

DINE AROUND AT DA MAURIZIO

Please choose one item from each of the following three courses:



ANTIPASTI

LUMACHE AL TREBBIANO

Snails sauteed with garlic butter, white wine and parsley, baked on crusty bread topped with fontina

OR

MUSCOLI ALLA TRIESTINA

Fresh mussels sautéed with garlic, onions, chilis, white wine, leeks, tomato and fresh herbs

OR

ZUPPA DI POMODORO

San Marzano tomatoes braised with garlic and basil, topped with a goat cheese crostini

OR

INSALATA ROMANA

Romaine hearts tossed with lemon, garlic and caper dressing, garnished with double smoked bacon and topped with a gorgonzola crostini.



SECONDO PIATTO

Pan seared panko crusted haddock, topped with fresh lobster and finished with a reduction of white wine, Lobster stock, tomato and cream

OR

PENNE BOLOGNESE

Penne sautéed with braised veal, finished with fresh tomato, basil and a touch of cream

OR

ARISTA DI MAIALE CON FUNGHI

Grilled pork tenderloin served with sauteed cremini, shiitake and porcini mushrooms, finished with a sherry and demiglaze reduction

OR

PETTI DI POLLO AI GAMBERI

Free range chicken breast marinated with rosemary and thyme, pan seared and topped with jumbo shrimp and finished with white wine, lemon, pesto and cream



DOLCE

Chocolate espresso ganache tart with mascarpone and hazelnut cream

OR

Tower of fresh lemon mousse served on a pinenut almond crust with raspberry coulis and lemon poppyseed tulle

OR

Flourless chocolate hazelnut torte served with orange gelati and pistachio crème anglaise

\$39.95 per person.

HST not included

