



CHRISTMAS DINNER MENU 2011

ANTIPASTO SELECTIONS

Antipasto Misto "DiMare" \$9.00/portion
 Marinated seafood salad; shrimp cocktail (2); crab crêpes; roasted peppers, grilled zucchini & portabello mushrooms with cherry bocconcini; bruschetta & marinated olives; marinated mussels and smoked salmon crostini
 — *Smoked Norwegian salmon with traditional garnish*

Antipasto Misto "Regolare" 6.50/portion
 Prosciutto & melon; marinated seafood salad; roasted peppers, grilled zucchini, portabello mushrooms, dried tomatoes, cherry bocconcini, marinated olives & bruschetta

Antipasto Misto "Special" 9.00/portion
 Prosciutto Wraps — wrapped around pears, sprouts, red peppers, and spicy havarti; Marinated seafood salad; Black Tiger jumbo shrimp (2); roasted peppers, oven dried tomato; portabello mushrooms and grilled zucchini with cherry bocconcini; marinated olives and smoked ricotta & dried tomato crostini

PASTA SELECTIONS

Cannelloni \$3.00/piece
 Meat or ricotta/spinach filling
 — *tomato or rose sauce*

Pasta al Forno Pancetta \$3.00/portion
 with rapini and wild mushrooms, mozzarella and parmigiano cheese and tomato basil sauce

Pasta al Forno Three Cheese 3.00/portion
 with roasted vegetables and tomato/basil sauce

Tri-Colour Gnocchi 3.00/portion
 Basil, homestyle and roasted red pepper

Bauletti 5.00/portion
 Your choice of mushroom, cheese and spinach, butternut squash, vegetables or braised veal filling [5 p.p.p]
 **your choice of tomato, rose, mushroom cream, basil cream sauce*

Lasagna
 Small Tray [12 pieces] or Large Tray [24 pieces]
 **Lasagnas prepared with tomato sauce, béchamel sauce, parmigiano cheese, mozzarella cheese, and your choice of filling*

Style of Lasagna	Small Tray (12 pcs)	Large Tray (24 pcs)
Meat	\$45.00/each	\$70.00/each
Ricotta & Asparagus	55.00/each	80.00/each
Marinated Vegetable	55.00/each	80.00/each

Pasta Sauces *1 litre container - serves 4*

Bolognese sauce	\$12.00/litre
Tomato sauce	9.00/litre
Clam sauce	12.00/litre
Vodka sauce	12.00/litre

Menu continued on next page.

**Please note: Prices may be subject to change based on current market fluctuations.*

FISH SELECTIONS

Assorted Fish and Shellfish "Pesce Marinara" \$18.95/portion*

With your choice of marinara sauce or white wine sauce
An assortment of mussels, monkfish, snow crab, king crab, scallop and shrimps

Assorted Fish and Shellfish with Lobster — "Pesce Marinara con l'Aragosta" 24.95/portion*

An assortment of mussels, monkfish, snow crab, king crab, scallop, shrimps and half rock lobster tail

Breaded Fillet of Sole 16.95/portion*

with garlic, parsley and fresh lemon
[minimum two pieces per person]

Breaded Fillet of Sole & Shrimp Duet 22.95/portion*

with crab pieces, mussels, shrimps and scallops in a white wine sauce

Fried Fish 19.95/portion*

Shrimp, calamari and monkfish — served with traditional cocktail sauce and fresh lemons

Baccala Friulano 225 grams/portion 9.95/portion*

Traditionally prepared Friuli style

Baccala Chunky 200 grams/portion 9.95/portion*

Fried cod, tomato sauce and green peas

Baked Baccala 11.95/portion*

Prepared with potatoes, tomatoes and onions

MEAT SELECTIONS

Chicken Parmigiana \$4.50/piece
with tomato sauce and parmigiano cheese

Chicken Involtni 4.50/piece
boneless chicken breast stuffed with Asparagus & Swiss cheese – served in a white wine sauce –
served in a white wine sauce

Chicken Cordon Bleu 4.50/piece
with asaigo cheese & smoked ham

Chicken Scallopine 4.50/piece
with mushroom or lemon sauce

Roast Beef 6.00/piece
with thyme infused gravy

Roast Provimi Veal 7.00/piece
with rosemary infused natural pan juices

Stuffed Leg of Lamb 7.00/piece
oven roasted, stuffed with dried fruit, basil and mince lamb

Veal Scallopine 6.00/piece
with Marsala, parmigiana or mushroom sauce

Veal Medallions 7.00/piece
with mushroom medley, Marsala wine sauce

Menu continued on next page.

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VEGETABLE & STARCH SELECTIONS

	Small Tray (<i>feeds 10</i>)	Large Tray (<i>feeds 25</i>)
Maple Glazed Roasted Carrots	\$16.00/tray	\$39.00/tray
Broccoli & Cauliflower with parmigiano cheese gratin	20.95/tray	43.00/tray
Garden Beans Featuring green beans, wax beans & baby carrots	16.00/tray	40.00/tray
Garlic Sautéed Green Beans with black olive	19.00/tray	45.00/tray
Peas & Mushrooms	20.00/tray	44.00/tray
Rapini with garlic, chilies and Spanish onion oil	35.00/tray	75.00/tray
Vegetable Primavera Featuring zucchini, peppers, onion, carrots, mushrooms and sugar snaps	30.00/tray	70.00/tray
Yukon Gold Roasted Potatoes	\$26.00/tray	64.00/tray
Wild Rice Medley with grilled and roasted vegetables	30.00/tray	70.00/tray
Scalloped Potato Prepared with cream, mozzarella & Swiss cheese	33.00/tray	75.00/tray
Borgonzola Polenta Braised corn meal, with parmigiano cheese and roasted pepper - 2 <i>halves</i>		\$4.00/piece

SALAD SELECTIONS

Baby Spinach Salad with pecans, strawberry segments and red onion dressing	\$3.75/person
Lemon Poppy seed Salad with romaine lettuce, cranberries, pears, emmental cheese and lemon poppy seed dressing	3.95/person
Borgonzola & Apple Salad Romaine lettuce with candied pecans & borgonzola cheese served in a sweet Dijon vinaigrette	4.75/person
Baby Lettuce Greens A mixture of fifteen baby lettuces and garden herbs with red wine vinaigrette	3.95/person
Caesar Salad Romaine lettuce, house-made Caesar dressing, seasoned croutons and parmigiano cheese	3.75/person
Rustic Italian Salad Iceberg, Romaine, Arugula, Radicchio, Belgium Endive, Frisse lettuce with balsamic dressing	3.75/person
Marinated Fish Salad <i>100 grams per portion</i>	4.95/portion
Rice & Marinated Fish Salad <i>100 grams per portion</i>	5.50/portion

***All Christmas/Holiday order must be placed and finalize by December 19, 2011**

PLEASE NOTE:

Please note: For December 24 all menus will be prepared Cooked & Cooled: ready for your food service event.
Pick Up time & customer identification required at booking.

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