

# culinarium

*Cucina by Chef Luciano Schipano*

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## CHRISTMAS MENU

**Order must be placed by December 20.**

### **Appetizers**

Seafood Salad - \$11 Per Pound

Calamari, Shrimp, Mussel, Clam, White Fish And Marinated Potato Tossed In Lemon, Calabrian Olive Oil, Oregano And Garlic.

Cheese Platter - \$11 Per Pound

Parmigiano Reggiano, Pecorino Crotonese, Caciocavallo, Bocconcini, Grape, Dried Apricot, Jam, Cracker, And A Jar Of Truffle Sauce.

Meat Platter - \$11 Per Pound

Prosciutto Crudo Of Parma, Soppressata, Cacciatore, Speck, Mortadella, Grape, Focaccia, Olives And Sundried Tomato

Antipasto Platter - \$11 Per Pound

Prosciutto Crudo, Bocconcini, Pecorino Crotonese, Soppressata, Focaccia, Olives, Dried Apricot, Persimon, Grilled Artichoke

Rotolo Di Mozzarella – 21.99 Per Pound

Rolled Mozzarella Sheet Filled With Basil Pesto, Fresh Arugula, Prosciutto Crudo Di Parma, Shaved Parmigiano, And Sliced Hot House Tomato.

### **Pasta**

Lasagna (Meat) Medium 6-9pc - \$50

Lasagna (Meat) Large 15-18pc - \$100

Eggplant Parmigiana Medium 9pc - \$60

Cannelloni Di Carne - \$3 Each

Rolled Tubes Of Pasta Stuffed With Meat In A Tomato Sauce.

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Manicotti In Tomato Sauce - \$3 Each

Rolled Tubes Of Pasta Stuffed With Ricotta & Spinach In A Cream Sauce

Seafood Risotto - \$13 Per Person

Assorted Fish And Rice In A Fresh Seafood Tomato Sauce

## **Entrée**

Chicken Scallopini - \$7 Ea

Chicken Breast Grilled And Tossed In A Mushroom Cream Sauce.

Chicken Parmigiana - \$7 Ea

Breaded Chicken Breast In A Tomato Sauce With Parmesan Cheese.

Veal Scallopini - \$7 Ea

Veal Cookes In A Porcini Mushroom Sauce.

Veal Parmigiana - \$7 Ea

Veal Baked In A Tomato Sauce With Mozzarella Cheese.

Lamb Chops - \$8 Each

Tender And Juicy Marinated Lamb Slow Cooked At Perfection

## **Seafood**

Zuppa Di Pesce - \$28 (Min.8ppl.)

A Seafood Platter Of Shrimp, Calamari, Lobster Tails & Mussels Served In A Light Tomato Sauce

Frittura - 18 Per Pound

Lightly Floured And Fried Shrimp, Calamari And Baccala.

Fried Calamari - \$12 Per Pound

## **Vegetables**

Broccolini- \$3 Per Bunch

Rapini - \$4 Per Bunch

Roasted Potatoes - \$3 Per Person

## **Desserts**

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Torta Della Nonna - \$9 Per Slice Or \$60 Whole Pie  
Tiramisu – 40 Slab - Serves 8-12)  
Mini Cannoli Tray - \$2.50 Each  
Panettone Flavored Zeppole Of San Giuseppe - \$5 Each

## **Sauces – Ready To Use**

Rose Sauce.....\$12 Litre  
Tomato Sauce.....\$10 Litre  
Seafood Sauce.....\$18 Litre

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## **Featured Menu For Christmas Eve**

**Serves 4-6 People**

**\$600**

### **Seven Fishes Feast**

#### **Baccala**

Baccala Fritter With Salted Cod, Potatoes, Pomodoro, And Crispy Capers

#### **Carpaccio**

Salmon Carpaccio With Calabrese Olive Oil, Lemon, Parsley, Grilled Radicchio, And Focaccia Truffled  
Crostoni

#### **Brodetto**

Lobster Brodetto With Littleneck Clams, Shrimp, Mussels, And Fregola

#### **Pasta**

Squid Ink Gemelli With Calamari, Chili, Herb Breadcrumbs, And Butter

#### **Risotto**

Diver Scallops With Farrotto, Cauliflower, And Black Truffle

#### **Pesce**

Black Sea Bass With Roasted Fennel, Fresh Carrots, Caramelized Figs, And Hazelnut Butter

#### **Dolce**

Orange Panettone Zuccotto With Pistaccio

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## **Featured Menu For New Year Eve (Orders Must Be Placed By Dec. 27<sup>th</sup>)**

**Serves 4-6 People**

**\$500**

### **Appetizer**

Burrata Topped With Black Truffle On Arugula Bed Accompanied With Breasaola,  
Smoked Salmon, And Octopus Salad With Chickpea

### **Starter**

Salmon Soup With Dill And Farro

### **First Course**

Homemade Ravioli Filled With Duck In A Porcini Mushrooms Cream Sauce

### **Main Course**

Black Angus Beef Tenderloin And Grilled Octopus With A Side Of Mashed Potato And Green Beans  
Finished With Black Truffle Glaze Sauce

### **Dessert**

Hazelnut Gelato Filled Panettone And Topped With Tiramisu Cream