

Hot House Café

35 Church St
416.366.7800

Winterlicious Menu

\$15 Lunch plus taxes and gratuity

Louisiana Crabcakes with Chili-Lime Aioli

Crab cakes fried to a golden brown served with a tangy Aioli sauce and crispy Shrimp Chips on mixed greens
or

Hearts of Romaine with Hot House "Triple Garlic" Dressing and Herbed Croutons
Our version of the classic salad with crisp Bacon, our own Dressing and Croutons
or

Soup

Choose from either our famous Tomato Basil or Chef's selection of the day



Italian Veal Sandwich

Veal cutlet lightly breaded and pan fried, smothered in our house made Tomato sauce topped with Balsamic caramelized Onions and grilled Banana Peppers and served with HotHouse Fries
or

Shiitake Leek Agnolotti (*vegetarian*)

Shiitake Mushrooms, sautéed Leeks and Ricotta Cheese stuffed Agnolotti baked in a rich Tomato Cream sauce
or

Capicola Pizza

Our house made Tomato sauce with fontina and fresh ricotta cheese baked and layered with Artisanl Capicola and fresh Basil leaves
or

Spaghetti Bolognese

A rich and hearty Bolognese simmered slowly with Red Wine, Italian Tomatoes and fresh herbs, served with Spaghetti and finished with a sprinkle of Parmesan Reggiano



Butter Tart

The Classic tart with an ooey gooey filling
or

Sticky Toffee Pudding

The traditional English dessert served warm with a scoop of Ice Cream
or

Sorbet

A scoop of refreshing Blood Orange Sorbet to finish your meal

\$25 Dinner plus taxes and gratuity

Hearts of Romaine with Hot House "Triple Garlic" Dressing and Herbed Croutons
Our version of the classic salad with crisp Bacon, our own Dressing and Croutons
or

Island Choka (*vegetarian*)

A selection of three dips: Roasted Eggplant, Tomato and seasoned Potato served warmed with grilled Naan bread
or

Soup

Choose from either our famous Tomato Basil or Chef's selection of the day



Spatchcocked Chicken

A flattened Cornish Game Hen with a Thyme and Rosemary natural Pan Jus served with fresh Seasonal Vegetables and a choice of roasted Celeriac, Parsnip and Yukon Gold Smashed Potatoes, Hot House Fries, Baked Potato or Leek, Chive & Mascarpone Mashed Potato

or

Veal Chop

French Cut Veal Chop stuffed with wilted spinach, Taleggio cheese, Proscuitto and wild Mushrooms, Napped with a Tomato Chardonnay sauce

served with fresh Seasonal Vegetables and a choice of roasted Celeriac, Parsnip and Yukon Gold Smashed Potatoes, Hot House Fries, Baked Potato or Leek, Chive & Mascarpone Mashed Potato

or

Wild Boar Bolognese

Wild Boar simmered slowly with Italian Tomatoes and fresh herbs served on a bed of Orecchiette pasta and finished with a sprinkle of Parmesan Reggiano

or

Pasta Melanzana (*vegetarian*)

Italian Eggplant, Grape Tomatoes, Basil, Garlic and Chilies sautéed with Olive Oil and finished with Tomato sauce and Tagliatelle pasta

or

Poached Tilapia

Tilapia Filet poached in braised Fennel and Tomato broth served on a bed of seasonal Vegetables and Basmati Rice



Butter Tart

The Classic tart with an ooey gooey filling

or

Sticky Toffee Pudding

The traditional English dessert served warm with a scoop of Ice Cream

or

Sorbet

A scoop of refreshing Blood Orange Sorbet to finish your meal