



THE SEASON : SAULT STE. MARIE

Prix Fixe Menu: \$ 39 per person

BARSANTI'S
Restaurant

FIRST COURSE (choose one)

Chiff Choff

Seasoned chicken giblets sauteed with chili pepper and slow cooked with tomatoes and mushrooms.

Asparagus Spears

Asparagus wrapped in a delectable combination of herbed havarti cheese and prosciutto ham.

Calamari Fritti

Fresh calamari prepared in-house with a light dusting, served with handmade garlic mayo for dipping.

SECOND COURSE (choose one)

Half Rack of Ribs with Handmade Mille Foglia

Slow roasted ribs served with 15 layers of handmade pasta with a meat sauce between the layers.

10oz New York Strip

A Barsanti's favourite, cut in-house and aged to perfection.

Broiled Whitefish

Lake Superior Whitefish, lightly breaded and brushed with garlic butter.

DESSERT COURSE (choose one)

Auntie Dorothy's Famous Lemon Tart

Dorothy's pastry is so light and delicate we recommend you eat these legendary tarts with a spoon.

Handmade Coconut Cream Pie

Light and flakey crust made in-house.

No substitutions please. Limited time menu. This cannot be combined with any other discount or offers.

If you have a food allergy, please speak to the owner, manager, chef or your server.

Share your *Savour The Season* food pics at [facebook.com/savourtheseason](https://www.facebook.com/savourtheseason)

BARSANTI'S
Restaurant



Giovanni's
Italian Restaurant

IronClub



Nonna's Cucina

view | restaurant + bar