

Main St. DELICATESSEN

- EST. 2013 -

JULY DINNER MAINS



BBQ CHICKEN BURGER

HOMEMADE JUICY BURGER SEASONED W/ CHIVES + WORCESTERSHIRE SAUCE+ GARLIC ON A TOASTED BRIOCHE BUN TOPPED W/ DOUBLE SMOKED BACON + GARLIC MAYO + SWEET N' CREAMY COLESLAW

 SERVED WITH SWEET POTATO FRIES + SPICY MAYO

DOLLARS
\$22



GREEN RISOTTO

CREAMY ARBORIO RICE FOLDED IN W/ BUTTER + MARSCAPONE CHEESE W/ SWEET FENNEL + LEEKS + ASPARAGUS + FRESH PEAS

 SERVED WITH CROSTINI TOPPED WITH HOMEMADE PESTO

DOLLARS
\$20

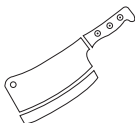


CHEESY RAVIOLI BAKE

RICOTTA STUFFED RAVIOLI LAYERED BETWEEN A CREAMY PANCETTA + SPINACH SAUCE TOPPED W/ HOMEMADE TOMATO SAUCE + FRESH MOZZARELLA BAKED UNTIL GOLDEN

 SERVED WITH CAESAR SALAD + CRISPY FOCACCIA CROÛTONS W/PARMIGIANA

DOLLARS
\$24



VEAL MARSALA

THIN PAN FRIED CUTLETS IN A RICH + CREAMY MARSALA SAUCE FILLED W/ SHALLOTS + CRIMINI MUSHROOMS + GARLIC OVER BUTTERED EGG NOODLES

 SERVED WITH ROASTED RAPINI

DOLLARS
\$24



SHRIMP FRITTERS + LINGUINE

CRISPY + TENDER BLACK TIGER SHRIMPS W/ GARLIC PARSLEY + SMOKED PAPRIKA + LINGUINE PASTA IN A SAFFRON LEMON + PARMIGIANA CREAM SAUCE

 SERVED WITH SAUTÉED ONTARIO ASPARAGUS

DOLLARS
\$24