
LA FENICE

• LUNCH •

\$28

Plus Taxes & Gratuity

APPETIZER

ZUPPA DI COZZE

Mussels in a Light Tomato & White Wine Broth with Garlic, Fresh Herbs & Chili Flakes

INSALATA ITALIANA

Italian Chop House Salad, Sliced Heirloom Tomato, Shaved Grana Padano Cheese, Honey Sweet Onion Giardiniera, Aioli Dressing

CHORIZO E GAMBERETTI

Open Flame Grilled Chorizo Sausage with Grilled Shrimp, Fresh Lemon, Chili Flakes

ENTRÉE

POLPETTE DI VITELLO BIANCO

Extra Lean Milk Fed White Veal Meatballs Braised in Tomato & Red Wine Sauce
Served Over Risotto Milanese with Parmigiano-Reggiano

TILAPIA E GAMBERI

Flat Iron Grilled Fresh Tilapia Fillet & Shrimps, Sweet Pepper Slaw with Fresh Citrus Relish

LINGUINI TUTO MARE ALLA CARBONARA

Linguini Carbonara with Shrimp, Calamari, Mussels, Panchetta, Sweet Onion & Peccorino Romano with Crushed Black Peppercorn.

POLENTA CON FUNGHI

Shiitake, Portobello, Oyster Mushrooms, Sauteed with Fresh Herbs & Garlic Served Over Creamy Polenta

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 a 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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