

THE RAINBOW ROOM

by Massimo Capra



## Corporate Menu 2018

Located in the Crowne Plaza Fallsview Hotel (Next to Casino Niagara)  
5685 Falls Avenue, Niagara Falls, Ontario, Canada L2E 6W7  
905.374.4447 • fallsviewrainbowroom.com



**CROWNE PLAZA**<sup>®</sup>  
NIAGARA FALLS  
FALLSVIEW

# Cicchetti

*Cicchetti (also sometimes spelled "cichetti" or "cicheti") are small snacks or side dishes, typically served in traditional "bàcari" (cicchetti bars or osterie) in Venice, Italy.*

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*Forest Mushroom Goat Cheese Crostini*

*Arichini with Fig Balsamic Preserve*

*Lobster Roll, Basil Aioli, and Tomato Jam*

*Artichoke Hearts, Chive Green Chili Aioli, Tomato Salad*

*Green Olive, Gorgonzolla Prosciutto and Peach Crostini*

*Potato Crusted Shrimp, Smoked Tomato "Cocktail"*

*Pan Seared Scallop Niagara Pancetta, Blood Orange Maltese - \$1.00 Supplement*

*Pingue Prosciutto, Fred's Bread Sticks*

*Heirloom Tomato and Baby Mozzarella Crostini*

*Farinata with Arugula and Shaved Parm*

*Warm Olives with Chili, Rosemary and Lemon*

*Soppressata, locally made Artisan*

*Yukon Gold Poutine, Massimo's Bolognese, fresh Mozzarella*

*Lobster Bruschetta, Buffalo Mozzarella, Heirloom Tomato*

**\$11.95**

*per person, 3 types, 3 pc per person*

**\$8.95**

*2 types, 2 pc per person*

Vegetarian options available upon request. Taxes and Service Charges are not included in the above price.

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# Executive Selection #1

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## Primo

*Romaine Hearts, Caesar Dressing, Grano Padano, Niagara Panchetta Crisps  
And Rosemary Focaccia Croutons*

## Secondo

*Fennel Scented Atlantic Salmon, Warm Fingerling,  
Fennel and Fine Bean Salad, Tomato Fondue*

Or

*Spatchcocked Half Chicken  
Rosemary, Chili and Lemon Marinade, Heirloom Tomato Jus*

Or

*Forest Mushroom Risotto  
Crisp Parmesan, Oven Cured Tomato, Truffle Paste and Parsley Pesto*

## Dolce

*Hand Rolled Brandy Snap Basket, Filled with Fresh Macerated Berries,  
Topped with a locally made Sorbet*

Coffee, Decaffeinated and Tea

**\$54.95**

*\*With Sommelier's Pairings - \$22  
3oz. with Primo, 5oz. with Secondo, 1oz. with Dolce*

Vegetarian options available upon request. Taxes and Service Charges are not included in the above price.

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# Executive Selection #2

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## Primo

*Buffalo Mozzarella Dop  
Roasted Pepper and Eggplant Preserve, Focaccia Crostini, and Baby Arugula*

## Secondo

*Black Angus New York Strip Loin  
Horseradish Mashed Potato, Buttered Beans, Roman Mushroom Cappuccino*

Or

*Pan Seared Branzino  
Green Olive and Pumpkinseed Crust, Crispy Chive Fingerlings, Charred Lemon Butter*

Or

*Organic Chicken "Provolone"  
Stuffed with Buffalo Mozzarella, San Marzano Tomato Risotto, Thyme Enhanced Jus*

## Dolce

*Blood Orange Crème Brulée  
Served with Fresh Berries, and Biscotti*

*Coffee, Decaffeinated and Tea*

**\$59.95**

*\*With Sommelier's Pairings - \$22  
3oz. with Primo, 5oz. with Secondo, 1oz. with Dolce*

Vegetarian options available upon request. Taxes and Service Charges are not included in the above price.

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# Executive Selection #3

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## Primo

*Organic Niagara Greens  
Locally Farmed, Sweet Potato "Fieno" Dried Niagara Fruits, Toasted Pinenuts,  
Pumpkin Seeds and Balsamic Ancient Grain Dressing*

## Secondo

*Truffled Mushroom and Ricotta Cannelloni, Fresh Tomato and Thyme Coulis*

## Terzo

*Grilled AAA Canadian Beef Tenderloin  
Smokey Bacon and Goat Cheese Mashed Potato, Crispy Onions, Red Wine Jus*

Or

*Atlantic Lobster Tail  
8 oz Steamed Canadian Lobster Tail, Lemon Butter Sauce, Arugula Risotto*

## Dolce

*Praline Cheesecake  
Toasted Almond Brittle, Caramel Sauce and Crème Anglaise*

*Coffee, Decaffeinated and Teas*

**\$64.95**

*\*With Sommelier's Pairings - \$28*

*3oz. with Primo and Secondo, 5oz. with Terzo, 1oz. with Dolce*

Vegetarian options available upon request. Taxes and Service Charges are not included in the above price.

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# Executive Selection #4

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## Primo

*Organic Niagara Greens  
Locally Farmed, Sweet Potato “Fieno” Dried Niagara Fruits, Toasted Pinenuts,  
Pumpkin Seeds and Balsamic Ancient Grain Dressing*

## Secondo

*(Please choose one)*

*Carciofini (Crispy Fried Artichoke Hearts)  
A Massimo Classic, Tomato and Parmesan Salad, Chili & Chive Aioli*

Or

*Hand Rolled Gnocchi  
Gorgonzolla Fonduta, Crispy Chives*

Or

*Seared Sea Scallop, Risotto “Rosso” Blood Orange Maltaise*

## Terzo

*Grilled Certified Organic Veal Striploin  
Truffle and Romano Cheese Polenta, Chardonnay Sauce*

Or

*Pan Seared Striped Bass Fillet  
Butternut Squash Risotto, Spicy Glazed Prawn, Salsa Verte*

## Dolce

*Niagara Plum Tart, Vanilla Gelato*

*Coffee, Decaffeinated and Teas*

**\$69.95**

*\*With Sommelier's Pairings - \$28  
3oz. with Primo and Secondo, 5oz. with Terzo, 1oz. with Dolce*

Vegetarian options available upon request. Taxes and Service Charges are not included in the above price.

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