

DA MAURIZIO'S DINE AROUND MENU DINNER 2017



ANTIPASTI

Please choose one of the following:

PROSCIUTTO E DATTERI AL BALSAMICO

Medjool dates stuffed with herbed goat cheese and wrapped with San Daniele prosciutto, baked until crispy served with greens and drizzled with balsamic reduction.

MUSCOLI ALLA TRIESTINA

Fresh mussels sautéed with garlic, onions, chillies, white wine, leeks, tomato and fresh herbs, topped with crusty bread.

INSALATA ROMANA

Crisp romaine hearts tossed with a garlic, lemon and caper dressing, topped with crispy pancetta, cracked black pepper, flat bread crostini and shaved Parmigiano.



SECONDO PIATTO

Please choose one of the following:

ARISTA DI MAIALE ALLE CILIEGE

Braised pork shank served with butternut squash and braised red cabbage, finished with a sour cherry, honey and Grand Marnier reduction.

MERLUZZO ALLA PORTOFINO

Pan seared panko crusted haddock served with roast potatoes and topped with fresh lobster, finished with a reduction of white wine, lobster stock, tomato and lemon.

SALMONE AL MIELE E SOIA

Honey soy marinated salmon filet, oven roasted and served with risotto cake, lemon ginger beurre blanc, drizzled with pomegranate balsamic reduction.

COSTELLETE BRASATE

Braised beef short ribs, served with parsnip puree finished with a rich beef jus and drizzled with horseradish cream.



DOLCE

Please choose one of the following:

TORTA ALLA MIELE E CARMELLO

Apple pecan spice torte with brown sugar cream cheese frosting, served with maple gelato.

BUDINO ALLA GUGLIELMO

Velvety chocolate hazelnut mousse topped with whipped whole cream and garnished with fresh berries and chocolate curl.

CROSTATA ALLA FRUTTA

Fresh peach and mixed berry crisp oven baked with cinnamon and topped with vanilla bean gelato.

\$50 per person

HST not included

Buon Appetito!