
LA FENICE

• DINNER •

\$43

Plus Taxes & Gratuity

APPETIZER

ANTIPASTO MISTO

Fresh Bufala Milk Mozzarella, Prosciutto Di Parma, Smoked Salmon, Honey Sweet Onion Giardiniera, Creamy Vinaigrette

ZUPPETA DI PESCE SEMPLICE

Shrimps, Calamari & Mussels in a Light Tomato, White Wine Broth with Garlic, Jalapeno Peppers & Fresh Herbs

INSALATA FENICE

Radicchio, Boston & Romaine Hearts, Shaved Parmigiano, Caramelized Onion, Creamy Herbed Vinaigrette

ENTRÉE

MEDAGLIONI DI MANZO CON SALSA "NEWBURG"

Grilled Beef Tenderloin Medallions & Grilled Tiger Shrimp in a Creamy Newburg Sauce

TRANCIA DI SALMONE

Flat Iron Grilled Atlantic Salmon Fillet, Salsa Verde with Citrus & Sweet Peppers

SCALOPPINE DI VITELLO IN TRITTICO BIANCO

White Milk Fed Veal Scaloppine, Oyster Mushrooms, White Wine & White Truffle Sauce

CREPELLE AL FORNO

Baked Ricotta & Spinach Stuffed Crepe in a Light Tomato, Cream Sauce with Parmigiano-Reggiano

DESSERT

SICILIAN BACIO TARTUFO

Chocolate Ice Cream with a Hazelnut Gelato Centre Rolled in Crushed Almonds & Hazelnuts Dipped in Dark Chocolate Served with Chocolate Pizzella Wafer

BISCOTTI ARTIGIANALI

House Made Almond Biscotti

SORBETTO DI LAMPONI

Raspberry Sorbet Served with Vanilla Scented Pizzella Wafer

CHOOSE 1 ITEM FROM EACH COURSE

 Vegetarian

WINTER LICIOUS

CREATED BY  TORONTO

"Our passion for fine food, cooked well and with love, drives everything we do at La Fenice. We're delighted that you've allowed us to share that with you.

Benvenuti nella nostra cucina!"

- Chef Rocco

Loved it? Share it!

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