



SPRING 2025

Roma to Sorrento Eleganza

Menu #1

Antipasto

Prosciutto & Melon with Burrata

Aged prosciutto di Parma, fresh Ontario cantaloupe, creamy burrata, mint, and balsamic glaze.

Primo

Cacio e Pepe with Hand-Rolled Tonnarelli

A Roman classic featuring Pecorino Romano and cracked black pepper, emulsified to a velvety finish.

Secondo

Seared Branzino with Lemon Caper Butter

Mediterranean sea bass, crispy skin, served with rosemary fingerling potatoes and charred broccolini.

Dolce

Limoncello Tiramisu

Layers of citrus-soaked ladyfingers, mascarpone cream, and candied lemon zest.

Menu #2:

Antipasto

Grilled Artichoke & Olive Tapenade Crostini

Marinated artichokes, whipped ricotta, black olive tapenade on toasted focaccia crisps.

Primo

Linguine alle Vongole

Fresh clams sautéed with garlic, white wine, cherry tomatoes, and parsley 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 eggplant and tomato caponata.

Dolce

Amalfi Lemon Panna Cotta

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