



*We invite you to choose from the following dishes*

***1<sup>st</sup> Course***

Crispy Eggplant “Parmesan”

With breaded bocconcini & eggplant, served on our house sugo

Finished with honied pistachio pesto

or

Caponata Stuffed Creminis

House pickled creminis overloaded with sweet & savoury Sicilian caponata

***2<sup>nd</sup> Course***

Smoked Prosciutto Salad

With frisee, Belgium endives, radicchio & Boston bib

Tossed in a grainy mustard, shallot & sherry vinaigrette

Finished with Pecorino Romano

or

Split Pea & Pancetta Soup

Finished with parmesan gelato

***3<sup>rd</sup> Course***

Bold Beetroot Risotto

Vibrant beet purée, star anise, sage & shallots

Finished with toasted chevrè, candied walnuts & candycane beet confit

or

Squid Ink Linguini alla Chitarra

With shrimp in a lobster spiked tomato bisque reduction

or

Lamb Ravioli

Hand crafted ravioli filled with lamb & apricot ragu

Finished with wilted spinach & house made ricotta

***4<sup>th</sup> Course***

Brulèed Lemon Tart

or

Tiramisu

or

Vegan Vanilla Cheese Cake

12 Amelia Street, Toronto, On M4X 1E1 416 323 0666 [info@famelia.com](mailto:info@famelia.com)

All prices exclude tax.

An automatic 20% gratuity will be added