

\$34 THREE-COURSE LUNCH MENU

per person

ANTIPASTI

Choice of one:

INSALATA DI BARBABIETOLE

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

ARANCINI DI FUNGHI

*Lightly Fried Risotto Balls, Roasted
Mushrooms, Fontina Val D'Aosta DOP*

CAVOLETTI DI BRUXELLES

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

PIATTI

Choice of one:

FUSILLI CON PESTO ALLA TRAPANESE

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