

\$27 THREE-COURSE LUNCH MENU

per person

ANTIPASTI

Choice of one:

FRITTATINE DI GNOCCHI

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

INSALATA TRICOLORE

*Radicchio, Endive, Arugula, Shaved Parmigiano
Reggiano® DOP, Balsamic Vinaigrette*

PETTOLE NAPOLETANE

*Lightly Fried Pizza Dough Bites, Parmigiano
Reggiano® DOP, Housemade Tomato Sauce*

PIATTI

Choice of one:

CASARECCE CON PESTO TRAPANESE

*Housemade Bronze-Extruded Casarecce, Tomato,
Basil and Almond Pesto, Pecorino Romano DOP*

PIZZA AL PADELLINO PEPPERONI

Mutti Tomato, Housemade Mozzarella, Pepperoni

PANINO DI POLLO

*Lightly Fried Milanese-style Chicken Thigh, Housemade
Bun, Little Gem Lettuce, Red Onion, Dijonnaise*

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**