIOLI WITH SNOW CRAB (L)** 

Locally sourced, roasted carrot puree stuffed ravioli, with sautéed snow crab, cardamom cream sauce, crispy sage

or

**PIZZA MORTADELLA**

Thin crust, 12 inch, hand stretched, 00 flour pizza with a crème fraiche base, thinly sliced mortadella, goat cheese and spinach



## Choice of Desserts

**CHOCOLATE BUDINO (GF) (LOCAL)**

Ontario harvested pears, chocolate custard, spiced nuts, rosemary caramel, whipped cream

or

**ICE CREAM ZEPPOLE**

House made Italian doughnut, vanilla ice cream, chocolate sauce, strawberry consommé

or

**RHUBARB AND STRAWBERRY CRUMBLE**

Served warm, with a side of chantilly cream

**\$28<sup>+</sup>**

*per person, does not include taxes, beverages or any gratuities*

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 Ocean Wise certified sustainable seafood.