



TOULA
RISTORANTE & BAR

Summerlicious

JULY 9-25, 2010

Now that Summerlicious lets you enjoy Toula's breathtaking view and classic Italian menu, make your reservation soon to take advantage of this incredible value. Enjoy the special ambiance only Toula can offer. Lunch \$20, Dinner \$35.

Call 416-777-2002

LUNCH

Appetizer

Traditional oven baked eggplant tomato tower with mozzarella di bufala, fresh tomato sauce and balsamic reduction

or

Toula's Amore salad with fresh strawberries, toasted pine nuts, aromatic baby arugala and pecorino cheese tossed in a honey champagne dressing

or

In-house hickory wood-smoked Atlantic salmon drizzled with lemon extra virgin olive oil topped with capers and red onion

Main Course

Veal Satimbocca alla romana – veal medallions pan sauteed with prociutto and sage

or

Saffron linguini with black tiger shrimp, green asparagus, fresh tomato, minced garlic, white wine and olive oil

or

Stone pressed Cornish hen alla diavola served with vegetable caponatina and rosemary garlic potato

or

Handmade Ravioli stuffed with ricotta and spinach in a butter sage sauce, finished with black truffle

or

Handmade potato Gnocchi with tomato basil topped with smoked scamorza cheese

Dessert

Apple-cinnamon-raisin strudel topped with a frangelico cream

or

Vanilla gelato affogato al caffe

or

Hazelnut profiteroles dressed with a rich chocolate sauce, fresh berries and whipped cream

DINNER

Appetizer

Fresh PEI Lobster tail served on a saffron risotto cake, finished with citrus beurre blanc and pink peppercorns

or

Toula Black Angus "Gran Tagliata Toscana Caesar Salad" served with shaved parmigiano reggiano cheese and fine herb Crostini

or

Hickory wood in house smoked Atlantic Salmon, drizzled with lemon extra virgin olive oil, topped with capers and red onion

or

Traditional oven baked eggplant tomato tower with mozzarella di bufala, fresh tomato sauce and balsamic reduction

or

Toula's Amore salad with fresh strawberries, toasted pine nuts, aromatic baby arugala and pecorino cheese, tossed in a honey champagne dressing

Main Course

Triple AAA beef tenderloin fillet, grilled to perfection, topped with fine herb sautéed porcini mushrooms in a Barolo red wine reduction served with black truffle Toula potato croquette

or

Pesto and roasted pine nut encrusted Chilean sea bass served with saffron risotto and finished with a tarragon cream sauce

or

Pistachio encrusted roasted rack of lamb with a wild berry vin santo sauce served with roasted rosemary parmigiano potato and golden baby carrots

or

Saffron linguini with black tiger shrimp, green asparagus, fresh tomato, minced garlic, white wine and extra virgin olive oil

or

Stone-pressed Cornish hen alla diavola served with vegetable caponatina and rosemary garlic potato

or

Handmade Ravioli stuffed with ricotta and spinach in a butter sage sauce, finished with shaved Norcia black truffle

Dessert

Toula temptation triple chocolate cheesecake topped with marinated blueberries

or

Handmade Pistachio and Vanilla gelato with caramelized peaches

or

Toula Classic Venetian-style crème brûlée finished with fresh wild berries



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One Harbour Square, 38th floor
The Westin Harbour Castle, Toronto
416-777-2002
www.toularestaurant.com