



## **ANTIPASTI**

*Choice of*

### **Calamari**

Crispy Fried Calamari, Served with Roasted Garlic Tomato Sauce, Lemon Wedge

### **Arancini**

Homemade Risotto Balls Filled with Italian Brie, Fontina Cheese and Peas, Over Tomato Basil Sauce, Shaved Pecorino

### **Melanzane alla Parmigiana**

Lightly Breaded Eggplant, Parmesan and Fresh Ricotta Cheese, Topped with Melted Mozzarella, Tomato Basil Sauce

### **Salsiccia i Pepperoni**

Italian Sausage and Roasted Bell Peppers, Served over Soft Mascarpone Polenta

## **PIATTI DELLA CASA**

*Choice of*

### **Linguini con Prosciutto**

Linguini Spooled Tableside inside a Fresh Wheel of Parmesan Cheese with Prosciutto di Parma, Peas and Fresh Basil

### **Pollo alla Parmigiana**

Lightly Breaded Chicken Breast Topped with Marinara and Mozzarella Cheese, Served with Spaghetti Marinara

### **Salmone al Forno**

Pan Roasted Canadian Salmon and Calamari, Fregola Sarda, Baby Spinach, Spicy Tomato Sauce, Toasted Ciabatta

### **Ossobuco d'Agnello**

Braised Bone-In Lamb Shank, Soft Mascarpone Polenta, Sautéed Spinach, Chianti Red Wine Reduction

## **DOLCI**

*Choice of*

### **Torta al Cioccolato**

Flourless Truffle Chocolate Cake with Homemade Vanilla Gelato and Raspberry Coulis

### **Cannoli**

Homemade Cannoli Filled with Sweetened Mascarpone and Fresh Ricotta, Orange Zest, Crushed Pistachio

### **Torta di Mascarpone**

Turtle Cheesecake with Roasted Cashews, Caramel Sauce, Whipped Cream and Fresh Strawberries

### **Tiramisu**

Espresso and Marsala Soaked Ladyfingers Layered with Mascarpone Cream, and Cocoa

## **Restaurant Week Dinner Prix-Fixe Menu \$49/person**

*Not valid with any other offer. Special menu only available during Rosemont Restaurant Week (March 6th - March 12th, 2022)*