



LA FENICE

# Menu #1 – Lunch – \$35 Per Person (Food Only)

Applicable Tax & Gratuity Not Included

## Antipasti

### Choice of

#### Insalata Mista

Mixed Greens, Red Wine Vinegar, Extra Virgin Olive Oil

#### Minestra Di Verdura

Vegetable Soup

## Main Course

### Choice of

#### Gnocchi Quatro Formaggi

Potato Dumplings, Creamy Four Cheese Sauce, Parmigiano-Reggiano

#### Linguini Al Filetto Di Pomodori

Fresh Tomato, Basil Sauce

#### Suprema Di Pollo All'erbe Di Stagione

Boneless Breast Of Chicken, Fresh Herbs & Dry Sherry

#### Grigliato Di Gamberi e Calamari

Grilled Shrimp & Squid, Fresh Herbs, Garlic

#### Scaloppine Di Vitello Al Limone

White Milk Fed Veal Scaloppine, Lemon & Dry Sherry

#### Trancia Di Salmone

Grilled Atlantic Salmon Fillet

# Menu #2 – Lunch – \$45 Per Person (Food Only)

Applicable Tax & Gratuity Not Included

## Antipasti

**Choice of**

### Insalata Mista

Mixed Greens, Red Wine Vinegar, Extra Virgin Olive Oil

### Minestra Di Verdura

Vegetable Soup

## Main Course

**Choice of**

### Fettuccine Salmonate

Fresh Salmon, Dill, Leeks, Light Cream Sauce

### Agnolotti Al Gorgonzola E Salvia

Pasta Stuffed With Ricotta In A Tomato Gorgonzola Cream Sauce With Fresh Sage

### Gnocchi Quattro Formaggi

Potato Dumplings, Creamy Four Cheese Sauce With Parmigiano-Reggiano

### Suprema Di Pollo All'erbe Di Stagione

Boneless Breast Of Chicken With Fresh Herbs & Dry Sherry

### Grigliato Di Gamberi E Calamari

Grilled Shrimp & Squid, Fresh Herbs, Garlic

## Dessert

**Choice of**

### Raspberry Sorbet

### Sicilian Baccio Tartufo

Chocolate Ice Cream With A Hazelnut Gelato Center Rolled In Crushed Almonds & Hazelnuts, Dipped In Belgian Chocolate

# Menu #3 – Lunch – \$50 Per Person (Food Only)

Applicable Tax & Gratuity Not Included

## Antipasti

### Choice of

#### Insalata Mista

Mixed Greens, Red Wine Vinegar, Extra Virgin Olive Oil

#### Insalata Caprese

Tomato & Bocconcini, Fresh Basil

#### Zuppa Di Cozze Del Golfo

Mussels, Light Tomato White Wine Broth, Garlic, Fresh Herbs

## Main Course

### Choice of

#### Scaloppine Di Vitello Al Limone

White Milk Fed Veal Scaloppini With Lemon & Dry Sherry

#### Suprema Di Pollo All' Erbe Di Stagione

Boneless Breast Of Chicken With Fresh Herbs And Dry Sherry

#### Fettuccine Con Funghi Fresci

Egg Noodles With Fresh Assorted Mushrooms

#### Gnocchi Quatro Formaggi

Potato Dumplings, Creamy Four Cheese Sauce, Parmigiano-Reggiano

#### Trancia Di Salmone

Grilled Atlantic Salmon Fillet

## Dessert

### Choice of

#### 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,  
Biscuits Dipped In Espresso & Layered With A Mascarpone Cream  
Flavoured With Brandy & Belgian Chocolate

# Menu #4 – Lunch – \$60 Per Person (Food Only)

Applicable Tax & Gratuity Not Included

## Antipasti

### Choice of

#### Caesar

Romaine Hearts, House Made Classic Caesar Dressing, Parmigiano-Reggiano

#### Insalata Caprese

Tomato & Bocconcini, Fresh Basil

#### Prosciutto E Melone

Imported Italian Prosciutto Di Parma With Fresh Melon

#### Zuppa Di Cozze Del Golfo

Mussels, Light Tomato White Wine Broth, Garlic, Fresh Herbs

## Main Course

### Choice of

#### Scaloppine Di Vitello Con Funghi Freschi

White Milk Fed Veal Scaloppine, Shiitake, Portobello, Oyster Mushrooms

#### Suprema Di Pollo All' Erbe Di Stagione

Boneless Breast Of Chicken With Fresh Herbs And Dry Sherry

#### Fettuccine Con Funghi Freschi

Shiitake, Portobello, Oyster Mushrooms, Extra Virgin Olive Oil, Parmigiano-Reggiano, Fresh Garlic

#### Linguini Fradiavola

Shrimp, Spicy Tomato Sauce, Chile Flakes

#### Grigliato Di Gamberi E Calamari

Grilled Shrimp & Squid, Fresh Herbs, Garlic

#### Trancia Di Salmone

Grilled Atlantic Salmon Fillet

#### Bistecca Alla Griglia

Grilled 8oz New York Sirloin

## Dessert

### Choice of

#### 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, Biscuits Dipped In Espresso & Layered With A Mascarpone Cream Flavoured With Brandy & Belgian Chocolate

# Menu #5 – Dinner – \$55 Per Person (Food Only)

Applicable Tax & Gratuity Not Included

## Antipasti

**Choice of**

### Insalata Mista

Mixed Greens, Red Wine Vinegar, Extra Virgin Olive Oil

### Insalata Caprese

Tomato & Bocconcini, Fresh Basil

## Main Course

**Choice of**

### Gnocchi Quattro Formaggi

Potato Dumplings, Creamy Four Cheese Sauce With Parmigiano-Reggiano

### Agnolotti Al Gorgonzola E Salvia

Pasta Stuffed With Ricotta In A Tomato Gorgonzola Cream Sauce With Fresh Sage

### Suprema Di Pollo All'erbe Di Stagione

Boneless Breast Of Chicken With Fresh Herbs & Dry Sherry

### Scaloppine Di Vitello Con Funghi Freschi

White Milk Fed Veal Scaloppine, Shiitake, Portobello, Oyster Mushrooms

### Linguini Fradiavola

Shrimp, Spicy Tomato Sauce, Chile Flakes

### Trancia Di Salmone

Grilled Atlantic Salmon Fillet

## Dessert

**Choice of**

### 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,  
Biscuits Dipped In Espresso & Layered With A Mascarpone Cream  
Flavoured With Brandy & Belgian Chocolate

# Menu #6 – Dinner – \$65 Per Person (Food Only)

Applicable Tax & Gratuity Not Included

## Antipasti

### Choice of

#### Insalata Mista

Mixed Greens, Red Wine Vinegar, Extra Virgin Olive Oil

#### Insalata Caprese

Tomato & Bocconcini, Fresh Basil

#### Grigliato Di Gamberi E Calamari

Grilled Shrimp & Squid, Garlic, Fresh Herbs

#### Zuppa Di Cozze Del Golfo

Mussels, Light Tomato White Wine Broth, Garlic, Fresh Herbs

## Main Course

### Choice of

#### Bistecca Alla Griglia

Grilled 8oz New York Sirloin

#### Suprema Di Pollo All' Erbe Di Stagione

Boneless Breast OF Chicken WITH Fresh Herbs & Dry Sherry

#### Scaloppine Di Vitello Con Funghi Freschi

White Milk Fed Veal Scaloppine, Shiitake, Portobello, Oyster Mushrooms

#### Linguini Fradiavola

Shrimp, Spicy Tomato Sauce, Chili Flakes

#### Fettuccine Con Funghi Freschi

Shiitake, Portobello, Oyster Mushrooms, Extra Virgin Olive Oil, Parmigiano-Reggiano, Fresh Garlic

#### Gamberoni Grigliati

Grilled Jumbo Tiger Shrimp, Fresh Herbs, Garlic

#### Trancia Di Salmone

Grilled Atlantic Salmon Fillet

## Dessert

### Choice of

#### 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, Biscuits Dipped In Espresso & Layered With A Mascarpone Cream Flavoured With Brandy & Belgian Chocolate

# Menu #7 – Dinner – \$75 Per Person (Food Only)

Applicable Tax & Gratuity Not Included

## Antipasti

### Choice of

#### Insalata Mista

Mixed Greens, Red Wine Vinegar, Extra Virgin Olive Oil

#### Insalata Caprese

Tomato & Bocconcini, Fresh Basil

#### Prosciutto E Melone

Imported Italian Prosciutto Di Parma With Fresh Melon

#### Zuppa Di Cozze Del Golfo

Mussels, Light Tomato White Wine Broth, Garlic, Fresh Herbs

## Main Course

### Choice of

#### Bistecca Alla Griglia

Grilled 10oz New York Sirloin

#### Gnocchi Quattro Formaggi

Potato Dumplings, Creamy Four Cheese Sauce With Parmigiano-Reggiano

#### Scaloppine Di Vitello Con Funghi Freschi

White Milk Fed Veal Scaloppine, Shiitake, Portobello, Oyster Mushrooms

#### Linguini Tutto Mare

Mixed Seafood, Fresh Tomato Sauce

#### Costolette D'agnello Ai Ferri

Grilled Rack Of Lamb, Fresh Mint & White Wine Sauce

#### Trancia Di Salmone

Grilled Atlantic Salmon Fillet

#### Gamberoni Grigliati

Grilled Jumbo Tiger Shrimp, Fresh Herbs, Garlic

## Dessert

### Choice of

#### Sorbetto Di Lamponi

Raspberry Sorbet

#### Tiramisu

Our House Made Classic Italian Trifle, Biscuits Dipped In Espresso & Layered With A Mascarpone Cream Flavoured With Brandy & Belgian Chocolate



# Menu #8 – Dinner – \$80 Per Person (Food Only)

Applicable Tax & Gratuity Not Included

## Antipasti

### Choice of

**Arugula E Grana Padano**  
Arugula, Shaved Grana-Padano Cheese,  
Extra Virgin Olive Oil

**Mozzarella Di Bufala**  
Local Buffalo Milk Mozzarella, Tomato,  
Extra Virgin Olive Oil

**Prosciutto E Melone**  
Imported Italian Prosciutto Di Parma  
With Fresh Melon

**Zuppa Di Cozze Del Golfo**  
Mussels IN A Light Tomato & White Wine  
Broth with Garlic & Fresh Herbs Broth,  
Garlic, Fresh Herbs

## Main Course

### Choice of

**Bistecca Alla Griglia**  
Grilled 10oz New York Sirloin

**Costolette D'agnello Ai Ferri**  
Grilled Rack Of Lamb, Fresh Mint & White Wine  
Sauce

**Nodino Di Vitello Ai Ferri**  
Grilled White Milk Fed Veal Chop, Fresh Herb,  
Garlic Rub

**Linguini Con Vongole In Bianco**  
Fresh Clams, White Wine, Chili Flakes, Extra Virgin  
Olive Oil, Fresh Garlic, Parsley

**Gamberoni Grigliati**  
Grilled Jumbo Tiger Shrimp, Fresh Herbs, Garlic

**Trancia Di Salmone**  
Grilled Atlantic Salmon Fillet

**Branzino**  
Mediterranean Sea Bass, Grilled Whole, Served  
Deboned, Extra Virgin Olive Oil, Fresh Lemon

## Dessert

### Choice of

**Sorbetto Di Lamponi**  
Raspberry Sorbet

**Tiramisu**  
Our House Made Classic Italian Trifle,  
Biscuits Dipped In Espresso & Layered With A  
Mascarpone Cream Flavoured With Brandy & Belgian  
Chocolate

**Espresso, Cappuccino, Coffee, Tea**

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