

CHAMPAGNE MENU 2017

(Please choose one dish per course)

Course One:

- Gamberi Arrabiata: Sautéed black tiger shrimp in a chili spiced homemade tomato sauce*
Antipasto Misto: Marinated grilled eggplant, roasted sweet peppers, marinated mushrooms, stuffed olives and tomatoes topped with fresh bocconcini cheese
Arrancini: Arborio rice with ham, ground beef, peas, white wine, mozzarella & parmesan cheese served with fresh tomato basil sauce

Course Two:

- Caprese: Cherry tomatoes, basil and fresh bocconcini cheese salad with extra virgin olive oil, sea salt and basil pesto*
Spinach Salad: Baby spinach leaves tossed with candied almonds, blue cheese and vanilla poached Bosc pears in a raspberry vinaigrette
Mezzo Caesar Salad: Smoked pancetta, homemade Caesar dressing, crisp romaine, croutons and parmesan cheese

Course Three:

- Beef Tenderloin: Pan seared 'AAA' beef tenderloin with blue cheese cognac cream sauce on a bed of grilled Portobello mushrooms served with daily accompaniments
(Add lobster tail \$20)*
Pollo Mezzo: Bacon wrapped chicken breast stuffed with oven dried cranberries, wild mushrooms, ricotta cheese, onions and goat cheese topped with a champagne cream sauce served with a daily accompaniments
Stuffed Salmon: Shrimp and crab stuffed salmon filet, served over mascarpone basmati rice accompanied by a Limoncello saffron cream sauce

Course Four:

- Mezzo Tiramisu: Layered ladyfinger cookies with liquor and espresso flavoured mascarpone cheese and topped with chocolate*
Cheesecake: New York Cheesecake

(\$75 taxes and gratuity not included)