



WINTER DINNER MENU 2011

ANTIPASTO SELECTIONS

Antipasto Misto "DiMare"

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

Antipasto Misto "Regolare"

Prosciutto & melon, marinated seafood salad, roasted peppers, grilled zucchini, portabello mushrooms, dried tomatoes, cherry bocconcini, marinated olives & bruschetta

Antipasto Misto "Special"

Prosciutto Wraps — wrapped around pears, sprouts, red peppers, and spicy havarti; Seafood salad, Black Tiger jumbo shrimp (2); Vegetable skewers — roasted peppers, grape tomatoes, white mushrooms, grilled zucchini with cherry bocconcini; marinated olives; crostini with white bean and spicy salami

SOUP SELECTIONS

Parsnip & Lemon

Roasted parsnips a hint of lemon and thyme with a chicken stock and cream base

Roasted Tomato

Sautéed fennel and a hint of tarragon

Carrot & Ginger

Roasted, pureed and served with a chicken stock base

Traditional Strecciatella

Mini veal-balls served with fresh spinach, egg, with a chicken stock base

PASTA SELECTIONS

Cannelloni

Meat or ricotta/spinach filling – tomato or rose sauce

Lasagna

Your choice of meat, grilled/roasted vegetables, or ricotta & spinach

**Lasagnas prepared with your choice of fresh egg or whole wheat rice noodles, tomato and béchamel sauce, parmigiano and mozzarella cheese*

Pasta al Forno

Three cheese with vegetables — roasted sweet bell peppers, red onions, cheddar, mozzarella and emmental cheese with rose/basil sauce

Pancetta

with rapini and wild mushrooms, mozzarella cheese and parmigiano cheese and tomato basil sauce

Bauletti

Your choice of mushroom, cheese & spinach, butternut squash, vegetables or braised veal filling

Your choice of tomato/basil, rose, basil cream or mushroom cream sauce

Winter Crêpe

Dried tomato and fresh/smoked ricotta cheese, served in a tomato/basil sauce

Menu continued on next page.

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Tri-Colour Gnocchi

Basil, homestyle and roasted red pepper — your choice of Bolognese, tomato/basil or rose sauce

MEAT SELECTIONS

Meat and/or Vegetarian Chili

Chicken Supreme

Stuffed with dried tomatoes and emmenthal cheese and served in a white wine sauce

Chicken Involtini

boneless chicken breast stuffed with Asparagus & Swiss Cheese – served in a white wine sauce

Chicken Cordon Bleu

boneless chicken breast stuffed with Asiago cheese & Smoked Ham

Chicken Parmigiana

Tomato/basil sauce

Chicken Scalopine

with your choice of mushroom, white wine or lemon sauce

Roasted Chicken, Ribs & Sausage Combo

with free-range chicken, pork side ribs and Italian sweet sausage

Stuffed Chicken

Roasted free-range chicken, stuffed with a traditional mushroom and celery stuffing

Quarter Roasted Chicken

with free range breast and legs, marinated with pantry herbs and roasted

Stuffed Pork Loin

Filled with bacon and thyme — served in a light jus

Oven Roast “Porchetta”

N.Y. pork shoulder with spiced Italian seasoning

Roasted Italian “Sweet” & “Hot” Sausages

with roasted sweet peppers

Roast Beef

with thyme infused gravy

Stuffed Leg of Lamb

Oven roasted, stuffed with dried fruit, basil and mince lamb

Lamb Pieces

Oven roasted boneless leg of lamb, marinated and served with a light gravy

Roast Provimi Veal

White veal with rosemary infused natural pan juices

Veal Medallions

Tender veal loin with oyster mushrooms, shiitaki mushrooms with Marsala wine sauce

Veal Scalopine

with your choice of parmigiana, mushroom, Marsala or lemon sauce

Italian Veal Stew

with carrots, peppers, olives, and fresh herbs

FISH SELECTIONS

Assorted Fish and Shellfish — “Pesce Marinara”

An assortment of mussels, monkfish, snow crab, king crab, scallop and jumbo shrimps

Assorted Fish and Shellfish with Lobster — “Pesce Marinara con l’Aragosta”

An assortment of mussels, monkfish, snow crab, king crab, scallop, shrimps and half rock lobster tail (4oz)

**Sauce choices include:*

marinara (tomato base) or white wine (cream base)

Breaded Fillet of Sole

with garlic, parsley and fresh lemon

Baked Halibut

Stuffed with black olives, dried tomatoes, capers and wrapped with prosciutto — served with a marinara sauce

Baccala Friulano

Traditionally prepared Friuli style

Baccala Chunky

Fried cod, tomato sauce and green peas

Baked Baccala

Prepared with potatoes, tomatoes and onions

Baked Salmon

Garnished with tomato fondue and herb bread crust — served with a white wine and tomato emulsion

Fillet of Sole and Shrimp “Duet”

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

Salmon “Wellington”

With Black Tiger shrimp, scallop, and spinach filling wrapped in puff pastry — light tomato coulis

VEGETABLE SELECTIONS

Glazed Carrots

with brown sugar and maple syrup

Broccoli & Cauliflower

with parmigiano cheese gratin

Menu continued on next page.

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Balsamic-glazed Peppers & Onions Fennel

with swiss cheese gratin

Garden Bean Medley

Featuring green and yellow beans and baby carrots

Garlic Sautéed Green Beans

with black olives

Peas & Carrots

Peas & Mushrooms

Rapini

Garlic, chilies and spanish onion oil

Swisschard

with chick peas, parmigiano cheese and cream

Roasted Eggplant

Stuffed with wild mushrooms, mozzarella cheese and a white and wild rice medley

Vegetable Primavera

Featuring sautéed zucchini and mushrooms, roasted carrots, onions and peppers

Yukon Gold Roasted Potatos

Seasoned with rosemary and paprika

Mashed or Roasted Sweet Potato

Polenta Borgonzola

Braised cornmeal, with parmigiano cheese and roasted peppers

Scalloped Potato

Rice balls with vegetables, breaded and served in a tomato/basil sauce or bolognese sauce

Wild Rice Medley

with grilled/roasted vegetables

SALAD SELECTIONS

Leaf Salads

Baby Lettuces

with red wine vinaigrette

Baby Spinach Salad

with pecans, strawberries and red onion dressing

Caesar Salad

with house-made dressing and croutons, Romaine lettuce and parmigiano cheese

Rustic Italian Salad

Romaine, Iceberg, Arugula, Frisse, Endive and Radicchio lettuce with balsamic vinaigrette

Italian Mix Salad

Romaine, Iceberg and Radicchio lettuce with balsamic vinaigrette

Blood Orange & Fennel Salad

with romaine and radicchio lettuce, parsley, walnuts and nicoise olives in a Blood Orange Vinaigrette

Gorgonzola & Apple Salad

Romaine lettuce with candied pecans and gorgonzola cheese served in a sweet Dijon vinaigrette

Greek Salad

with Romaine lettuce, tomato, cucumber, peppers, red onions, olives, feta cheese with lemon herb dressing

Lemon Poppyseed Salad

with Romaine lettuce, cranberries, pears, emmental cheese and lemon poppyseed dressing

Compound Salads

Seafood Salad

100 grams per portion

Rice & Fish Salad

Black tiger shrimp, calamari, cuttlefish, crab, celery, mushrooms, jardinière, fresh herbs, lemon juice, olive oil, garlic and rice

Beet & Citrus Salad

Pomegranate, goat cheese and Arugula, served with an oregano balsamic vinaigrette

Couscous Salad with Feta Cheese

Roasted peppers, zucchini, dried tomatoes, black and green olives, garlic and fresh herbs

Chick Pea Salad

with sweet peppers, red onion, celery, garlic and olive oil

Broccoli Salad

with cheddar cheese, roasted chicken, cherry tomatoes and creamy dressing

Grilled Vegetable Salad

Zucchini, eggplant and peppers with cherry bocconcini

Three Bean & Pistachio Salad

with romano, kidney and green beans. Served in a mint and citrus vinaigrette

Pasta Salad

with dried tomatoes, black olives and pesto dressing

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