

20th ANNUAL

# WALK ON ERIE ST.

- LITTLE ITALY WINDSOR -

MONDAY JUNE 17, <sup>20</sup>/<sub>19</sub> | \$70/TICKET

6PM

VISIT 3 RESTAURANTS

9PM

ST. ANGELA'S  
HALL: ASSAGINI

ANTIPASTO

PRIMO

SECONDO

ST. ANGELA'S  
HALL: DOLCE

PARTICIPATING RESTAURANTS



*Bacchus*  
Ristorante



*Spago*



EVENT PROCEEDS TO BENEFIT...



## Family Respite Services

Family Respite Services vision is a community where families are strong and ALL children belong.

[info@familyrespite.org](mailto:info@familyrespite.org) | 519.972.9688 x 156



# - THE NIGHT'S MENU -

## GROUP A

### -NICO- 6:45PM ANTIPASTO -

Fennel Salad with orange segments, tarragon, shaved pecorino & truffle honey Rosemary - Dijon encrusted Lamb leg roast/ salsa verde/ sautéed escarole Wood fire grilled Arctic Char/ spicy cilantro -spring vegetable & pineapple citrus salsa

### -MEZZO- 7:30 PM PRIMO -

Spinach Salad salted pecans, dried cranberries, red onion and goat cheese, ACV vinaigrette. Penne blush with mushrooms and peppers

### -BACCHUS- 8:15PM SECONDO -

Orange roughly fish- served with a lemon saffron cream sauce, risotto cacio e pepe and fresh vegetables.

## GROUP B

### -MEZZO- 6:45PM ANTIPASTO -

Springrolls goat cheese, artichoke and roasted red pepper spring rolls served with a avocado chutney, smoked mustard aioli and balsamic reduction. Antipasto Misto marinated grilled eggplant, roasted sweet peppers, balsamic mushrooms

### -BACCHUS- 7:30 PM PRIMO -

Vern's Pierogies & Meatballs with mushrooms

### -NICO- 8:15PM SECONDO -

Fennel Salad with orange segments, tarragon, shaved pecorino & truffle honey Rosemary - Dijon encrusted Lamb leg roast/ salsa verde/ sautéed escarole Wood fire grilled Arctic Char/ spicy cilantro -spring vegetable & pineapple citrus salsa

## GROUP C

### -BACCHUS- 6:45PM ANTIPASTO -

Pumpkin flatbread pumpkin puree, crispy pancetta provolone, peperonata

### -NICO- 7:30 PM PRIMO -

Fennel Salad with orange segments, tarragon, shaved pecorino & truffle honey Rosemary - Dijon encrusted Lamb leg roast/ salsa verde/ sautéed escarole Wood fire grilled Arctic Char/ spicy cilantro -spring vegetable & pineapple citrus salsa

### -MEZZO- 8:15PM SECONDO -

Veal Funghi with fresh vegetables

## GROUP D

### -NICO- 6:45PM ANTIPASTO -

Fennel Salad with orange segments, tarragon, shaved pecorino & truffle honey Rosemary - Dijon encrusted Lamb leg roast/ salsa verde/ sautéed escarole Wood fire grilled Arctic Char/ spicy cilantro -spring vegetable & pineapple citrus salsa

### -SPAGO- 7:30 PM PRIMO -

Handmade Ricotta Gnocci Bandieri

### -LA CONTESSA- 8:15PM SECONDO -

Bruschetta  
Insalata - cauliflower bites, bean medley, garlic, fresh herbs and a lemon vinaigrette  
Sachetti - ricotta and parmesan stuffed pasta finished in a Brandy cream sauce  
Veal Limone - tender veal scallopini sautéed with white wine, lemon and capers

## GROUP E

### -LA CONTESSA- 6:45PM ANTIPASTO -

Bruschetta  
Insalata - cauliflower bites, bean medley, garlic, fresh herbs and a lemon vinaigrette  
Sachetti - ricotta and parmesan stuffed pasta, finished in a Brandy cream sauce  
Veal Limone - tender veal scallopini sautéed with white wine, lemon and capers

### -NICO- 7:30 PM PRIMO -

Fennel Salad with orange segments, tarragon, shaved pecorino & truffle honey Rosemary - Dijon encrusted Lamb leg roast/ salsa verde/ sautéed escarole Wood fire grilled Arctic Char/ spicy cilantro -spring vegetable & pineapple citrus salsa

### -SPAGO- 8:15PM SECONDO -

Natural Chicken Breast, mascarpone, wood roasted tomato, prosciutto cotto  
Risotto funghi

## GROUP F

### -SPAGO- 6:45PM ANTIPASTO -

Panzerotti Fior di latte, Sicilian Olives, Spago made sausage, Bomba sauce

### -LA CONTESSA- 7:30 PM PRIMO -

Bruschetta  
Insalata - cauliflower bites, bean medley, garlic, fresh herbs and a lemon vinaigrette  
Sachetti - ricotta and parmesan stuffed pasta, finished in a Brandy cream sauce  
Veal Limone - tender veal scallopini sautéed with white wine, lemon and capers

### -NICO- 8:15PM SECONDO -

Fennel Salad with orange segments, tarragon, shaved pecorino & truffle honey Rosemary - Dijon encrusted Lamb leg roast/ salsa verde/ sautéed escarole Wood fire grilled Arctic Char/ spicy cilantro -spring vegetable & pineapple citrus salsa

