

**NEW YEAR'S EVE  
2011**

**ANTIPASTI  
(choice of appetizers)**

**CALAMARI FRITTI**  
Pan-fried New Zealand squid

**BARBABIETOLE E RICOTTA FRESCA**  
Roasted beets, Fresh Ricotta, Pine nuts and truffled olive oil on organic baby spinach

**MELENZANE CAPRESE**  
Vine Ripened Tomatoes , grilled eggplant and fresh locally made "fior di latte" in a basil vinaigrette

**I SECONDI  
(choice of mains)**

**CAVATELLI**  
cavatelli with roasted tomatoes and rapini with shaved ricotta salata

**LASAGNE**  
Homemade lasagna with ground veal & mozzarella

**"PALMUNGIANE"**  
Panfried eggplant, baked with romano cheese and tomato sauce

**AGNELLO**  
Lamb shank braised in white wine and served with peas & onions

**POLPETTE**  
USDA prime beef meatballs, baked in a sweet pepper tomato sauce

**PESCE DEL GIORNO**  
Fish of the Day

**I CONTORNI  
(choice of sides)**

**CAVOLFIORE**  
Pan roasted cauliflower with anchovy and vidalia onion

**INSALATA ITALIANA**  
Mixed Ontario greens in a red wine vinaigrette

**DESSERT  
(for 2 )**

**TIRAMISU**  
housemade

**CAFFE**  
Te-aro's Big Bro Espresso

**PROSECCO**  
Italian sparkling wine

\$40.00 Plus Taxes & Gratuity

\*Menu may change due to availability