



Private Event – Dinner Menus

Kitchen Favourites Menu

-ANTIPASTI-

Insalata Mista - Mixed greens with sliced tomatoes, cucumber, julienne carrots and red onion tossed in a balsamic vinaigrette

-SECONDI-

Chicken Alfredo - Fettuccine with grilled chicken tossed in a creamy Alfredo sauce

Lasagna – Beef, veal and pork in a tomato sauce, layered between homemade noodles and mozzarella cheese, baked to a golden brown

Cipolla – Thin crust pizza with fresh basil, caramelized onions, button mushrooms, prosciutto, roasted garlic, goat and mozzarella cheeses

Chicken Parmesan – Breaded chicken breast topped with tomato sauce and mozzarella, served with linguine in tomato sauce

\$29.00 for 2 courses including taxes and gratuity

-DOLCI-

Tiramisu - Ladyfingers dipped in espresso, dark rum and Cointreau and layered with whipped mascarpone cheese

Raspberry White Chocolate Cheesecake - On a white chocolate and graham crumb crust

\$33.00 for 3 courses including taxes and gratuity

Vegetarian options available upon request

Meals include freshly baked rolls with olive oil and fresh rosemary, freshly brewed coffee and tea



Private Event – Dinner Menus

Dinner Menu #1

-ANTIPASTI-

Insalata Mista - Mixed greens with sliced tomatoes, cucumber, julienne carrots and red onion tossed in a balsamic vinaigrette

-SECONDI-

Milano - Linguine with grilled chicken, sun-dried tomatoes and snow peas in a cream sauce

Pollo - Fettuccine with grilled chicken and fresh rosemary in a tomato sauce

Mediterranea - Fettuccini with grilled zucchini, eggplant, artichoke hearts, black olives and goat cheese in a tomato cream sauce

Pasine - Penne with grilled spicy Italian sausage, red and yellow peppers and red wine in a tomato sauce

\$30.00 for 2 courses including taxes and gratuity

-DOLCI-

Tiramisu - Ladyfingers dipped in espresso, dark rum and Cointreau and layered with whipped mascarpone cheese

Raspberry White Chocolate Cheesecake - On a white chocolate and graham crumb crust

\$35.00 for 3 courses including taxes and gratuity

Meals include freshly baked rolls with olive oil and fresh rosemary, freshly brewed coffee and tea



Private Event – Dinner Menus

Dinner Menu #2

-ANTIPASTI-

Insalata Mista - Mixed greens with sliced tomatoes, cucumber, julienne carrots and red onion tossed in a balsamic vinaigrette

-SECONDI-

Pasine - Penne with grilled spicy Italian sausage, red and yellow peppers and red wine in a tomato sauce

Mediterranea - Fettuccini with grilled zucchini, eggplant, artichoke hearts, black olives and goat cheese in a tomato cream sauce

Biagio's Pollo - Boneless breast of chicken seared with a sun-dried tomato pistachio pesto cream sauce, served with winter squash caponata

Salmone - Grilled fresh filet of Atlantic salmon with white wine, lemon, diced tomato and fresh dill, served with wild rice pilaf

\$35.00 for 2 course including taxes and gratuity

-DOLCI-

Tiramisu - Ladyfingers dipped in espresso, dark rum and Cointreau, layered with whipped mascarpone cheese

Raspberry White Chocolate Cheesecake - On a white chocolate and graham crumb crust

\$40.00 for all 3 courses including taxes and gratuity

Meals include freshly baked rolls with olive oil and fresh rosemary, freshly brewed coffee and tea



Private Event – Dinner Menus

Dinner Menu #3

-ANTIPASTI-

Insalata Mista - Mixed greens with sliced tomatoes, cucumber, julienne carrots and red onion tossed in a balsamic vinaigrette

-SECONDI-

Mediterranea - Fettuccini with grilled zucchini, eggplant, artichoke hearts, black olives and goat cheese in a tomato cream sauce

Salmone - Grilled fresh filet of Atlantic salmon with white wine, lemon, diced tomato and fresh dill, served with wild rice pilaf

Biagio's Pollo - Boneless breast of chicken seared and served with a sun-dried tomato pistachio pesto cream sauce, served with winter squash caponata

Lamb - Rosemary port slow braised New Zealand lamb shank with roasted garlic and parmesan mashed potatoes

\$41.00 for 2 course including taxes and gratuity

-DOLCI-

Tiramisu - Ladyfingers dipped in espresso, dark rum and Cointreau, layered with whipped mascarpone cheese

Raspberry White Chocolate Cheesecake – On a white chocolate and graham crumb crust

\$46.00 for 3 courses including all taxes and gratuity

Meals include freshly baked rolls with olive oil and fresh rosemary, freshly brewed coffee and tea