



LAGO TRATTORIA

LOVE DAY

THURSDAY FEBRUARY 14TH, 2019

FLIRT

Arancini & Sparkling Aperitif

roasted red pepper risotto, provolone, roasted garlic aioli & shaved Piave

PRIMO

YU Ranch Carpaccio

shaved Piave, arugula & Pristine Extra Virgin Canola Oil

Radicchio Salad

prosciutto, grilled radicchio, pickled green beans, shaved Pecorino Toscano & balsamic

Spiced Fennel & San Marzano Tomato Soup

chive crème fraîche

Rosemary Smoked Eggplant Bruschetta

grilled focaccia, house made ricotta, Pristine canola oil & Maldon sea salt

SECONDI

Chicken Cacciatore

roasted mushroom, fennel, onion & sweet red peppers with San Marzano tomato sauce on fettuccine

Seafood Cannelloni

house made pasta stuffed with Atlantic lobster, scallops & shrimp in celeriac cream with ricotta & arugula

Pier & Steer

☛ add 9.95 to menu price | beef tenderloin with Atlantic lobster tail, double stuffed potato, garlic & lemon rapini, Chianti demi glaze & drawn butter

Roasted Vegetable Risotto

parm shards, umami broth & soft poached egg

DOLCE

Red Velvet Lava Cake

white chocolate centre

Cherry Pavlova

Norfolk cherries & whipped mascarpone

Gelato Trio

white chocolate | strawberry | Champagne
served in a toasted oat tuile

59.95 per guest plus hst & gratuity