

\$48 THREE-COURSE LUNCH MENU

per person

ANTIPASTI

Choice of one:

CARNE CRUDA

Raw PEI Beef Eye Round, ROI Carte Noir Extra Virgin Olive Oil, Sea Salt

RISOTTO AL SALTO

Lightly Fried Saffron Risotto, Taleggio Fonduta

INSALATA VERDE

Local Ontario Greens, Shaved Vegetables, Prosecco Vinaigrette, Montasio

PIATTI

Choice of one:

RISOTTO ALLO ZAFFERANO

Saffron, Bone Marrow, Veal Sugo, Parmigiano Reggiano® DOP

AGNOLOTTI DEL PLIN BRASATO AL SUGO D'ARROSTO

Housemade Veal and Pork Filled Pasta, Roasted Veal and Pork Sugo, Trentingrana DOP Aged 22 months

GNOCCHI AL POMODORO

Housemade Potato Gnocchi, Così Com'è Yellow Datterino Tomatoes, Cherry Tomatoes, ROI Extra Virgin Olive Oil, Vacche Rosse 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 