

Winterlicious

Dinner Menu

Interac

WINTERLICIOUS

JANUARY 29 - FEBRUARY 11, 2016

TOURIST INFORMATION CENTRE TORONTO

Appetizers

"Giovanni" Gran Lobster Cocktail

Chilled PEI Lobster with Avocado & Pineapple Salsa

Toula Grand Tagliere Misto

A Variety of D.O.P. Imported Prosciutto Di Parma, Speck Prosciutto Handmade Salumi, Artisan Cheeses from Italy and Caramelized Fruit Preserves, Served on the Toula Grand Wooden Board

Black Tiger Shrimp "Sardinia"

Black Tiger Shrimp sauteed in Garlic & Sauvignon Blanc wine served on a bed of Fennel & Smoked Taggiasce Olives on Pane Carasau bread

In House Salmone Affumicato Carpaccio

In House Cured Smoked Atlantic Wild Salmon with Fresh Capers Finished With Lemon and Extra Virgin Olive Oil Emulsion

Toula Classic Caprese D.O.P Tower

D.O.P. imported Mozzarella Di Bufala, Heirloom Tomato, drizzled with Chianti Classico D.O.P. Extra Virgin Olive oil

Panzanella Insalata

Green Olives, Tomatoes, Artichoke, Red Onion, Basil, Pecorino Toscano D.O.P. drizzled with Olive Oil, Balsamic Vinaigrette and Croutons

Toula Amore Salad

Fresh Strawberries, Toasted Pine Nuts, Aromatic Baby Arugula, Asiago cheese, tossed in a Honey Champagne Dressing

Toula Classic Minestrone "Alla Senese"

Selected fresh garden vegetables, spelt faro grain on Garlic Crostini and Black Shaved Truffle from Norcia

Mains

Filletto "Romeo e Giulietta"

Triple AAA Certified Angus Beef Filet, with a medley of Wild Mushrooms, topped with shaved Parmigiano Reggiano D.O.P., finished with a Amarone Valpolicella reduction

Branzino Alla Portofino

Pan Seared Chilean Sea Bass served on Saffron Carnaroli Prosecco Risotto topped with Puttanesca Tapenade

Grand Classic Cotoletta Biffi Sala

Breaded Center cut Veal Chop Milanese style Served with Arugula salad and Garlic Rosemary Extra Virgin Olive Oil Roasted Potatoes

Grand Toula PEI Lobster Ravioli

Handmade Ravioli stuffed with PEI Lobster with Terragon Rose Sauce

"Porcellino Casanova"

Pan Seared Pork Tenderloin served on a bed of Celery Root Puree topped with grained mustard & Brunello di Montalcino Demi Glaze Reduction

Free Range Stuffed Chicken Breast Supreme "Verona"

Fontina, Ricotta Spinach Stuffed Free Range Chicken Breast with Lemon Butter Sauce served with Mashed Potatoes and Seasonal Vegetables

Fatte Mano Tagliatelle al Ragù D' Agnelloe Tartufo Nero

Ontario Lamb Ragout Handmade Tagliatelle Pasta, Black Truffle Slices, Fresh Herbs

Gnocchi "Gorgonzola"

Handmade Potato Gnocchi served in a Gorgonzola Sauce

Desserts

Toula Classic Tiramisu

Cappuccino Panna Cotta with Amaretto Cookies

Toula Dark "Chocolate Temptation" Cake

Crema Veneziana

Homemade Assorted Gelato served with marinated Amaretto Disaronno Berries and Toula Homemade Biscotti