

La Risata Ristorante

Appetizers

Pasta Fagioli soup

Soup of the day

Caesar Salad

(home dressing served on baby romain lettuce)

Kale Goat cheese Salad

(kale salad ,goat cheese,beats ,roasted peacans in a home made citrus dressing)

Organic mixed field greens

(Tossed with our home made vinaigrette)

Gamberetti Salvaggi Agro-dolce

(Wild Argentinean shrimps in a sweet and sour sauce)

Carpaccio all'emiliana

(cured beef tenderloin ,parmigiano shavings and arugola)

Buffala Mozzarella

(Buffalo milk mozzarella,cherry tomatoes and herbs crostinis)

Main Courses

Gnocchi Casalingo Margherita

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

Strozzapretti Enna

(pistachio pesto,cherry tomatoes and arugula)

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)

Linguine Pescatore

(Home made light tomato sauce and fresh daily seafood)

Ossobuco di Agnello

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

Tagliatelle with smoked duck

(fresh home made tagliatelle in creamy sauce with smoked duck glazed)

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 cutlet with chef sauce of the day)

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

Desserts

Baileys Cream Brulee

Tiramisu

Mixed Sorbet

Cake of the day