

Italian Cultural Centre Society

A la Carte Menu

Although our specialty is Italian cuisine, our Chefs can create a meal to suit any theme. Here are some of our most popular menu items available for dinner.



ITALIAN
CULTURAL
CENTRE

Please contact us:

Fabio@iccvancouver.ca

www.iccvancouver.ca

Dinner Items to Create Your Own Menus

(Prices per person)

Appetizers

Antipasto with Prosciutto and Melon, Bocconcini and Tomato, Marinated Artichokes, Mushrooms, Olives, and Peppers	\$13.00
Antipasto (as above) with Calamari Salad	\$17.00

Pastas

Penne, Elicoidali, Rotini, Farfalle, Orecchiette, Casareccia, Gemmeli	
Other types and shapes of pasta are available upon request	\$12.00

Please Choose from the following sauces:

Tomato	Prosciutto	White Wine Cream
Tomato Meat	Rosé	Pesto Cream
Tomato with Olives	Garlic Cream Sauce	
Primavera	Alfredo	
		\$12.00

Pistachio Sauce	-----	\$13.50
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Roasted Garlic with Seasonal Vegetables	Con Cime di Rapa (Rapini, Anchovy, and Chili)	Fresh Basil Pesto Sundried Tomato Olive Pesto	\$14.00
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Specialty Pastas

Homemade Lasagna Available in Meat or Vegetarian	\$15.00
Ravioli Choices of Mushroom, Butternut Squash, Braised Beef, and Spinach Ricotta	\$15.00
Cannelloni Choices of Spinach Ricotta or Veal	\$15.00
Il Caboto with Fresh Salmon in a Creamy Lemon Sauce	\$15.00
Rotini with Roasted Vegetables in a Pesto Cream Sauce	\$15.00

Risotto

Risotto ai Funghi (Mushrooms with Rice)	\$13.00
Risotto with Seasonal Vegetables	\$13.00
Risotto with Squash	\$15.00
Risotto with Shrimp and Saffron	\$17.00

Salads (Served Individually)

Mixed Gourmet Salad	\$6.50
Classic Caesar Salad	\$7.00
Tomato and Bocconcini	\$8.50
Arugula Salad with Crumbled Blue Cheese and Toasted Pine Nuts	\$8.95
Fennel, Avocado and Cherry Tomato Salad	\$8.95

Main Courses

Only One Choice of main course is offered to all guests; the ICCS cannot provide separate or multiple main course options

Pork Loin Chop with Mushroom Jus	\$27.00
Chicken Breast Filled with Spinach and Cheese	\$27.00
Chicken Breast Filled with Roasted Peppers, Artichoke & Fontina Cheese	\$27.00
Chicken Breast Filled with Wild Mushrooms, Goat Cheese	\$27.00
Roasted Chicken Breast with the Wing Bone	\$22.00
Veal Medallions 2 – 3 oz.	\$27.00
Roast Salmon with Lemon Butter Sauce	\$28.00
Roast Cod with White Wine, Fresh Herbs and Butter	\$28.00
Beef Rib Roast with Red Wine Demi-Glace Sauce	\$29.00
Roast Halibut with Lemon Caper Butter Sauce	\$34.00
Fillet Mignon (6 oz) with Merlot Jus	\$34.00
Veal Chop Porcini Rosemary Demi-Glace Sauce	\$34.00

All main courses are served with roasted or mashed potatoes and chef's choice of seasonal vegetables

Side Dish Specialties

Platters of Fresh Salmon Filet (2.5oz /person)	\$7.50/person
Platters of Lemon Butter Jumbo Prawns (3/person)	\$7.50/person
Platters of Calamari Salad	\$5.50/person
Platters of Scallops (2) and Prawns (3)	\$9.50/person
Platters of Braised Mild Italian Sausage (or Grilled)	\$4.00/person
Platters of Mixed Herb Roasted Chicken	\$5.75/person
Platters of Grilled Chicken Breast Herb Marinated	\$5.50/person
Platters of Grilled Chicken Breast	\$6.50/person
Platters of Risotto or Pasta	\$6.00/person
Bowls of Mixed Gourmet Salad	\$3.00/person

Platters prices only apply when a main course is ordered

Selected Breads and Flatbread	\$2.00/person
Coffee, Tea and Water Service	\$2.00/person

2018 Dessert Menu

Individual Desserts

Homemade Assortment of Cookies

Chocolate Chunk, Double Chocolate,

White Chocolate Macadamia or Oatmeal raisin

\$2.00 each

Homemade Biscotti

Chocolate Hazelnut or White Chocolate Pistachio

\$2.00 each

Assortment of Dessert Squares

Nanaimo Bar, Fudge Brownie, Carrot Cake, or Butter Tart

\$2.50/person

Italian Cream Filled Pastries

\$2.95/person

Zeppole *Ricotta Doughnuts rolled in Cinnamon Sugar*

\$3.50 each

Yogurt Cup with Berries *Sweetened Greek Yogurt with*

Berries and Fruit Coulis

\$3.75/person

Raspberry Lemon Meringue Tarts

Lemon Curd, Raspberry Powder, Italian Meringue

\$4.50/person

Authentic Sicilian Cannoli

\$4.50/person

Panna Cotta *Vanilla, Chocolate or Espresso*

\$4.95/person

Platters of Fresh Fruit

Cantaloupe, Honeydew, Watermelon, and Seedless Grapes

Add Strawberries for \$1.00 more

\$5.00/person

Crème Caramel

\$5.00/person

Pasticciotto Leccese *Amaretto Filled Pastry from Basilicata*

\$5.00/person

Pistachio Financier Rich *Moist Pistachio Cake*

\$5.00/person

Crème Brûlée

\$6.00/person

Tiramisu *with Chocolate Curls*

\$7.00/person

Hazelnut Chocolate Gelato Sphere

\$7.00/person

Molten Chocolate Cake

\$7.00/person

Hazelnut Feuilletine Tartlette *Hazelnut Mousse*

Amaretto Crunch, Chocolate Pearls

\$7.00/person

Bacio Bianco Gelato

\$8.00/person

Ice Cream Bar: *6 flavors with ICCS Staff Person on duty*

\$600.00/total

Espresso Coffee Service

\$1.00/person

Cake Cutting Fee on a Decorated Plate

\$1.75/person