

**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 sauteéd 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®