



Italian feasts are a celebration...

*R*istorante aMano invites you to gather round the table and surround yourself with aromas of garlic roasting, bread baking and sauces simmering. Let us bring you platters to share, filled with the lush unforgettable flavours of Italy as you linger over a glass of thoughtfully selected wine. And of course, a sweet finish is a must...

Antipasti

Delectable Italian morsels abound.

Rich, creamy gorgonzola marries honey roasted pear on toasted baguette, lighter than air crust surrounds perfectly cooked calamari and our garlicky meatballs are the perfect little treat.

We've got antipasti for all occasions.

Pasta

Platters of pasta are the foundation of an incredible Italian meal.

Handmade ravioli bursting at the seams with sausage and prosciutto, plump pillows of gnocchi just the way you like it or silky strands of spaghetti sprinkled with fresh parmigiano.

Pasta sets the stage for the flavours of the main course.

Secondi

Glasses clink to toast a cozy feast.

Brick-oven roasted meats, fragrant potatoes and crisp vegetables combine tradition and flavour for a classic Italian experience.

Dolce

As the festivities simmer, surrender yourself to decadence.

Whether it's the simple, classic tiramisu, Maurizio's handmade gelato, piping hot bread-pudding laced with cognac or lemon cheesecake heaped with fresh fruit, our homemade desserts will satisfy any sweet-tooth.

Buon Appetito!

a Mano Plattered Dinner

Uno



Antipasti

Antipasto all'Italiana

Italian meats and cheeses, olives and flatbread

Bruschetta Mista

Trio of bruschetta — tomato and fresh mozzarella — braised mushrooms and shaved parmigiano — artichoke and ricotta

Gamberi al Salto

Pan seared jumbo shrimp glazed with Salsa a Mano

Pasta Asciutte

Penne Alfredo al Forno

Penne, cream, parmigiano and mozzarella baked with ciabatta crumbs

Fettucine al Pesto Genovese

Fettucine, pesto Genovese, roasted pinenuts and cream

Rigatoni al Pomodoro

Rigatoni, tomato, fresh mozzarella and parmigiano

Secondi

Agnello Scottaditto

Oven-roasted lamb chops with a rosemary and red wine reduction

Pollo all Diavola

Brick-oven roasted chicken finished with spicy lemon-demi glaze sauce

Salsiccia al Forno

Handmade Italian sausage roasted with sweet peppers

Patate in Padella

Rosemary roasted potatoes

Verdure

Seasonal vegetables

Dolce

Tiramisu

Ladyfingers soaked with espresso and brandy, layered with mascarpone mousse

Please note the above sample menu is served family-style on platters for sharing.

a Mano Plattered Dinner

Due



Antipasti

Vongole Gratinata

Clams stuffed with sausage and baked — served on the half shell

Bruschetta

Handmade baguette topped with roasted tomato, arugula and buffalo mozzarella

Calamaretti

Flash fried calamaretti served with lemon aioli

Gamberi al Salto

Pan seared jumbo shrimp glazed with Salsa a Mano

Pasta Asciutte

Gnocchi al Ragú

Potato gnocchi, ragú sauce, parmigiano

Fettucine al Mascarpone

Fettucine, mascarpone, parmigiano, freshly grated nutmeg

Penne al Funghi

Penne, cream, wild mushrooms, demi-glaze, herbs

Secondi

Stufato di Maiale

Pork tenderloin stewed with sweet peppers, caramelized onions and cream

Pollo all Diavola

Brick-oven roasted chicken finished with spicy lemon-demi glaze sauce

Agnello Scottaditto

Oven-roasted lamb chops with a rosemary and red wine reduction

Patate in Padella

Rosemary roasted potatoes

Verdure

Seasonal vegetables

Dolce

Budino di Pane

Cognac-laced bread pudding with vanilla gelato and caramel sauce

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a Mano Plattered Dinner

Tre



Antipasti

Pizza Margherita

Basil, fresh mozzarella and tomato sauce

Crostini

Crostini with roasted pears, gorgonzola, honey and balsamic syrup

Calamaretti

Flash fried calamaretti served with lemon aioli

Funghi Farciti

Mushrooms stuffed with garlic, parsley, breadcrumbs and parmigiano

Pasta Asciutte

Ravioli all Salsiccia

Handmade ravioli stuffed with sausage and prosciutto in tomato sauce

Spaghettoni alle Vongole

Spaghettoni, clams, tomato sauce

Penne al Forno con Funghi

Penne, cream, and wild mushrooms baked with parmigiano

Secondi

Ossobuco alla Milanese

Braised veal shank

Pollo in Umido

Chicken braised with red wine, onion and fresh herbs

Stufato di Agnello

Braised lamb stew

Polenta

Homemade baked polenta

Verdure

Seasonal vegetables

Dolce

Nafta

The number one Italian sundae with panna gelato, amarena cherries and whipped cream

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a Mano Plattered Dinner

Quattro



Antipasti

Melanzane all Parmigiana

Breaded eggplant baked with tomato sauce and parmigiano

Calamaretti

Flash fried calamaretti served with lemon aioli

Gamberi al Salto

Pan seared jumbo shrimp glazed with Salsa a Mano

Bruschetta Mista

Trio of bruschetta — tomato and fresh mozzarella — braised mushrooms and shaved parmigiano — artichoke and ricotta

Pasta Asciutte

Agnolotti al Agnello

Handmade half moon shaped pasta stuffed with braised lamb served in a porcini mushroom sauce

Spaghettoni al Pomodoro

Spaghettoni, fresh mozzarella, tomato sauce

Lasagna

Lasagna with meat sauce and béchamel

Secondi

Vitello alla Parmigiano

Panko-crusted veal scallopine topped with tomato, prosciutto and fresh mozzarella

Pollo all Diavola

Brick flattened chicken roasted with spicy lemon-demi glaze sauce

Salsiccia al Forno

Handmade Italian sausage roasted with sweet peppers

Patate in Padella

Rosemary roasted potatoes

Verdure

Seasonal vegetables

Dolce

Torta al Cioccolato e Cappuccino

Chocolate cake layered with espresso cream and kahlua

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a Mano Plattered Dinner

Cinque



Antipasti

Polpettine al Pomodoro

Homemade Italian meatballs served with tomato garlic sauce

Calamaretti

Flash fried calamaretti served with lemon aioli

Bruschetta Mista

Trio of bruschetta — tomato and fresh mozzarella — braised mushrooms and shaved parmigiano — artichoke and ricotta

Pasta asciutte

Penne all'Amatriciana

Penne, pancetta, tomato sauce, parmigiano

Fettucine agli Asparagi

Fettucine, asparagus, lemon, mascarpone, baked with parmigiano and ciabatta crumbs

Conchiglie agli Spinaci

Pasta shells stuffed with spinach and ricotta baked with tomato and béchamel

Secondi

Brasato al Barolo

Beef braised in Barolo wine

Scallopine di Pollo al Funghi

Chicken scallopine sautéed with mushrooms, red wine and fresh herbs

Saltimbocca all Romana

Veal scallopine topped with fresh sage and prosciutto

Patate in Padella

Rosemary roasted potatoes

Verdure

Seasonal vegetables

Dolce

Torta di Formaggio al Limone

Lemon cheesecake served with fresh fruit

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