

\$45 THREE-COURSE DINNER MENU

per person

ANTIPASTI

Choice of one:

INSALATA DI BARBABIETOLE

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

BURRATA

*Housemade Burrata, Housemade Pistachio Pesto,
Olitalia Extra Virgin Olive Oil, Sea Salt*

BRUSCHETTA DI ACCIUGHE

*Grilled Rustic Bread, Cow's Creamery
Cultured Butter, Agostino Recca Anchovy, Lemon*

PIATTI

Choice of one:

RAVIOLI AI FUNGHI

*Housemade Roasted Mushroom and Stracchino
Filled Pasta, Urbani Black Truffle Butter,
Parmigiano Reggiano® DOP*

GNOCCHI CON RAGÙ MODENESE

*Housemade Potato Gnocchi, Red Wine
Braised Pork and Beef Ragù,
Parmigiano Reggiano® DOP*

BROCCOLI E SALSICCIA PIZZA AL PADELLINO

*Mutti Tomato, Broccoli, Housemade Mozzarella,
Fennel Sausage, Pecorino Romano DOP*

DOLCI

Choice of one:

TIRAMISÙ DELLA NONNA

*Italian "Pick-Me-Up" Made with Mascarpone Cream,
Ladyfingers Dipped in Espresso, Cocoa Powder*

CANNOLI

Crispy Fried Shell, Bella Casara Ricotta, Pistachio

GELATO

Daily Selection of Housemade Gelato

JAN 27-FEB 09, 2023

WINTERLICIOUS^{OM}

Produced by
TORONTO

at LA PIAZZA