



LA FENICE

TUSCAN CHOPHOUSE

HORS D'OEUVRES

PRICES ARE PER PLATTER

| | | |
|-------------------------------|---|-----|
| Buffalo Mozzarella | Wrapped in Prosciutto served with Herbed Mayonnaise [serves 12] | 48 |
| Caprese | Sliced Tomato and Fresh Bocconcini with Fresh Basil, Extra Virgin Olive Oil [serves 12] | 48 |
| Caesar Salad | Romain Hearts with House Made Classic Caesar Dressing [serves 12] | 48 |
| “Shrimp Shooters” | Chilled Shrimp individually served with Fennel Slaw and Cocktail Sauce [serves 12] | 48 |
| Grilled Calamari | [serves 12-15] | 96 |
| Grilled Shrimp Platter | [serves 12] | 90 |
| Prosciutto and Melon | Imported Italian Prosciutto Di Parma with Fresh Melon [serves 12] | 48 |
| Grilled Sausage | [serves 12-15] | 60 |
| Grilled Polenta | With Parmigiano Crostini [serves 12] | 30 |
| Bruschetta | Grilled Italian Bread topped with Chopped Fresh Tomato and Basil [serves 12] | 36 |
| Grilled Vegetables | Red Peppers, Zucchini, Eggplant with Olive Oil and Red Vine Vinegar | 48 |
| Smoked Salmon | Whole side of Salmon served with Russian Salad [serves 12-15] | 80 |
| Gnocchi | Potato Dumplings with a Light Tomato Cream Sauce [serves 12-15] | 78 |
| Charcuterie Board | Mixed Italian Meats, Cheese, and Olives [serves 12-15] | 100 |
| Vegetable Spring Rolls | Served with Marinara Sauce [serves 12] | 48 |

“Our passion for fine food, cooked well and with love, drives everything we do at La Fenice. We’re delighted that you’ve allowed us to share that with you.”

-The La Fenice Team



@LAFENICETORONTO
#LAFENICETORONTO



LA FENICE
TUSCAN CHOPHOUSE

PRIX FIXE \$35

APPETIZER

Mixed Greens
Vegetable Soup

Red Wine Vinegar, Extra Virgin Olive Oil
Fresh House-Cut Vegetables

ENTRÉE

Four Cheese Gnocchi
Linguini Pomodoro
Chicken with Fresh Herbs
Grilled Shrimp & Squid
Veal Scallopine
Atlantic Salmon Fillet

Potato Dumplings, Creamy Four Cheese Sauce, Parmigiano-Reggiano
Fresh Tomato, Basil Sauce
Boneless Breast of Chicken, Fresh Herbs & Dry Sherry
Fresh Herbs, Garlic
White Milk Fed Veal, Lemon & Dry Sherry
Grilled Atlantic Salmon Fillet with Fresh Herbs

“Our passion for fine food, cooked well and with love, drives everything we do at La Fenice. We’re delighted that you’ve allowed us to share that with you.”

-The La Fenice Team



@LAFENICETORONTO
#LAFENICETORONTO



LA FENICE
TUSCAN CHOPHOUSE

PRIX FIXE \$45

APPETIZER

Mixed Greens Red Wine Vinegar, Extra Virgin Olive Oil
Vegetable Soup Fresh House-Cut Vegetables

ENTRÉE

Fettuccine Fresh Salmon, Dill, Leeks, Light Cream Sauce
Agnolotti Pasta Stuffed with Ricotta in a Tomato Gorgonzola Cream Sauce with Fresh Sage
Four Cheese Gnocchi Potato Dumplings, Creamy Four Cheese Sauce, Parmigiano-Reggiano
Chicken Boneless Breast of Chicken, Fresh Herbs & Dry Sherry
Grilled Shrimp & Squid Fresh Herbs, Garlic

DESSERT

Sicilian Baccio Tartufo Chocolate Ice Cream with a Hazelnut Gelato Center Rolled in Crushed Almonds & Hazelnuts
Dipped in Belgian Chocolate
Raspberry Sorbet

“Our passion for fine food, cooked well and with love, drives everything we do at La Fenice. We’re delighted that you’ve allowed us to share that with you.”

-The La Fenice Team



@LAFENICETORONTO
#LAFENICETORONTO



LA FENICE

TUSCAN CHOPHOUSE

PRIX FIXE \$55

APPETIZER

Mixed Greens Red Wine Vinegar, Extra Virgin Olive Oil
Classic Caprese Tomato & Bocconcini with Fresh Basil

ENTRÉE

Four Cheese Gnocchi Potato Dumplings, Creamy Four Cheese Sauce, Parmigiano-Reggiano
Agnolotti Pasta Stuffed with Ricotta in a Tomato Gorgonzola Cream Sauce with Fresh Sage
Chicken with Fresh Herbs Boneless Breast of Chicken with Fresh Herbs and Dry Sherry
Veal Scaloppine White Milk Fed Veal with Fresh Shiitaki, Portobello & Oyster Mushrooms
Linguini with Spicy Shrimp Spicy Tomato Sauce, Chile Flakes
Atlantic Salmon Fillet Grilled Atlantic Salmon Fillet with Fresh Herbs

DESSERT

Sicilian Baccio Tartufo Chocolate Ice Cream with a Hazelnut Gelato Center Rolled in Crushed Almonds & Hazelnuts
Dipped in Belgian Chocolate
Tiramisu Our House Made Classic Italian Trifle of Biscuits Dipped in Espresso, Layered with a Mascarpone Cream Flavoured with Brandy and Belgian Chocolate

“Our passion for fine food, cooked well and with love, drives everything we do at La Fenice. We’re delighted that you’ve allowed us to share that with you.”

-The La Fenice Team



@LAFENICETORONTO
#LAFENICETORONTO



LA FENICE

TUSCAN CHOPHOUSE

PRIX FIXE \$60

APPETIZER

| | |
|--------------------|---|
| Caesar | Romaine Hearts, House Made Classic Caesar Dressing, Parmigiano-Reggiano |
| Classic Caprese | Tomato & Bocconcini with Fresh Basil |
| Prosciutto & Melon | Imported Italian Prosciutto di Parma with Fresh Melon |
| Mussels | Light Tomato White Wine Broth with Garlic and Fresh Herbs |

ENTRÉE

| | |
|----------------------------|--|
| 8oz New York Sirloin | Grilled with Fresh Herbs & Garlic Rub |
| Veal Scaloppine | White Milk Fed Veal with Fresh, Shiitake, Portobello, Oyster Mushrooms |
| Chicken with Fresh Herbs | Boneless Breast of Chicken with Fresh Herbs and Dry Sherry |
| Fettuccine Fresh Mushrooms | Fresh Shiitake, Portobello, Oyster Mushrooms |
| Linguini with Spicy Shrimp | Spicy Tomato Sauce, Chile Flakes |
| Grilled Shrimp & Squid | Fresh Herbs, Garlic |
| Atlantic Salmon Fillet | Grilled Atlantic Salmon Fillet with Fresh Herbs |

DESSERT

| | |
|-------------------------|--|
| Sicilian Baccio Tartufo | Chocolate Ice Cream with a Hazelnut Gelato Center Rolled in Crushed Almonds & Hazelnuts Dipped in Belgian Chocolate |
| Tiramisu | Our House Made Classic Italian Trifle of Biscuits Dipped in Espresso, Layered with a Mascarpone Cream Flavoured with Brandy and Belgian Chocolate |

“Our passion for fine food, cooked well and with love, drives everything we do at La Fenice. We’re delighted that you’ve allowed us to share that with you.”

-The La Fenice Team



@LAFENICETORONTO
#LAFENICETORONTO



LA FENICE

TUSCAN CHOPHOUSE

PRIX FIXE \$65

APPETIZER

| | |
|------------------------|--|
| Mixed Greens | Red Wine Vinegar, Extra Virgin Olive Oil |
| Classic Caprese | Tomato & Bocconcini with Fresh Basil |
| Grilled Shrimp & Squid | Garlic, Fresh Herbs |
| Mussels | Light Tomato White Wine Broth, Garlic, Fresh Herbs |

ENTRÉE

| | |
|--------------------------|---|
| 10oz New York Sirloin | Grilled with Fresh Herbs & Garlic Rub |
| Chicken with Fresh Herbs | Boneless Breast of Chicken with Fresh Herbs & Dry Sherry |
| Veal Scaloppine | Fresh Shiitake, Portobello, Oyster Mushrooms |
| Linguini | Spicy Tomato Sauce, Chili Flakes |
| Fettuccine | Shiitake, Portobello, Oyster Mushrooms, Extra Virgin Olive Oil, Parmigiano-Reggiano, Fresh Garlic |
| Jumbo Tiger Shrimp | Grilled with Fresh Herbs, Garlic |
| Atlantic Salmon Fillet | Grilled with Fresh Herbs |

DESSERT

| | |
|------------------------|---|
| Tiramisu | Our House Made Classic Italian Trifle of Biscuits Dipped in Espresso, Layered with a Mascarpone Cream Flavoured with Brandy and Belgian Chocolate |
| Sicilian Bacio Tartufo | Chocolate Ice Cream with a Chocolate Hazelnut Center Rolled in Crushed Almonds & Hazelnuts Dipped in Belgian Chocolate |

“Our passion for fine food, cooked well and with love, drives everything we do at La Fenice. We’re delighted that you’ve allowed us to share that with you.”

-The La Fenice Team



@LAFENICETORONTO
#LAFENICETORONTO



LA FENICE

TUSCAN CHOPHOUSE

PRIX FIXE \$75

APPETIZER

| | |
|--------------------|---|
| Mixed Greens | Red Wine Vinegar, Extra Virgin Olive Oil |
| Classic Caprese | Tomato & Bocconcini with Fresh Basil |
| Prosciutto & Melon | Imported Italian Prosciutto di Parma with Fresh Melon |
| Mussels | Light Tomato White Wine Broth with Garlic and Fresh Herbs |

ENTRÉE

| | |
|------------------------|--|
| 10oz New York Sirloin | Grilled with Fresh Herbs & Garlic Rub |
| Veal Scaloppine | White Milk Fed Veal with Fresh Shiitaki, Portobello & Oyster Mushrooms |
| Rack of Lamb | Premium Australian Lamb, Fresh Mint, White Wine Sauce |
| Four Cheese Gnocchi | Potato Dumplings, Creamy Four Cheese Sauce, Parmigiano-Reggiano |
| Linguini Mixed Seafood | Fresh Tomato Sauce, Shrimp, Squid, Mussels, Clams |
| Atlantic Salmon Fillet | Grilled Atlantic Salmon Fillet with Fresh Herbs |
| Jumbo Tiger Shrimp | Grilled with Fresh Herbs & Garlic |

DESSERT

| | |
|------------------|---|
| Tiramisu | Our House Made Classic Italian Trifle of Biscuits Dipped in Espresso, Layered with a Mascarpone Cream Flavoured with Brandy and Belgian Chocolate |
| Raspberry Sorbet | |

“Our passion for fine food, cooked well and with love, drives everything we do at La Fenice. We’re delighted that you’ve allowed us to share that with you.”

-The La Fenice Team



@LAFENICETORONTO
#LAFENICETORONTO



LA FENICE

TUSCAN CHOPHOUSE

PRIX FIXE \$80

APPETIZER

| | |
|------------------------|---|
| Arugula & Grand Padano | Arugula, Shaved Grana-Padano Cheese, Extra Virgin Olive Oil |
| Bufalo Milk Mozzarella | Local Buffalo Milk Mozzarella, Fresh Tomato, Extra Virgin Olive Oil |
| Prosciutto & Melon | Imported Italian Prosciutto di Parma with Fresh Melon |
| Mussels | Light Tomato White Wine Broth with Garlic and Fresh Herbs |

ENTRÉE

| | |
|------------------------|---|
| 10oz New York Sirloin | Grilled with Fresh Herbs & Garlic Rub |
| Rack of Lamb | Premium Australian Lamb, Fresh Mint, White Wine Sauce |
| Veal Rib Chop | Grilled, Fresh Herbs, Garlic Rub |
| Linguini with Clams | Fresh Manila Clams, White Wine, Chili Flakes, Extra Virgin Olive Oil, Fresh Garlic, Parsley |
| Jumbo Tiger Shrimp | Grilled with Fresh Herbs, Garlic & Extra Virgin Olive Oil |
| Atlantic Salmon Fillet | Grilled Atlantic Salmon Fillet with Fresh Herbs |
| Mediterranean Sea Bass | Branzino, Grilled Whole, Served Deboned, Extra Virgin Olive Oil, Fresh Lemon |

DESSERT

| | |
|------------------|---|
| Tiramisu | Our House Made Classic Italian Trifle of Biscuits Dipped in Espresso, Layered with a Mascarpone Cream Flavoured with Brandy and Belgian Chocolate |
| Raspberry Sorbet | |
| Choice of | Espresso • Cappuccino • Coffee • Tea |

“Our passion for fine food, cooked well and with love, drives everything we do at La Fenice. We’re delighted that you’ve allowed us to share that with you.”

-The La Fenice Team



@LAFENICETORONTO
#LAFENICETORONTO