

\$65 THREE-COURSE DINNER MENU

per person

ANTIPASTI

Choice of one:

SALUMI MISTI

A Tasting of Three Italian Cured Meat

RISOTTO AL SALTO

Lightly Fried Saffron Risotto, Taleggio Fonduta

INSALATA VERDE

Local Ontario Greens, Shaved Vegetables,
Prosecco Vinaigrette, Montasio

INSALATA DI POMODORO

Local Ontario Heirloom Tomatoes,
Whipped Goat Cheese, ROI Extra Virgin
Olive Oil, Basil, Mint, Oregano

PIATTI

Choice of one:

RISOTTO ALLO ZAFFERANO CON VITELLO

Saffron Risotto, Braised Montpak Farms
Veal Breast, Gremolata, Veal Sugo,
Parmigiano Reggiano® DOP,

ROMBO IN GUAZZETTO

Fogo Island Turbot, Cherry Tomatoes,
White Wine, Parsley

COTOLETTA DI MAIALE ALLA MILANESE

Thinly Pounded, Lightly Fried Linton Pasture
Pork, Arugula, Parmigiano Reggiano® DOP

DOLCI

Choice of one:

TIRAMISÙ

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

BÖNET

Italian Chocolate Budino with Coffee and Salted
Caramel, Served with Crumbled Amaretti Cookies

SORBETTO

Daily Selection of Housemade Sorbet

SUMMERLICIOUS^{CM}

AUGUST 12-28, 2022

Produced by  TORONTO

at trattoria **MLANO**