

LA CASA RISTORANTE : DINNER MENU

Winter 2019

APPETIZERS

Zuppa del Giorno chef's choice of seasonal hot or cold soup, always freshly made and always delicious	\$9	Minestrone del Giorno hot and hearty mix of chef's choices of meat, pasta, beans and vegetables	\$10
Bruschetta sourdough crostini, fresh basil pesto, diced tomatoes, aged balsamic, parmesan	\$11	Fish Cakes fresh salmon cakes, with capers and dill, citrus salad and tarragon aioli	\$12
Mamma Mia's Meatballs mom's mix of veal, italian sausage and pancetta, with crispy garlic crostini, fresh herbs, grated parmesan, tomato-veal sauce	\$13	Spanakopita crispy phyllo pastry, spinach-feta cheese filling, garlic, lemon and oregano flavouring, with a roasted red pepper sauce	\$14
La Casa Mussels soppresatta salami and sun-dried tomatoes, steeped in garlic-white wine, fresh parsley	\$15	Calamari marinated and lightly pan-fried, with a lemon-dill-beurre blanc sauce	\$16
Mini Lamb Chops three arrabbiata-spiced mini lamb chops, with fresh herbs and garlic	\$15	Antipasto Platter a variety of soft and hard cheeses, cold cuts, marinated vegetables and olives, with smoked trout and crispy crostini or fresh breadsticks	\$22

SALADS

La Casa Salad select local greens, tomato, cucumber, radish, red onion, parmesan and italian vinaigrette	\$11	Caesar Salad crisp romaine, herbed croutons, pancetta, parmesan, creamy garlic dressing, lemon	\$12
Caprese Salad alternating slices of roma tomato, fresh buffalo mozzarella, with basil, olive oil and a balsamic reduction	\$13	Apple and Fennel baby arugala, pea tenders, shaved granny smith apple, fennel, red grapes, gorgonzola cheese and a roasted shallot	\$13
Baby Spinach Salad fresh baby spinach, toasted almonds, goat cheese, roasted butternut squash and a lemon-honey vinaigrette	\$14	Pear, Parmesan and Prosciutto roasted pear, crispy prosciutto and shaved parmesan, frisee lettuce, spiced pecan and a white balsamic vinaigrette	\$14

PIZZAS

Margherita plum tomatoes and buffalo mozzarella, with olive oil and fresh basil	\$16	Verdure basil pesto, sun-dried tomato, caramelized onion, baby arugula, mozzarella, romano	\$17
Spinach and Pepperoni pepperoni and spinach, pepperoncini roasted red peppers and mushrooms, with mozzarella and asiago cheese	\$18	Peperonata hot italian sausage, red and yellow pepper, onion, tomato sauce, mozzarella, parmesan and fresh basil	\$18
Terra Bolognese sauce, soppresatta salami, italian sausage, venison salami and herbed ricotta	\$19	Oceana salmon, scallops and shrimp, with diced tomato, garlic, mozzarella cheese and fresh dill	\$19

PASTA & RISOTTO

<p>Gluten-Free Quinoa Spaghetti \$20 with your choice of tasty red tomato sauce or creamy white parmesan sauce (Add bolognese meat sauce or chicken) \$5</p>	<p>Chicken Carbonara \$24 fresh fettuccini, sautéed chicken, pancetta, caramelized onion and parmesan cream</p>
<p>Gnocchi Bolognese \$25 simple yet perfect, house-made potato-flour dumplings, with a classic bolognese meat sauce and freshly grated parmesan</p>	<p>Gnocchi Porcini \$25 porcino and portobello mushrooms, arugula, sun-dried tomato, caramelized onion and a pecorino romano cheese sauce</p>
<p>Ravioli di Ricotta \$25 made fresh in-house, with local ricotta cheese and spinach, in a tasty tomato- sherry sauce, topped with fresh basil</p>	<p>Lasagna al Forno \$26 made in-house from mom's original recipe, twice-baked, with a beef-veal meat sauce, tomato, mozzarella and local ricotta cheese</p>
<p>Angel Hair \$26 sautéed tiger shrimp and bay scallops, with tomato, cilantro and garlic olive oil</p>	<p>Beef Piccante \$26 spinach pappardelle, blackened beef, sun-dried tomato, kalamata olives, spicy tomato sauce, capers, tangerine oil, grated parmesan</p>
<p>Risotto Jambalaya \$27 shrimp and spicy sausage, sweet peppers, creole spices, corn, jalapeño, zucchini and mascarpone cheese</p>	<p>Seafood Risotto \$27 calamari, mussels and shrimp, saffron rice, peas, sweet peppers, smoked paprika, celery greens and lemon juice</p>

MEAT & FISH

<p>Maple-Brined Pork Tenderloin \$28 oven-roasted, with fingerling potatoes, garlic rapini, diced apricot and a sweet maple reduction</p>	<p>Osso Buco \$30 slowly braised veal shanks, with stewed vegetables, saffron risotto milanese and asparagus tips</p>
<p>Salmone della Casa \$32 fresh salmon, one of our signature daily features, always fresh and always delicious ~ your server will describe</p>	<p>Duck Breast #34 pan-seared lac brome duck breast, sweet potato, roasted brussels sprouts, double- smoked bacon, apple, cranberry compote</p>
<p>Veal Marsala \$36 a tower of veal tenderloin, on a spinach and wild mushroom risotto gâteau, in a marsala reduction</p>	<p>Venison Short Loin \$36 lean, succulent, pan-seared, with red-skin potato-rosemary mash, french beans, oven- roasted red grapes & a port reduction sauce</p>
<p>Rack of Lamb \$38 herb-crusted ontario lamb, with roasted red-skin potatoes, vegetable ratatouille and a shiraz-lamb sauce</p>	<p>Beef Tenderloin \$40 8-ounce hand-cut filet, with asparagus tips, garlic mashed potatoes, and a beef jus demi-glace (add mushrooms / gorgonzola sauce) \$5</p>

**NOTE: Our add-on charges cover the cost of extra food or labour.
Calzone-style pizza, olive tapenade, plating-a-cake or splitting-a-dish are \$2 each.
An automatic gratuity of 18% will be applied to groups of 8 or more.**