

**\$34 three-course  
lunch 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*

**ARANCINI DI PROSCIUTTO  
E PISELLI**

*Lightly Fried Risotto Balls, Prosciutto Cotto,  
Spring Peas, Pecorino Romano DOP, Black  
Pepper, Bella Casara Caciotta*

**BARBABIETOLE**

*Roasted Beets, Red Wine Agrodolce,  
Ricotta, Arugula, Hazelnuts*

**PIATTI**

*Choice of one:*

**PIZZA AL PADELLINO SALSICCIA**

*Mutti Tomato, Eataly Macelleria's Fennel Sausage,  
Ontario Bell Pepper, Red Onion, Housemade Mozzarella*

**CASARECCE CON  
PESTO TRAPANESE**

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

**PANSOTTI CON  
LIMONE E RUCOLA**

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

**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**