

THAT'S ITALIAN VALENTINE'S DAY MENU

FOCACCIA

WARM, SEASONED BREAD SERVED WITH CREAMY ROASTED GARLIC, CHEESE AND HERB BUTTER.

APPETIZER

SELECT FROM ONE OF THE FOLLOWING

INSALATA

FIELD GREENS + GOAT CHEESE + STRAWBERRIES + CANDIED WALNUTS + CRISPS + CHAMPAGNE VINAIGRETTE.

FRITTO

FRIED CALAMARI + WHITE TIGER SHRIMPS + ZUCCHINI SPIRALS. SERVED WITH LEMON WEDGE & CITRUS AIOLI.

BURRATA E CRUDO

CALABRESE BREAD + CREAMY COW'S MILK CHEESE + ITALIAN PROSCIUTTO CRUDO + EXTRA VIRGIN OLIVE OIL + BASIL.

ZUPPA

CREAMY ITALIAN-STYLE LOBSTER BISQUE + WHIPPED RICOTTA CHEESE + ASIAGO CROUTONS.

PROVOLONE FRITTO

PANKO-CRUSTED PROVOLONE CHEESE + BABY ARUGULA + CHERRY TOMATO CONFIT + BALSAMIC REDUCTION.

MAIN

SELECT FROM ONE OF THE FOLLOWING

STROZZAPRETI MARE E MONTE

HAND-ROLLED PASTA + BRANDY CREAM SAUCE + BABY SPINACH + WHITE TIGER SHRIMPS + PORTOBELLO, KING & OYSTER MUSHROOMS.

MELANZANE ALLA PARMIGIANA

CRISPY EGGPLANT + RICOTTA CHEESE + GRANA PADANO CHEESE + TOMATO-BASIL SAUCE + SIDE OF GARLIC GREEN BEANS + TRUFFLE MASHED POTATOES.

GRIGLIATA DI PESCE

GRILLED CALAMARI + TIGER SHRIMPS + SWORDFISH + FIELD GREENS + SALSA VERDE & CHARRED LEMON.
+15 SURCHARGE

BISTECCA

AAA RIBEYE + SAUTÉED KING OYSTER & CREMINI MUSHROOMS + ROASTED GARLIC GREEN BEANS + TRUFFLE MASH POTATOES.
+20 SURCHARGE

PASTA DEL CUORE ♥

RICOTTA RAVIOLI + ROSÉ SAUCE + GREY GOOSE® PREMIUM VODKA + GRANA PADANO CHEESE + CRISPY BASIL

PIZZA A SCELTA

YOUR CHOICE OF ANY ONE OF OUR ARTISANAL PIZZAS:

MARGHERITA : FIOR DI LATTE, BASIL & EXTRA VIRGIN OLIVE OIL

QUATTRO STAGIONE : PROSCIUTTO CRUDO, FIOR DI LATTE, ARTICHOKE & MUSHROOMS

SPICY DIAVOLA : CHERRY TOMATOES, PANCETTA, ONIONS, CHILIS

GRIGLIA : GRILLED EGGPLANT, ZUCCHINI, ROASTED PEPPERS & FIOR DI LATTE

SIDERNESE : WHITE PIZZA. BABY ARUGULA, PROSCIUTTO CRUDO & SHAVED GRANA PADANO CHEESE

36 HOUR BAROLO-BRAISED BEEF SHORT RIB

TRUFFLE MASHED POTATOES + ROASTED GARLIC GREEN BEANS.
+ 20 SURCHARGE

\$65 Per Person

\$59 (Before 6pm / After 8:15pm)

GLUTEN-FREE PIZZA, PASTA AND DESSERT OPTIONS ARE AVAILABLE AT NO ADDITIONAL CHARGE.

PRICES DO NOT INCLUDE BEVERAGES & GRATUITIES. TO ENSURE FAIRNESS TO ALL OUR GUESTS, WE WILL REQUEST A MAXIMUM TWO HOUR TIME LIMIT PER SEATING.

DESSERT

SELECT FROM ONE OF THE FOLLOWING

TIRAMISU TRIFLE

LADY FINGER COOKIES + MASCARPONE CREAM + ESPRESSO + CACAO

NEW YORK CHEESECAKE

CLASSIC-STYLE VANILLA CHEESECAKE + MIXED BERRY COMPOTE

TARTUFO AFFOGATO

CHOCOLATE ICE CREAM BALL + CACAO + ESPRESSO + WHIPPED CREAM

HONEY CHAMOMILE PANNA COTTA

VANILLA BEAN CUSTARD + STRAWBERRIES



FEATURE COCKTAILS / \$15 EACH

NEGRONI

A CLASSIC ITALIAN APERITIF, STIMULATING THE APPETITE BEFORE A MEAL. MADE WITH EQUAL PARTS SWEET VERMOUTH, GIN AND CAMPARI.

OLD FASHIONED

A UNIQUELY VIBRANT BLEND OF 5 YEAR AGED WHISKEY, ORANGE AND WAKAME DISTILLATES, CHARRED CEDAR BITTERS, AND WARM SPICED SYRUP.

WHISKEY SOUR

A FROTHY ZING OF ACIDITY BALANCED WITH RICH SMOOTH FLAVOURS OF SWEET ALMOND DERIVED FROM ROASTED AVOCADO PIT DISTILLATE. BLENDED WITH 5 YEAR AGED WHISKEY.

COSMOPOLITAN

CRAFTED WITH LIME AND ORANGE DISTILLATES THAT ARE BLENDED WITH ONTARIO CRANBERRY JUICE AND VODKA FOR A REFRESHINGLY BALANCED COSMO.

JALAPEÑO MARGARITA

DELICATE HERBACEOUS GREEN NOTES LAYERED WITH LIME AND ORANGE DISTILLATE BLENDED WITH TEQUILA, SUGAR AND SWEET ORANGE TINCTURE. JALAPEÑO DISTILLATE PROVIDES A UNIQUE DEPTH WITHOUT ANY SPICE.

ESPRESSO MARTINI

CACAO, TOASTED COCONUT AND A CREMA OF ORANGE DISTILLATE ARE BLENDED WITH NEUTRAL SPIRIT AND COFFEE.

APEROL SPRITZ

ITALIAN APERITIVO COCKTAIL. PERFECT TO START YOUR MEAL. LIGHT AND REFRESHING.

MARGARITA

FRESH LIME AND ORANGE DISTILLATE COME TOGETHER WITH AGAVE SPIRIT, SUGAR, AND SWEET ORANGE TINCTURE.

That's Italian
ristorante•catering•express

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