

**\$35 three-course
dinner menu**
per person

ANTIPASTI

Choice of one:

FRITTELLE DI ZUCCHINE

Lightly Fried Zucchini Fritters, Pecorino Romano DOP, Lemon

SUPPLÌ

Lightly Fried Risotto Balls, Mutti Tomato, Parmigiano Reggiano® DOP, Housemade Mozzarella

PANZANELLA

Local Ontario Heirloom Tomatoes, Cucumber, Housemade Rustic Bread, Olitalia Extra Virgin Olive Oil, Basil

PIATTI

Choice of one:

**GNOCCHI AL POMODORO
E RICOTTA**

Housemade Potato Gnocchi, Così Com'è Datterino Tomatoes, Chili Flake, ROI Extra Virgin Olive Oil, Basil, Bella Casara Ricotta

**AGNOLOTTI DEL PLIN
AL BRASATO**

Piemontese-Style Pork and Veal Filled Pasta, Sterling Creamery Butter, Parmigiano Reggiano® DOP

RIGATONI ALL'AMATRICIANA

Afeltra Rigatoni, Mutti Tomato, Salumificio San Carlo Guanciale, Pecorino Romano DOP

**MARGHERITA PIZZA
NAPOLETANA**

San Marzano Tomato Sauce, Mozzarella, Fresh Basil, and Extra Virgin Olive Oil

DOLCI

Choice of one:

TIRAMISÙ

Italian "Pick-Me-Up" Made with Mascarpone Cream, Ladyfingers Dipped in Espresso, Cocoa Powder

CASTAGNOLE

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

GELATO

Daily Selection of Housemade Gelato

SUMMERLICIOUS^{OM}

AUGUST 12-28, 2022

Produced by  **TORONTO**

at **LA PIZZA & LA PASTA**