

**ROMANCE EVERY
WEDNESDAY**

Thank you for joining us
at Casa Mia for Date Night.
Your evening includes starter,
main course and dessert for two.

\$69
FOR TWO

START

Sit-down to our chefs INSALATA DELLA CASA with crumble
goats cheese, prosciutto wrapped grissini and baked bruschetta

MAIN

PASTA DEL GIORNO

A daily creation by our chef's

PORK TENDERLOIN

Medallions of Ontario pork - picatta style with lemon and caper butter sauce

STUFFED CHICKEN

Stuffed boneless breast with asparagus, mozzarella and mushroom saute

CATCH OF THE DAY

A daily fresh offering of seasonal fish

SCALLOPINA DEL GIORNO

Veal scaloppine del giorno - a daily kitchen creation

+ 10oz Sirloin for \$12/per person if desired.

+ Lobster Tail for \$28/per person if desired.

+ Side of Shrimp Skewer for \$15.87/per person if desired.

DESSERT

Petit Fours (Housemade Chocolate Truffles)

Chef Composed Dessert Plate - add \$5 per person if desired

Strawberry Flambé for Two - add \$15 if desired

SOUP OF THE DAY \$9.99

A daily kitchen creation

BRESAOLA \$19.95

Carpaccio of cured beef tenderloin, arugula,
parmigiano reggiano, balsamic and truffle oil

ESCARGOT \$11.99

French snails sautéed in butter, garlic,
parsley and white wine over toast points

CLAMS CASINO \$11.95

Classic stuffed clams on the half-shell

SHRIMP COCKTAIL \$14.87

Poached/chilled shrimp, classic
cocktail sauce and lemon

FOIE GRAS \$25.95

Composed daily

ANTIPASTO TIER

TASTER (FOR TWO) \$35.00

Bruschetta, giardiniera, clams casino,
seafood antipasto, prosciutto di
parma and assorted cheese



Slow Food®