



SUNDAY MAY 14, 2017
LUNCH 12PM-3 PM | DINNER 5PM-11PM
\$55 PER PERSON
HALF-PRICE PER CHILD UP TO 10 YEARS OLD

Mother's Day
with
Live Piano Music

SOUP ON ARRIVAL

VELLUTATA DI ASPARAGI
SEASONAL ASPARAGUS
VELLUTE' GARNISHED
BY PARMIGIANO CRISP &
SHAVED BLACK TRUFFLE

APPETIZER DUO

GAMBERI IN Crosta
EAST COAST JUMBO
SHRIMP, ONTARIO HONEY
& DIJON MUSTARD IN
PISTACHIO CRUST
SERVED IN TOASTED
ALMOND SAUCE



CARPACCIO DIVITELLO
TONNATO ALLA
PIEMONTESE

SLICED VEAL TENDERLOIN
SERVED IN LIGHTLY TUNA
& YOGHURT MAYONNAISE
SAUCE ENRICHED BY
GIANT CAPERBERRIERS

MAIN COURSE

AAA CERTIFIED ANGUS BEEF FILET, ACCOMPANIED
BY PORCINI MUSHROOM SAUCE, SHAVED BLACK
TRUFFLE, SEASONAL VEGETABLES SERVED IN
HERBED MASHED POTATOES

or

PAN SEARED ONTARIO RAINBOWTROUT, GREEN
HERB SAUCE, SEASONAL VEGETABLES, MASHED
POTATOES, FINISHED BY FRESH LEMON REDUCTION

or

GRILLED GRASS FED CORNISH HEN, SERVED WITH
POTATOES CROQUETTES, SEASONAL VEGETABLES,
IN AMARONE DEMIGLACE JUS

or

TOULA 'HANDMADE RAVIOLO STUFFED WITH
SPINACH & RICOTTA CHEESE, SERVED IN ROSE' SAUCE
& OVEN ROASTED HEIRLOOM CHERRY TOMATOES
(VEGETARIAN OPTION)

or

STUFFED RED PEPPER BY ORGANIC QUINOA,
PINK LENTILS, DICED BABY CARROTS, GREEN PEAS
& CHARRED FRESH CORN
(VEGETARIAN & VEGAN OPTION)

DESSERT TRIO

ZUPPA INGLESE
GLASS SERVED CHOCOLATE
& PASTRY CREAM ENRICHED
BY DIPPED ORANGE JUICE
COOKIE



TIRAMISU' DEL TOULA'
AUTHENTIC VENETIAN
TIRAMISU' RECIPE



BUDINO AL CIOCCOLATO
DARK CHOCOLATE
PUDDING SERVED WITH
CRUMBLE MERINGUE &
RASPBERRIES COULIS



1 Harbour Square | TOULA RISTORANTE | 416-777-2002