

AMARETTO RESTAURANT

AND

BANQUET HALL LLBO

RE-GRAND OPENING

TAKE-OUT MENU

WITH FREE DELIVERY THURSDAY - SATURDAY in local area

LIGHT and HEALTHY MENU

WITH DISHES THAT ARE LOW IN CALORIES AND FAT

NEW DINNER MENU



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ANTIPASTI Appetizers	PASTE Pasta	POLLO E CARNE Chicken and Meat
COZZE ALLA MARINARA Steamed Mussels with White Wine, Garlic, Tomato 6.50	LASAGNA Baked Lasagna 7.50	VEAL PIZZAIOLA Veal Cooked in Tomato Sauce, with Garlic, Capers, White Wine and Brandy 10.95
VITELLO TONNATO Cold Braised Beef Tunny Fish and Mayonnaise 6.50	CANNELLONI Rolled Noodles Stuffed with Meat 7.50	VEAL PICCATA Veal Sautéed in a White Wine and Lemon Sauce 10.95
LIMACHE AL BAROLO Snails in Garlic, Barolo Wine and Tomato 6.50	LINGUINE ALLE VONGOLE Thin Noodles with Clam Sauce 11.95	VEAL MARSALA Veal Sautéed in a Marsala Wine and Mushrooms 10.95
ANTIPASTO DI MARE Seafood marinated with garlic and lemon 7.95	LINGUINE MARINARA Thin Noodles with Mixed Seafood in Tomato Sauce 13.95	VEAL PARMIGIANA Breaded Veal Cutlet topped with Mozzarella Cheese and Tomato 11.95
COCKTAIL DI GAMBERI Shrimp Cocktail 8.95	PENNE ALL'ARRABBIATA Tube Shaped Pasta in a Spiced Tomato Sauce 7.95	VEAL AI FUNGHI Veal Sautéed in a White Wine, Brandy and Mushrooms 11.95
ZUPPE E MINESTRE Soups	PENNE ALLA VODKA Tube Shaped Pasta in a Pepper, Vodka, Cream Sauce 8.95	VEAL ALLA ZINGARA Veal Sautéed in White Wine, topped with Mushrooms and Peppers in Tomato Sauce 11.95
MINISTRONE ALLA MILANESE Fresh Vegetable Soup 4.00	RIGATONI PRIMAVERA Tube Shaped Pasta with Vegetables in a Light Pink Sauce 8.95	FILETTO DI MANZO Grilled Filet of Beef 10.95
TORTELLINI IN BRODO Meat Filled Pasta Rings in a Chicken Broth 4.00	FETTUCINE ALFREDO Noodles Sautéed in a Cream Sauce with Parmesan Cheese 8.50	BISTECCA DI MANZO Grilled Sirloin Steak 13.95
STRACCIATELLA Chicken Broth with Eggs 4.00	TORTELLINI ALLA PANNA Small Circles of Pasta Filled with Meat in a Cream Sauce 8.95	BISTECCA DI MANZO AL PEPE Pepper Steak Cooked with Black Peppercorns in a Creamy Sauce 15.95
Soup of the Day 4.00	SPAGHETTI AL POMODORO Spaghetti with Fresh Tomato Sauce 7.50	FRUTTI DI MARE Seafood
INSALATE Salads	SPAGHETTI ALLA BOGNESE Spaghetti with Meat Sauce 7.50	SOGLIOLA ALLA MUGNAIA Dover Sole Meuniere 10.95
INSALATA MISTA Chef Salad 4.25	SPAGHETTI AI FUNGHI Spaghetti with Tomato, Mushroom Sauce 8.50	GAMBERONI ALLA GRIGLIA Grilled Large Shrimps 18.95
INSALATA ALLA CESARE Caesar Salad 4.95	GNOCCCHI AL GORGONZOLA Small Potato Dumplings Sautéed in a Gorgonzola Cheese Sauce 8.95	GAMBERONI AL VINO E LIMONE Large Shrimps Sautéed in Butter, Wine and Garlic Sauce 18.95
INSALATA CAPRESE Medallions of Fresh Tomatoes on Slices of Mozzarella Cheese 5.95	POLLO E CARNE Chicken and Meat	GAMBERI ALLA PROVENZALE Shrimps Sautéed in Garlic, Wine and Tomato Sauce 15.95
INSALATA CONTADINA Tomatoes and Onions in a fresh Basil and Olive Oil Dressing 4.95	PETTO DI POLLO ALLA GRIGLIA Chicken Breast on the Grill 9.95	CALAMARI FRITTI Deep Fried Squid with Lemon 12.95
	PETTO DI POLLO AL PERNOD Chicken Breast Sautéed in a Special Chef Pernod Sauce 11.95	



COME IN ON:
Thursday, May 2, 1996.
Friday, May 3, 1996.

Saturday, May 4, 1996.
after 5 p.m.

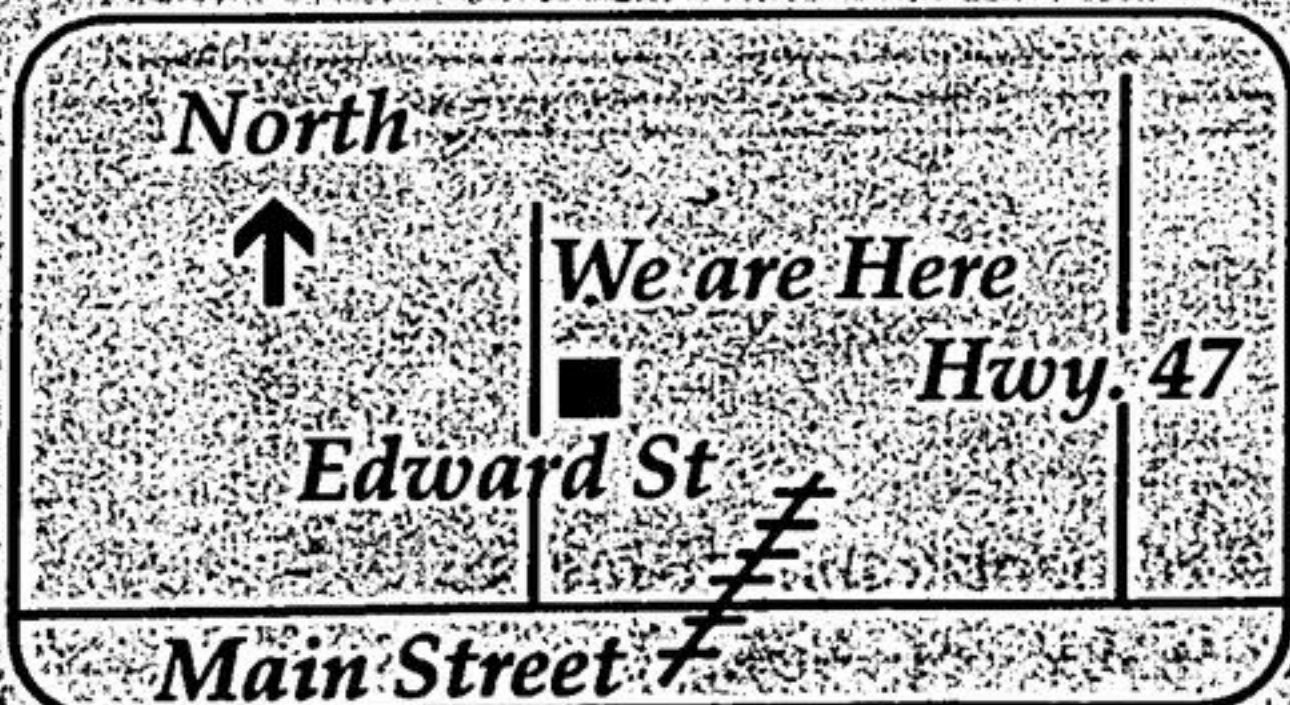
AND ENJOY OUR FAMOUS

PASTA FESTIVAL

All you can eat pasta and salads. Prepared right before your eyes.

ALL YOU CAN EAT!

For Only \$10⁹⁵ plus taxes



For Reservations Call 642-6524 - 67 Edward St., Stouffville