

La Risata Ristorante

Appetizers

Soup of the day

Caesar Salad

(home dressing served on baby romain lettuce)

Baby spinach Salad

(raspberry dressing ,goat chees and walnuts)

Organic mixed field greens

(tossed with our home vinaigrette dressing)

Calamari Fritti or Grilled

(your choice of deep fried or grilled)

Carpaccio all'emiliana

(cured beef tenderloin ,parmigiano shavings and arugola)

Main Courses

Gnocchi Casalingo Margherita

(homemade potato dumplings (spinach or regular) in a rose sauce topped with bocconcini)

Spaghetti alla Siciliana

(tomato sauce ,sautéed eggplants and peppers topped with pecorino shavings)

Rissoto con Funghi misti and Truffle oil

(Arborio rice with mixed wild mushrooms)

Ravioli con Mascarpone and porcini

(home made ravioli filled with,riccota ,mascarpone cheeses in a creamy sauce)

Ossobuco di Agnello

(Ontario lamb Shanks,braised in red carbernet sauvignon sauce)

Tagliatelle with smoked chicken

(fresh home made tagliatelle in a creamy sauce with smoked chicken and wild mushrooms)

Fresh fish of the day

Petto di pollo supreme

(chicken breast supreme, stuffed with ricotta, mascarpone and roasted red peppers, in a honey mushrooms sauce)

Vitello Scaloppini of the day

(veal with chef sauce of the day)

*all main courses are served with side veggies and potatoes except pastas

Desserts

Baileys Cream Brulee

Tiramisu

Mixed Sorbet

Cake of the day