

Easter Menu

Order by March 30th

Pick-up at our storefront or deliveries for a fee, Saturday, April 4th,
between 11 am-4 pm

Appetizer

Smoked Salmon Dip served with crackers / toasted crostini **25**

Lentil Soup 1lt **15**

dupuy lentils and mirepoix cooked in a rich vegetable, tomato broth and spinach

Minestrone 1lt **15**

mixed vegetables, beans, tomato, garlic and herbs (GF/V)

Pizza Verdura (Sacarpatza) serves 4-6 ppl **24**

wilted greens, anchovies, and raisins all baked in a pizza crust

Caprese Salad 4-6ppl **56** / 6-8ppl **109** / 10-12ppl **160**

arugula, fresh mozzarella, heirloom cherry tomatoes, toasted almonds, pesto vinaigrette, olive oil, and Maldon salt

Cheese **19pp**

A playful display of imported and domestic cheese boards artfully presented with pickled vegetables, olives, fresh fruit, dried fruits, nuts, fruit jam, jelly and olive tapenade, accompanied with bread, crostini, and crackers

Charcuterie **22pp**

Beautifully displayed, cured meats, domestic and imported cheeses, centred with a baked double cream brie topped with honey, dehydrated fruit, fresh fruit, vegetable crudite, olives, jam, spreads, bread, crostini, crackers, garnished with berries

Mains

Suppa Di Mare 8-12 ppl **249**

Seafood stewed in a tomato-based sauce, mussels, clams, bay scallops, shrimp and white fish

Baccala 8-10 ppl **260**

Classic Bacala (salt cod stew) with potatoes, peppers, olives, onions, garlic and spices

Manicotti 6-8 ppl **80** / 12-16 ppl **160**

Ricotta-filled manicotti served with tomato sauce

Beef Lasagna 6-8 ppl **86** / 12-16 ppl **170**

Beef ragu layered within pasta sheets and parmesan cheese with bechamel

Baked Pasta 6-8 ppl **70** / 12-16 ppl **135**

Macaroni and cheese topped with Parmesan panko

Fusilli feta, zucchini, and sundried tomatoes topped with mozzarella cheese

Rigatoni with beef ragu in a tomato sauce topped with parmesan and mozzarella cheese

Lamb Leg **18pp**

A medallion of boneless leg of lamb marinated with Rosemary, garlic and white wine served with pan jus

Honey-glazed ham **28**

2.2 lb sliced ham served with Dijon mustard

Mini Quiche Veg **3.75**

Three-inch mini quiche, choose from Wild mushroom spinach & brie or grilled vegetables & aged cheddar cheese

Fresh Atlantic Salmon **16**

Seared 6 oz salmon fillet, served with capers aioli and fresh lemon wedges

Chicken Supreme **12.5**

Marinated grilled chicken supreme served with a grainy mustard

Grilled Flat Iron Steak **16**

6oz Flat iron steak cooked to your liking, served with horseradish aioli

Angus Beef Tenderloin **34**

Seared 6 oz Angus tenderloin cooked to your liking with chimichurri

Sides:

Small 3-4ppl **24** / Medium 6-8ppl **48** / Large 10-12ppl **72**

Polenta with Rapini soft polenta topped with garlic rapini, olive oil and parmesan cheese

Peas and Pancetta sauteed peas with pancetta

Roasted Potatoes with fresh rosemary, sea salt, and olive oil

Green Bean blanched green beans with garlic oil and chilli

Mashed Potatoes rustic garlic mashed potatoes prepared with heavy cream and butter

Roasted Cauliflower is blackened spiced cauliflower and toasted pumpkin seeds tossed in chermoula sauce

Roasted Carrots are honey-glazed and roasted carrots with sea salt and fresh pepper

Roasted Asparagus is crispy roasted asparagus garnished with gruyere and goat cheese

Deserts:

Cheesecake Trio

3 mini cheesecakes decorated with strawberries, chocolate ganache with easter eggs and cookies and cream covered with white chocolate shavings

14

Tiramisu 6-9ppl

a classic tiramisu covered in cocoa powder

72

Easter Egg Brownies 4 pc

decadent chocolate brownie squares topped with easter egg pieces

19

Carrot Cake with cream cheese icing 4pc

19

Mini Tartlette 6pc

18

Tarty Lemon Meringue or Coconut Cream

3" Mini Apple Crumble

3.75

Lemon Curd Pavlova 6pc

24

Coconut macaroon 6pc

18

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