

\$35 THREE-COURSE DINNER MENU

per person

ANTIPASTI

Choice of one:

INSALATA VERDI CON CECI E PARMIGIANO

*Spinach, Arugula, Black Kale, Radicchio,
Chickpeas, Shaved Parmigiano Reggiano®
DOP, Housemade Balsamic Vinaigrette*

PASTA E FAGIOLI

*Housemade Gnocchetti Sardi, Cannellini
Beans, Celery, Carrot, Onion, Mutti Tomatoes,
Olitalia Extra Virgin Olive Oil*

POLENTA FRITTA

Fried Crispy Polenta, Housemade Tomato Sauce

PIATTI

Choice of one:

TONNARELLI ALLA GRICIA

*Housemade Tonnarelli, Salumificio San Carlo
Guanciale, Pecorino Romano DOP, Black Pepper*

PANSOTTI AL LIMONE E RUCOLA

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

GNOCCHI ALLA BOLOGNESE

*Housemade Potato Gnocchi, Beef and Pork Ragù,
Mutti Tomato, Parmigiano Reggiano® DOP*

MARGHERITA PIZZA NAPOLETANA

*San Marzano Tomato Sauce, Housemade
Mozzarella, Fresh Basil, Extra Virgin Olive Oil*

DOLCI

Choice of one:

TIRAMISÙ DELLA NONNA

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

BUDINO DI ACERO

*Maple and Bourbon Budino, Dark
Chocolate, Candied Walnuts*

CANNOLI

Crispy Fried Shell, Bella Casara Ricotta, Pistachio

JAN 27-FEB 09, 2023

WINTERLICIOUS^{OM}

Produced by
 TORONTO

at LA PIZZA & LA PASTA