

# \$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 DI BARBABIETOLE

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

### FRITTELLE CON PANCETTA AFFUMICATA E SCAMORZA

*Lightly Fried Semolina Fritters with Bacon and Smoked  
Mozzarella, Pecorino Romano DOP, Black Pepper*

## PIATTI

Choice of one:

### GNOCCHI CACIO E PEPE

*Housemade Potato Gnocchi, Pecorino  
Romano DOP, Black Pepper*

### PIZZA AL PADELLINO PEPPERONI

*Mutti Tomato, Housemade Mozzarella, Pepperoni*

### LINGUINE CON PESTO TRAPANESE

*Housemade Bronze Extruded Linguine,  
Cherry Tomato and Almond Pesto, Basil*

## 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<sup>OM</sup>

Produced by  
 TORONTO

at **BIRROTECA**