

KOMA Restaurant, 3090 Dougall., Windsor, Ontario, 519-253-5662

First Course

ARRANCINI

Arborio rice, parmesan and mozzarella cheese fritters in a roasted pork loin San Marzano tomato sauce, fresh basil, roasted prosciutto, and grated Asiago.

BABY SPINACH

Baby spinach salad with candied almonds, poached pear, goat cheese in a blueberry champagne vinaigrette.

BRUSCHETTA

oven roasted mixed vegetable bruschetta, finished with tarragon, port wine reduction, shaved asiago cheese, and fresh basil.

Second Course

RISOTTO

Arborio rice prepared with wild mushrooms and guanciale in a mushroom cream stock finished with white truffle oil and shaved Asiago.

FETTUCINE

Fettucine noodles tossed with chicken, caramelized onions, and wild mushrooms in a brandy blush sace topped with goat cheese, fresh basil and white truffle oil.

GNOCCHI

Potato dumplings tossed with a beef, veal, and roasted pork meat sauce finished with shaved Crotonese cheese, roasted prosciutto and fresh basil.

Third Course

VANILLA CREME BRULEE

Traditional french style vanilla custard with homemade biscotti.

TIRIMISU

Layered liquored mascarpone cream and coffee scented lady fingers.

NEW YORK CHEESECAKE

Baked cheesecake finished with a wild berry marmalata and fresh basil.

