

# 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:

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## 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	\$18.00

### Pastas

Penne, Elicoidali, Rotini, Farfalle, Orecchiette, Casareccia, Gemmelli	
<i>Other types and shapes of pasta are available upon request</i>	\$13.50

#### **Please Choose from the following sauces:**

Tomato	Prosciutto	White Wine Cream
Tomato Meat	Rosé	Pesto Cream
Tomato with Olives	Garlic Cream Sauce	
Primavera	Alfredo	
		\$13.50

Roasted Garlic with Seasonal Vegetables	Con Cime di Rapa (Rapini, Anchovy, and Chili)	Fresh Basil Pesto Sundried Tomato Olive Pesto	\$16.00
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### Specialty Pastas

Homemade Lasagna Available in Meat or Vegetarian	\$16.50
Ravioli Choices of Mushroom, Butternut Squash, Braised Beef, and Spinach Ricotta	\$16.50
Cannelloni Choices of Spinach Ricotta or Veal	\$16.50
Il Caboto with Fresh Salmon in a Creamy Lemon Sauce	\$16.50
Rotini with Roasted Vegetables in a Pesto Cream Sauce	\$16.50

### Risotto

Risotto ai Funghi (Mushrooms with Rice)	\$16.00
Risotto with Seasonal Vegetables	\$16.00
Risotto with Squash	\$18.00
Risotto with Shrimp and Saffron	\$21.00

### Salads (Served Individually)

Mixed Gourmet Salad	\$7.00
Classic Caesar Salad	\$8.00
Tomato and Bocconcini	\$9.00
Arugula Salad with Crumbled Blue Cheese and Toasted Pine Nuts	\$10.00
Fennel, Avocado and Cherry Tomato Salad	\$11.00

## **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	\$29.00
Chicken Breast Filled with Spinach and Cheese	\$28.00
Chicken Breast Filled with Roasted Peppers, Artichoke & Fontina Cheese	\$28.00
Chicken Breast Filled with Wild Mushrooms, Goat Cheese	\$29.00
Roasted Chicken Breast with the Wing Bone	\$24.00
Veal Medallions 2 – 3 oz.	\$29.00
Roast Salmon with Lemon Butter Sauce	\$29.00
Roast Cod with White Wine, Fresh Herbs and Butter	\$29.00
Beef Rib Roast with Red Wine Demi-Glace Sauce	\$33.00
Roast Halibut with Lemon Caper Butter Sauce	\$36.00
Fillet Mignon (6 oz) with Merlot Jus	\$36.00
Veal Chop Porcini Rosemary Demi-Glace Sauce	\$38.00

***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	\$6.50/person
Platters of Scallops (2) and Prawns (3)	\$10.00/person
Platters of Braised Mild Italian Sausage (or Grilled)	\$4.50/person
Platters of Mixed Herb Roasted Chicken	\$5.75/person
Platters of Grilled Chicken Breast Herb Marinated	\$7.00/person
Platters of Grilled Chicken Breast	\$7.00/person
Platters of Risotto or Pasta	\$6.50/person
Bowls of Mixed Gourmet Salad	\$3.50/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