

VAUGHAN FLAVOURS

JULY 21 - AUGUST 31

LUNCH | \$34.00

per person

Appetizer

ARANCINI

PANKO CRUSTED RISOTTO BALLS,
TOMATO SAUCE, SHAVED PARMIGIANO

CARCIOFI FRITTI

CRISPY FRIED BABY ARTICHOKE TOSSED IN A
BLEND OF PIAVE & PARMIGIANO CHEESE WITH BEET AIOLI

CASTELLO SALAD

HERITAGE GREENS, CUBED WATERMELON,
RED ONION, FETA CHEESE, BALSAMIC VINAIGRETTE

Main Course

RIGATONI ALLA VODKA

VODKA SAUCE WITH CHILLE FLAKES AND FRESH BASIL

JOJO'S PIZZA

TOMATO SAUCE, MOZZARELLA,
SOPPRESSATA, ROASTED PEPPERS, BLACK OLIVES

Dessert

LEMON SORBET

DAIRY FREE, REFRESHING, SIMPLE
BALANCE OF LEMON TART AND SWEETNESS

TORTA DI NONNA

VANILLA SPONGE, LAYERED WITH A LIGHT
MASCARPONE AND VANILLA TOPPED WITH BERRIES



VAUGHAN FLAVOURS

JULY 21 - AUGUST 31

DINNER | \$45.00

per person

Appetizer

POLPETTINE

GROUND VEAL, TOMATO SAUCE, PARMIGIANO SHAVINGS,
TOASTED CROSTINI

CALAMARI FRITTI

SEMOLINA DUSTED CALAMARI, WEDGED LEMON, AIOLI SAUCE

PIZZA MORTAZZA

MORTADELLA, PISTACHIOS, DRIZZLE OF SPICY HONEY ON A
FIOR DI LATTE BASE

Main Course

PAPPARDELLE BOLOGNESE

SLOW-COOKED BOLOGNESE, TOPPED WITH SHAVED PARMESAN

VEAL AL LIMONE

TENDER VEAL MEDALLIONS, ZESTY LEMON SAUCE, VEGETABLES
AND ROASTED POTATOES

SALMON GLASSATO D'CERO

PAN SEARED FILLET TOPPED WITH SWEET CHILLI GLAZE SAUCE,
VEGETABLES AND POTATOES

Dessert

TIRAMISU

ESPRESSO AND LIQUOR SOAKED LADY FINGERS LAYERED WITH
VELVETY MASCARPONE CREAM, TOPPED WITH A DUSTING OF
COCOA

DESSERT OF THE DAY

CHEF'S SELECTION OF HOMEMADE DESSERTS

