

# VAUGHAN FLAVOURS \$34 LUNCH MENU

## APPETIZER

Please select from one of the following

### Provolone Fritto

Panko-crusted provolone cheese + tomato-basil sauce + Grana Padano cheese.

### Insalata

Your choice of fresh, spring mix with Italian vinaigrette or Caesar salad with crisp romaine lettuce, seasoned croutons, Parmigiano cheese and our homemade dressing.

### Tuscan Soup

A hearty vegetable soup with beans, Italian sausage and spinach.

## MAIN

Please select from one of the following

### Pizza a Scelta

Your choice of any one of our artisanal pizzas:

Margherita : Fior di latte mozzarella, basil & extra virgin olive oil

Quattro Stagione : Prosciutto crudo, fior di latte, artichokes & mushrooms

Spicy Diavola : cherry tomatoes, pancetta, onions, chilis

Griglia : Grilled eggplant, zucchini, roasted peppers & fior di latte mozzarella

Sidernese : White pizza. Baby arugula, prosciutto crudo & shaved Grana Padano cheese

### Papardelle ai Funghi

Broad noodles tossed in a truffle cream sauce with porcini, Portobello and cremini mushrooms.

### Chicken Parmigiana

Hand-breaded and smothered with our mozzarella cheese & homemade tomato sauce. Served with a side of penne tomato sauce.

## DESSERT

Please select from one of the following

### Pasticcini

Mini two-bite pastries with assorted fillings.

### Tartufo Affogato

Chocolate ice cream ball + cacao + espresso + whipped cream

### Panna Cotta

Vanilla Bean Custard + Strawberries + Organic Honey

# VAUGHAN FLAVOURS \$45 MENU

## APPETIZER

Please select from one of the following

### **Provolone Fritto**

Panko-crusted provolone cheese + tomato-basil sauce + Grana Padano cheese.

### **Insalata**

Your choice of fresh, spring mix with Italian vinaigrette or Caesar salad with crisp romaine lettuce, seasoned croutons, Parmigiano cheese and our homemade dressing.

### **Calamari Fritti**

Lightly seasoned, fried squid served with lemon wedge and homemade garlic aioli.

## MAIN

Please select from one of the following

### **Pizza a Scelta**

Your choice of any one of our artisanal pizzas:

Margherita : Fior di latte mozzarella, basil & extra virgin olive oil

Quattro Stagione : Prosciutto crudo, fior di latte, artichokes & mushrooms

Spicy Diavola : cherry tomatoes, pancetta, onions, chilis

Griglia : Grilled eggplant, zucchini, roasted peppers & fior di latte mozzarella

Sidernese : White pizza. Baby arugula, prosciutto crudo & shaved Grana Padano cheese

### **Scallopini alla Marsala**

Your choice of tender veal or chicken with a fresh medley of mushrooms in a Marsala wine sauce.

- Served with fresh, seasonal vegetables and oven-roasted potatoes.

### **Linguini Alla Pescatore**

Fresh mussels, pasta clams, tiger shrimp, scallops and calamari in a light tomato sauce.

## DESSERT

Please select from one of the following

### **Tartufo Affogato**

Chocolate ice cream ball + cacao + espresso + whipped cream

### **Panna Cotta**

Vanilla Bean Custard + Strawberries + Organic Honey

### **Nutella Mousse**

Decadent chocolate mousse made with Frangelico liqueur, whipped cream and cacao.