

Bella Vita

• R I S T O R A N T E •

DINNER ENTREES

COTOLETTA DI VITELLO

Char-grilled Provimi veal chop topped with a pearl onion and oyster mushroom demi-glace served with Yukon gold potato gratin and grilled broccolini

39

GALLINA DELLA CORNOVAGLIA SERVITA CON RISOTTO AL PORRO

Sous-vide Cornish game hen glazed with local honey and pommery mustard served with wild mushroom and leek risotto and seasonal vegetables

32

SALMONE ALLA GRIGLIA

Grilled Atlantic salmon in a lemon dill beurre blanc, garnished with arugula and grilled artichoke and served with a white bean cassoulet

35

PETTO D'ANATRA IN PADELLA

Pan-seared crispy Ontario duck breast served with a sweet potato succotash of corn, peas, double-smoked bacon, grape tomatoes and scallions and finished with Bing cherry balsamic reduction

36

FILETO DI MANZO

Grilled AAA beef tenderloin topped with goose liver pate on a bed butternut squash puree served with confit fingerling potatoes and seasonal vegetables

40

CHEF'S DAILY SEAFOOD FEATURE