

## Menu One

*Focaccia for the Table*

### SHARED ANTIPASTO

Fried Calamari, Caesar, Arancini,  
Salumi, Pizza

### MAIN COURSE CHOICES

**Ricotta & Spinach Rotoloni**

*tomato, basil*

**Branzino**

*aqua pazza, clams, fregola*

**Roast Hen Piccata**

*pepperonata, preserved lemon, artichoke*

### DESSERT

**Tiramisu**

**Cost per person \$119 + taxes + 21% gratuity.**

Confirmation of the number of people is required 72 hours prior to the start of the function. Billing will reflect the number of people confirmed. Via Allegro will gladly customize a menu to suit your needs. Our team of Sommeliers would be honoured to assist you in our wine selections to compliment the menu. Should you have any questions, please do not hesitate to contact Mo at (647) 893-2577 or [msabeh@canadianpathway.ca](mailto:msabeh@canadianpathway.ca)

## Menu Two

*Focaccia for the Table*

### SHARED ANTIPASTO

Fried Calamari, Caesar, Arancini, Salumi, Pizza

### MAIN COURSE CHOICES

**Filet Mignon**

*pavé, thyme jus*

**Gamberi Arrabiata**

*grilled shrimp, black tonarelli*

**Branzino**

*aqua pazza, clams, fregola*

**Truffled Mushroom Risotto**

*wild mushrooms, truffled porcini cream, fontina fonduta*

### DESSERT

**Chocolate Cake with Sour Cherry Sorbet**

**Cost per person \$145 + taxes + 21% gratuity.**

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## Menu Three

*Focaccia for the Table*

### SHARED ANTIPASTO

Caprese, Caesar, Speducci, Arancini, Tuna Tartare,  
Fried Calamari, Salumi, Pizza

### MAIN COURSE CHOICES

#### Chilean Sea Bass

*spinach risotto, saffron citrus crudite*

#### Duo of Beef

*braised short rib, tenderloin, potato purée, roasted vegetables*

#### Truffled Mushroom Risotto

*wild mushrooms, truffled porcini cream, fontina fonduta*

#### Lamb Rack

*amarone farrotto, rapini, pistachio, elderberry jus*

### DESSERT PLATTERS

**Passionfruit & Mascarpone Cheesecake**

**Chocolate Cake**

**Tiramisu**

**Cost per person \$165 + taxes + 21% gratuity.**

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