

\$35 THREE-COURSE DINNER MENU

per person

ANTIPASTI

Choice of one:

FRITTATINE DI GNOCCHI

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

CAVOLETTI DI BRUXELLES

*Oven Roasted Brussel Sprouts, Pancetta,
Pecorino Romano DOP*

BRUSCHETTA AL TALEGGIO

*Grilled Housemade Bread, Taleggio DOP,
Housemade Amaretto Honey, Hazelnuts*

PIATTI

Choice of one:

PEPPERONI PIZZA AL PADELLINO

Mutti Tomato, Housemade Mozzarella, Pepperoni

PANINO DI POLLO FRITTO

*Breaded and Fried Milanese Style Chicken Thigh,
Housemade Pesto Calabrese, Cow's Creamery Blue Moo
Cheese, Gem Lettuce, Red Onion on a Housemade Bun*

RAVIOLI DI MANZO

*Housemade Beef Brisket Filled Ravioli, Pork and
Beef Ragù, Parmigiano Reggiano® DOP*

DOLCI

Choice of one:

BIRRAMISÙ

*Italian "Pick-Me-Up" Made with Ladyfingers
Dipped in Indie Ale House Breakfast Porter,
Mascarpone Cream, Cocoa Powder*

CANNOLI

Crispy Fried Shell, Bella Casara Ricotta, Pistachio

CASTAGNOLE

*Fried Ricotta Pastry Dough Balls Coated in
Sugar with Orange and Lemon Zest*

JAN 27-FEB 09, 2023

WINTERLICIOUS^{OM}

Produced by
 TORONTO

at **BIRROTECA**