

\$35 THREE-COURSE DINNER MENU

per person

ANTIPASTI

Choice of one:

FRITTATINE DI GNOCCHI

*Breaded and Fried Gnocchi alla Sorrentina,
Mutti Tomato, Housemade Mozzarella*

MOZZARELLA

*Housemade Mozzarella, Pistachio Pesto,
Extra Virgin Olive Oil, Sea Salt*

BROCCOLI CAGIO E PEPE

Lightly Fried Broccoli, Black Pepper, Pecorino Romano DOP

PIATTI

Choice of one:

GNOCCHI ALLA BOLOGNESE

*Housemade Potato Gnocchi, Beef and Pork Ragù,
Mutti Tomato, Parmigiano Reggiano® DOP*

PIZZA AL PADELLINO PEPPERONI

Mutti Tomato, Housemade Mozzarella, Pepperoni

ARROSTICINI D'AGNELLO

*Beverly Creek Lamb Skewers, Crispy Yukon
Gold Potatoes, Housemade Salsa Verde*

DOLCI

Choice of one:

BIRRAMISÙ

*Italian "Pick-Me-Up" Made with Ladyfingers
Dipped in Indie Ale House Breakfast Porter,
Mascarpone Cream, Cocoa Powder*

CASTAGNOLE

*Fried Ricotta Pastry Dough Balls Coated in
Sugar with Orange and Lemon Zest*

BISCOTTI MISTI

Selection of Imported Italian Cookies

SUMMERLICIOUS^{OM}

AUGUST 12-28, 2022

Produced by  TORONTO

at **BIRROTECA**