

# LUNCH AT DAMAURIZIO - DINE AROUND 2017

## ANTIPASTI

Please choose from one of the following:

### Zuppa di Pomodoro

San Marzano tomato soup braised with garlic, onions and basil, garnished with whipped goat cheese crostini and drizzled with herb oil.

### Insalata Romana

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

### Insalata Arugula e Cavolo

Arugula and baby kale salad dressed with a honey and toasted walnut vinaigrette topped with dried cherries and shaved Parmigiano.

## SECONDO PIATTO

Please choose from one of the following:

### Panini ai Salumi

Capicollo, genoa salami and sopressata panini grilled with provolone cheese and smoked pepper aioli.

### Tostino ai Quattro Formaggio

Grilled sourdough, melted fontina, provolone, mozzarella and asiago with fig jam.

### Linguine Integrali Primavera

Whole wheat linguine sautéed with olive oil, garlic, fresh chillies and tomato, tossed with grilled vegetables and finished with lemon and basil goat cheese.

## DOLCE

Please choose from one of the following:

### Torta alla Mele e Caramello

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.

**\$25. per person**  
**HST and gratuity not included**

**Buon Appetito!!**

## *MENU #2*

### **ANTIPASTI**

#### **Zuppa di Pomodoro**

San Marzano tomato soup braised with garlic, onions and basil garnished with lemon goat cheese crostini and drizzled with herb oil.

### **PASTA**

#### **Cavatappi alla Salsiccia**

Cavatappi sautéed with sweet fennel sausage, cremini mushrooms, spinach and roasted tomato sauce, finished with Grana Padano.

### **SECONDI PIATTO**

**Please choose from one of the following:**

#### **Petto di Pollo con Mirtilli Rossi**

Oven roasted chicken breast marinated with olive oil, thyme and rosemary, served with a maple bourbon demiglace reduction and cranberry apple compote.

#### **Filetto ai Funghi Di Montepulciano**

Triple A beef tenderloin ,  
served with a wild mushroom, port and demiglace reduction.

#### **Rombo al Limone e Aragosta**

Oven roasted Atlantic halibut with a coconut milk, chili,

lemongrass and lobster sauce, garnished with crispy fried leeks and drizzled with herb oil.

## **DOLCE**

### **Budino alla Guglielmo**

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

**\$72. per person**

**HST and gratuity not included**

**Buon Appetito!!**

*Menu #3*

## **ANTIPASTI**

### **Insalata di Barbabietola**

Roasted beet and goat cheese tower, arugula and candied pecans, dressed with a blood orange vinaigrette.

## **PASTA**

### **Fettucine ai Funghi**

Fettucine sautéed with a variety of wild mushrooms, roast garlic and spinach, finished with Parmigiano and drizzled with truffle oil.

## **SECONDO PIATTO**

*Please choose one of the following:*

### **Petto di Pollo con Mirtilli Rossi**

Oven roasted chicken breast marinated with olive oil, thyme and rosemary, served with a maple bourbon demiglace reduction and cranberry apple compote.

### **Arista di Maiale alle Ciliege**

Braised pork shank served with  
a sour cherry, honey and Grand Marnier reduction.

**Agnello Scottadito**

Spice crusted rack of lamb  
served with a port and wild blueberry reduction.

**DOLCE**

**Crostata alla Frutta**

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

**\$70. per person**

**HST and gratuity not included**

***Buon Appetito!!***

*MENÙ #4*

**ANTIPASTI**

**Insalata Romana**

Crisp romaine hearts drizzled with a garlic, lemon and caper dressing, topped  
with double smoked bacon, cracked black pepper and shaved Parmigiano

**PASTA**

**Linguine al Pesto**

Linguine tossed with lemon basil pesto, white wine and cream, finished with Grano Padano.

**SECONDI PIATTO**

**Please choose from one of the following:**

**Petto di Pollo con Mirtilli Rossi**

Oven roasted chicken breast marinated with olive oil, thyme and rosemary, served with a maple bourbon demiglace reduction and cranberry apple compote.

**Filetto ai Funghi Di Montepulciano**

Triple A beef tenderloin  
served with a wild mushroom, port and demiglace reduction.

**Rombo al Limone e Aragosta**

Oven roasted Atlantic halibut with a coconut milk, chili, lemongrass and lobster sauce, garnished with crispy fried leeks and drizzled with herb oil.

**DOLCE**

**Crostada di Zucca e Formaggi**

Pumpkin mascarpone cheesecake with ginger cookie crust, served with dolce di leche and garnished with pumpkin seed brittle.

**\$68. per person**

**HST and gratuity not included**

**Buon Appetito!**

*Menu #5*

**ANTIPASTI**

**Zuppa alla Zucca**

Roasted butternut squash soup with brown butter and sage, finished with honey mascarpone cream .

**INSALATA**

**Fettucine all'Aragosta**

Fettucine sauteed with fresh lobster, shallots, garlic, and roasted tomato,

finished with white wine, fresh herbs and a splash of cream.

## **SECONDI PIATTO**

**Please choose from one of the following:**

### **Petto di Pollo con Mirtilli Rossi**

Oven roasted chicken breast marinated with olive oil, thyme and rosemary, served with a maple bourbon demiglace reduction and cranberry apple compote.

### **Arista di Maiale alle Ciliege**

Braised pork shank served with a sour cherry, honey and Grand Marnier reduction.

### **Salmone al Miele e Soia**

Honey soy marinated salmon filet served with lemon ginger beurre blanc, drizzled with pomegranate balsamic reduction.

## **DOLCE**

### **Torta alla Mele e Caramello**

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

**\$68. per person**

**HST and gratuity not included**

**Buon Appetito!!**

*Menu #6*

## **ANTIPASTI**

**Melanzane alla san Daniele**

Grilled eggplant layered with prosciutto and bocconcini,  
baked with tomato and fresh basil.

## **PASTA**

### **Gnocchi ai Quattro Formaggi**

Handmade gnocchi sautéed with Gorgonzola, Taleggio, Asiago and Grana Padano.

## **SECONDI PIATTO**

**Please choose from one of the following:**

### **Filetto ai Funghi Di Montepulciano**

Triple A beef tenderloin  
served with a wild mushroom, port and demiglace reduction.

### **Agnello Scottadito**

Spice crusted rack of lamb  
served with a port and wild blueberry reduction.

### **Salmone al Miele e Soia**

Honey soy marinated salmon filet served with lemon  
ginger beurre blanc, drizzled with pomegranate balsamic reduction.

## **DOLCE**

### **Tiramisu**

Mascarpone mousse layered with savoiardi drenched in espresso and brandy,  
garnished with shaved chocolate.

**\$76. per person**

**HST and gratuity not included**

**Buon Appetito!!**