

Dinner Menu

Soups

Cirillo's Onion Soup with Niagara Gold Cheese Crostini	\$9
Three Mushroom Soup with Chive Crème Fraîche	\$9
Butternut Squash and Apple Bisque	\$8

Salads

Vine Ripened Tomato and Ontario Buffalo Mozzarella with Young Arugula and Reduced Balsamic and Olive Oil	\$13
Romaine Hearts with Grilled Pancetta, Sourdough Croutons and Garlic Parmesan Dressing	\$10
Mixed Salad Greens with Golden Beets, Spiced Pecans and Sherry Shallot Vinaigrette	\$9
Chopped Salad with Double Smoked Bacon, Red Onion, Blue Benedictine and Creamy Tarragon Dressing	\$10

Flat Breads

Bruschetta Diced Tomatoes, Basil and Crumbled Goat Cheese	\$11
Smoked Salmon Caramelized Onions, Goat Cheese and Capers	\$13
Sautéed Mushrooms , Onions and Brie Cheese	\$12

Appetizers

Char-Grilled Octopus with Capers, Tomatoes and Olives tossed in Lemon Brown Butter	\$15
Crispy Fried Calamari with Wasabi and Pickled Ginger Dip	\$13
Duck Prosciutto with Citrus Beet Salad and Cranberry Apricot Preserve	\$15
Grilled Prawns and Sea Scallops with Chili Lime Glaze and Singapore Style Vegetable Slaw	\$17
Steamed Mussels: Thai Curry or Tomato Garlic	\$13
Coconut Shrimp with Spicy Plum Sauce and Carrot Raisin Salad	\$16

Please advise your server of any food allergies

Pastas

Casareccia with Spicy Italian Sausage and Rapini tossed in Nonna's Tomato Sauce	\$19
Tagliatelle with Tiger Shrimp, Sea Scallops, Mussels and Calamari in a Tequila Lime Sauce	\$23
Pappardella with Chicken, Mushrooms, Arugula, and Roasted Tomatoes tossed in a Herb Cream Sauce	\$19
Mama Cirillo's Sicilian Spaghetti and Meat Balls	\$19
Stuffed Spinach Gnocchi: Choice of Pesto, White Wine Sauce or Tomato Basil Sauce	\$19

Brick Oven Thin Crust Pizzas

Margherita Classic Tomato Basil Sauce and Ontario Buffalo Mozzarella Cheese	\$13
Junior Capone Grilled Chicken, Arugula, Mushrooms and Mozzarella Cheese and Brie	\$15
Don Giovanni Tomato Sauce, Mozzarella, Spicy Italian Sausage and Roasted Peppers	\$15
Primavera Pesto, Tomatoes, Roasted Peppers, Zucchini, Onions and Ontario Buffalo Mozzarella	\$14
Con Fungi Basil Cream Sauce, Caramelized Onions, Assorted Mushrooms and Mozzarella	\$15
IL Rod Piccante Diced Chicken, Spicy Italian Sausage, Mozzarella Cheese	\$16

Vegetarian Entrées

Stir Fried Rice Noodles with Vegetables, King Oyster Mushroom, and Black Bean Sauce	\$18
Grilled Vegetables, Portobello, Ricotta Napoleon with Roasted Pepper Sauce	\$18

Fish and Seafood Entrées

Crispy Red Snapper with Capers, Oven Dried Tomatoes and Roasted Onions, Vegetables and Fingerling Potatoes	\$27
Pan Seared Pickerel with Quinoa and Yellow Tomato Gazpacho	\$28
Oven Roasted Grouper with Stewed Beluga Lentils and Tarragon Sauce	\$29
Grilled Miso Glazed Salmon with Mixed Salad Greens, Avocado, Mushrooms and Honey Wasabi Dressing	\$24
Mushrooms and Pea Risotto with Sautéed Garlic Tiger Prawns	\$27

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Meat Entrées

Grilled 12oz Veal Chop with Sautéed Mushroom Ragout and Red Wine Reduction	\$30
Grilled Alberta Lamb Sirloin with Argentinean Chimichurri Sauce	\$29
Wellington County 12oz Beef Rib Eye with Herb Garlic Butter	\$33
Sautéed Calf's Liver with Smoked Bacon, Apples, Onions and Balsamic Reduction	\$26
Wellington County Grilled Strip Loin with Charbroiled Garlic Shrimp	\$32
Roasted Pork Tenderloin wrapped in Prosciutto and Sage with Marsala Sauce	\$28
Slow Braised Beef Short Rib with Red Cabbage	\$28
Herb Crusted Venison Chop with Blueberry Jus	\$34

All Meat Entrées are served with Glazed, Seasonal Vegetables and choice of Gratin Potatoes, Potato Purée or Julienne Fries

All meats supplied by:



Leavoy Rowe Beef Co.



Leavoy Rowe Beef Co. is the exclusive full-line meat supplier for **Oregano by Cirillo's** restaurant. Federally Inspected and HACCP recognized, their primary commitment is to supply quality local ingredients and the finest, most wholesome meat products available on the market.

Leavoy Rowe Beef Co., "Your Tailors in the Meat Business" - *Taste the difference passion makes!*

Desserts

Warm Pecan Tart with Vanilla Ice Cream	\$9
Flourless Chocolate Ganache Cake with Black Cherry Ice Cream	\$9
Lemon Curd Tart with Strawberry Compote	\$9
Brulée Trio: Mango, Banana and Espresso with Biscotti	\$9
Bread and Butter Pudding with Maple Whisky Sauce	\$8
Seasonal Fruit with Sorbet	\$8
Biscotti	\$3

Beverages

Coffee, Tea	\$3
Espresso, Cappuccino, Latte	\$4
Specialty Coffee	\$8
Sparkling Water or Still Water	\$5
Soft Drinks	\$2
Juices	\$2

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