

# Sudburylicious Festival of Food

## *Choose Three Course*

### *Antipasti - Appetizer*

#### **Zuppa del Giorno - Soup of the Day**

#### **Insalata della Casa - House Salad**

Mixed greens tossed in a balsamic vinaigrette with cucumbers, tomatoes and shaved carrots.

#### **Insalata Cesare - Caesar Salad**

Romaine hearts with our homemade Caesar dressing, croutons, bacon and fresh grated parmesan cheese.

#### **Insalata Caprese Caprese Salad**

Perfectly ripened tomatoes layered with bocconcini cheese seasoned with basil, oregano and extra virgin olive oil served with Calabrese olives.

#### **Insalata Asparagi al Prosciutto - Prosciutto Wrapped Asparagus Salad**

Asparagus spears wrapped with prosciutto served on a bed of mixed greens drizzled with balsamic glaze.

### *Primi Piatti – Pasta*

#### **Penne alla Vodka**

Penne tossed with sautéed bacon and onions flambéed with Russian vodka, finished with a rosé sauce.

#### **Risotto ai Funghi - Risotto with Mushrooms**

Arborio rice simmered with fresh Portabello, Cremini and Porcini mushrooms seasoned with a Saffron, Truffle oil and finished with butter and grated parmesan cheese.

#### **Linguine con Pollo - Linguine with Chicken**

Linguine tossed with sautéed chicken breast, roasted red peppers and leeks in a sherry cream sauce.

#### **Farfelle con Gamberetti - Bowtie Pasta with Baby Shrimp**

Bowtie pasta tossed with baby shrimp, flambéed with white wine and finished in a tomato cream sauce.

### *Secondi di Carne o Pesce – Meat or Fish Main Course*

*All main courses served with roasted potatoes and vegetables.*

#### **Bistecca ai Ferri - Grilled Beef Top Sirloin**

AAA 7oz top sirloin medallions grilled as per your request, finished with a green peppercorn demi-glace

#### **Scaloppine Al Limone - Lemon Veal Piccata**

Veal scallopini pan seared with fresh lemons, capers and Chardonnay wine..

#### **Pollo al Funghi - Chicken & Mushrooms**

A lemon rosemary marinated chicken breast braised in a Italian Champagne with cremini mushrooms.

#### **Trota Salmonata - Rainbow Trout**

Manitoulin Rainbow Trout, pan seared with black olives, cherry tomatoes in a white wine reduction.

### *Dolce del la Casa – Homemade Desserts*

Stuffed Crêpe

Tiramisú

Apple Pie & IceCream

Crème Brulée

*Please inform your server of any food allergies.*