

# \$41 THREE-COURSE LUNCH MENU

per person

## ANTIPASTI

*Choice of one:*

### BRUSCHETTA DI TONNO E PEPERONATA

*Grilled Rustic Bread, Callipo Olive Oil  
Poached Tuna, Housemade Peperonata*

### CAROTE CON PISTACCHIO E RICOTTA

*Roasted Carrots, Whipped Ricotta,  
Housemade Pistachio Pesto, Radicchio*

### CRUDO DI CAPESANTE

*Atlantic Bay Scallop Crudo,  
Grapefruit, Basil, Black Pepper*

## PIATTI

*Choice of one:*

### AGNOLOTTI DEL PLIN VERDI AL FORMAGGIO DI CAPRA

*Housemade Goat Cheese Filled Pasta,  
Housemade Orange Fennel Butter,  
Perenzin Caciotta*

### ACCIUGHE PIZZA AL PADELLINO

*Mutti Tomato, Agostino Recca Anchovy,  
Oregano, Garlic*

### LINGUINE ALLE VONGOLE

*Housemade Bronze Extruded Linguine,  
Manila Clams, Garlic, Chili Flake, White  
Wine, Olitalia 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*

### CANNOLI

*Crispy Fried Shell, Bella Casara Ricotta, Pistachio*

### GELATO

*Daily Selection of Housemade Gelato*

JAN 27-FEB 09, 2023

# WINTERLICIOUS<sup>OM</sup>

Produced by  
 TORONTO

at LA PESCHERIA