

GRAFFITI'S

ITALIAN EATERY

Taste Ottawa Table D'Hôte

May 14th – 20th

\$40/person for 3 courses

Starters

Caprese

Vine ripened local tomato | bocconcini | baby arugula | micro basil | sea salt |
cracked black pepper

Or

Caesar

Romaine | housemade garlic aioli | fried capers | crouton | bacon | Parmigiano Regiano

Entrees

Pollo Marsala

Sauteed escalope breast of chicken | marsala wine | mushrooms | cream sauce | spaghetti

Or

Salmone

Planked salmon | orange ginger glazed | asparagus | butternut squash puree |
wilted spinach

Or

Sacchetti al Tartufo

Black truffle and pecorino stuffed pasta | sundried tomato | spinach | white wine |
cream sauce

Desserts

Chocolate lava cake with chantilly cream and fresh berries

Or

Banana crème brûlée with dulce de leche