

Winterlicious 2018 Lunch Menu

Appetizers

(Choose one of the following)

ZUPPA RIBOLLITA (VG)

Swiss chard, Tuscan kale, savoy cabbage, diced potato, carrot, zucchini, celery leek, cannellini beans, herbed croutons

BITTER GREEN SALAD (V)

Bitter greens, phyllo wrapped and flash fried goat's cheese florets, Bartlett pear, toasted walnuts, pickled fennel, house vinaigrette

FREEKEH VEG BALLS (VG)

2 per serving, baked and served over a cherry compote



Entrées

(Choose one of the following)

GRILLED FOCACCIA PANINO

Sliced mortadella, fig mostarda, Appletree smoked cheddar, arugula, pickled red onion

CARNE PIZZA

10", hand stretched, imported flour, tomato sauce, mozzarella, house made Italian sausage, speck, mortadella, caramelized onions, confit of cherry tomato

CASARECCE PRIMAVERA (V)

Fresh casarecce noodle, arugula pesto, roasted peppers, kalamata olives, cherry tomatoes, toasted walnuts

CHICKEN CACCIATORE

Chicken ballontine, classic cacciatore sauce, orzo



Dessert

(Choose one of the following)

THE BADALI CHOCOLATE BAR

Crème Fraiche, Beet Balsamic

RICOTTA FRITTERS

Blueberry Compote, Chocolate Sand

NEW YORK WHITE CHOCOLATE CHEESECAKE

Graham crumbs, cherry compote

****All meals are served with fresh baked bread & e.v.o.o. ****

\$23+

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

(V) = Vegetarian **(VG)** = Vegan

WINTERLICIOUS^{OM}

JANUARY 26-FEBRUARY 8, 2018

Produced by  TORONTO

THE
BADALI
— EST 1990 —
BAR + CUCINA

Winterlicious 2018 Dinner Menu

Appetizers

(Choose one of the following)

ZUPPA RIBOLLITA (V) (VG)

Swiss chard, Tuscan kale, savoy cabbage, diced potato, carrot, zucchini, celery leek, cannellini beans, herbed croutons

BITTER GREEN SALAD (V)

Bitter greens, phyllo wrapped and flash fried goat's cheese florets, Bartlett pear, toasted walnuts, pickled fennel, house vinaigrette

GRILLED CALAMARI

Savoury tomato sauce, crispy capers, olive dust, micro green salad



Entrées

(Choose one of the following)

PANCETTA DI BUFALA PIZZA

12", hand stretched, imported flour, herbed oil, house pancetta, buffalo mozzarella, pickled Bartlett pears

CASARECCE PRIMAVERA (V)

Fresh casarecce noodle, arugula pesto, roasted peppers, kalamata olives, cherry tomatoes, toasted walnuts, fresh burrata

ZUPPA DI PESCE

Tomato Broth, monkfish, calamari, mussels, shrimp, fennel, fingerling potatoes, cipollini onions, herbed croutons

SALSICCIA BADALI

House made venison sausage, tomato and onions medley, side of truffle gnocchi, rapini florets



Dessert

(Choose one of the following)

THE BADALI CHOCOLATE BAR

Crème Fraiche, Beet Balsamic

RICOTTA FRITTERS

Blueberry Compote, Chocolate Sand

NEW YORK WHITE CHOCOLATE CHEESECAKE

Graham crumbs, cherry compote

****All meals are served with fresh baked bread & e.v.o.o. ****

\$33+

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

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