

Estate da Dolcetto

Cocktail Estivi

Summer Cocktails

Riposo | \$17

Blanco Tequila, vanilla yuzu, orange juice, lemon juice and egg white.

Succhiello | \$18

Empress Gin, basil syrup, lime juice.

Antipasti

Appetizers

Gamberi Calabresi | \$19

Sauteed shrimp with pickled cherry bomb peppers, basil and garlic.
Served with roma tomatoes and spinach

Tagliere della Casa | \$32

Buratina ball topped with local honey, basil and sundried tomato pesto
focaccia, marinated olives and sugar roasted walnuts.

Pollo e Pesce

Chicken & Fish

Gameberi al Limone | \$30

Black tiger shrimp tossed in a creamy lemon mascarpone sauce with
sweet peas, served over fettuccine noodles.

Spiedini di Pollo | \$32

Homemade garlic and oregano marinated chicken skewers, grilled and
served over linguine noodles tossed in lemon butter and parsley.

Pickerel al Limone | \$35

Lightly crusted Ontario pickerel served with asparagus, sweetie bomb
peppers, lemon potatoes and our homemade Italian tartar sauce.

I Dolci:

Dessert

Torta alla Ricotta | \$13

Ricotta cheesecake with a bright and tangy lemon curd swirl. Served
with homemade whipped cream.

