



SUMMER FEAST 2026

The **Biagio Ristorante Summer Feast 2026** runs from **July 13 to August 31** for both lunch and dinner, featuring a curated three-course Italian menu. This special event is hosted at **Biagio Ristorante**, located at [155 King St E, Toronto, ON](#).

PRICE \$75 per Person
plus taxes and gratuities

Appetizer

Zuppa fredda: Vichissoise (cold cream of leek and potato soup)

Vitello tonnato: Thinly sliced veal loin paired with a rich tuna, caper, anchovy, and mayonnaise sauce.

Insalata di mare: Seafood salad packed with shrimp, calamari, octopus, mussels and scallops, tossed with celery, carrots, lemon, and extra virgin olive oil.

Main

Calamarata al sapore di mare: Thick ring-shaped Calamarata pasta served with a light tomato seafood ragù featuring shrimp, bay scallops, mussels, and calamari.

Branzino e Gamberone: Pan-seared European seabass fillet and a jumbo shrimp finished with a bright lemon-caper sauce.

Vitello Saltimbocca: Pan seared veal scaloppini topped with fresh sage and Prosciutto in a white wine sauce

Dessert

Tiramisu: Espresso-soaked ladyfingers layered with creamy mascarpone cheese.

Gelato e frutti di Bosco: Smooth vanilla gelato topped with fresh seasonal berries and a tart raspberry coulis.