

**\$45 three-course  
dinner menu**  
per person

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**ANTIPASTI**

*Choice of one:*

**CAPRESE**

*Local Ontario Heirloom Tomatoes, Housemade  
Mozzarella, Basil, ROI Extra Virgin Olive Oil, Sea Salt*

**BATTUTA DI CARNE**

*PEI Beef Steak Tartare, Mediterranean Pesto,  
Housemade Rustic Bread, Dijon Mustard, Sea Salt*

**INSALATA DI TROTA  
AFFUMICATA**

*Mixed Lettuce, Pecorino Dressing, House  
Smoked Ontario Trout, Pecorino Romano DOP,  
Agostino Recca Anchovy Breadcrumbs*

**PIATTI**

*Choice of one:*

**PIZZA AL PADELLINO DIAVOLA**

*Mutti Tomato, Madeo Spianata Spicy Salame,  
Housemade Mozzarella, Bella Casara Smoked Scamorza,  
Taggiasca Olives, Red Onion, Calabrian Chili*

**PANSOTTI CON  
LIMONE E RUCOLA**

*Lemon, Arugula, and Ricotta Filled Pasta, Lemon Butter,  
Parmigiano Reggiano® DOP, Toasted Pistachio*

**MALLOREDDUS ALLA  
CAMPIDANESE**

*Housemade Saffron Pasta, Fennel Sausage  
Ragù, Mutti Tomato, Pecorino Fiore Sardo*

**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*

**PROFITEROLES**

*Housemade Cream Puffs filled with Chantilly and  
Pastry Cream, 70% Dark Chocolate Glaze*

**SUMMERLICIOUS**<sup>OM</sup>

**AUGUST 12-28, 2022**

Produced by  **TORONTO**

at **LA PIAZZA**