

Roma to Sorrento Eleganza

Menu One

Antipasto – Prosciutto & Melon with Burrata

Aged prosciutto di Parma paired with Ontario cantaloupe, creamy burrata, fresh mint, and a balsamic reduction.

Primo - Tonnarelli Cacio e Pepe

Hand-rolled tonnarelli pasta tossed in a velvety emulsion of Pecorino Romano and cracked black pepper — a Roman classic.

Secondo - Seared Branzino al Limone

Mediterranean sea bass with crispy skin, finished with lemon-caper butter. Served alongside rosemary fingerling potatoes and charred broccolini.

Dolce – Limoncello Tiramisu

Ladyfingers soaked in citrus liqueur, layered with mascarpone cream and finished with candied lemon zest.

Menu Two

Antipasto – Grilled Artichoke Crostini with Olive Tapenade

Charred marinated artichokes and whipped ricotta, topped with black olive tapenade on toasted focaccia crisps.

Primo – Linguine alle Vongole

Fresh clams sautéed with garlic, white wine, cherry tomatoes, and parsley, finished in a light olive oil sauce.

Secondo – Herb-Crusted Lamb Loin with Sicilian Caponata

Ontario lamb loin crusted with rosemary and sea salt, paired with warm Sicilian eggplant and tomato caponata.

Dolce - Amalfi Lemon Panna Cotta

Silky lemon-infused panna cotta with vanilla, topped with blueberry compote and almond crumble.