

# Massimo Capra

*Passion... Chef Massimo Capra is passionate about many things; family, friends, a good laugh and great food. The Celebrated Chef, acclaimed Author, and TV personality brings his colourful and artistic culinary vision to The Rainbow Room by Massimo Capra.*



Born with a passion for the culinary arts, Massimo was introduced to the kitchen in his early teens and quickly established himself as a master of his trade. His time spent in the finest restaurants and hotels in Italy gave him the chance to hone his skills further before boarding a plane for Toronto in the early 80's where his talent and exuberant personality led him to be one of the finest Chefs in Canada.

Today, Chef Massimo is Chef/Co-Owner of two well-established restaurants in Toronto: Mistura and Sopra Upper Lounge, both of which are favoured by A-List celebrities working in town. In addition to his role here at the Rainbow Room, Chef makes regular appearances as a guest expert on City TV's "Cityline", is a columnist for the Globe & Mail, and host of Food Network Canada's "Restaurant Makeover".

**THE Rainbow Room**  
by Massimo Capra

# featured cocktails

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## Featured Cocktails *(minimum 2 ounces)*

*In keeping with the history and grandeur of the Rainbow Room we are pleased to offer the following cocktails which represent our and Massimo's philosophy of uncompromising attention to detail, and fresh ingredients.*

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### Bellini

*A classic Italian cocktail of sparkling wine and peach nectar.*

### Aperol Spritz

*The most popular summer cocktail in Italy combines Aperol, sparkling wine and soda. An excellent summer refresher.*

### Casino Cocktail

*Our neighbour inspired this cocktail of gin, maraschino liqueur, lemon juice and bitters finished with our house brandied cherries.*

### The Egg Smuggler

*This is our take on the traditional whiskey sour named after the brave man who, during Prohibition was caught smuggling whiskey across the border in cartons of eggs.*

### The Capra

*Created in honour of Massimo this blend of vodka, dry vermouth, juniper and mandarin juice is refreshing and unique.*

### Marilyn Monroe

*In honour of perhaps the Rainbow Room's most famous guest we have added her signature drink. This cocktail of sparkling wine, Calvados and a dash of our house made grenadine would have made the famous blonde happy.*

### Japanese Cocktail

*Created in 1860 for the first Japanese mission to the United States, this blend of gin, lemon juice and orgeat syrup was made to honour Tateishi Onojirou Noriyuki aka "Tommy" the Japanese interpreter who made quite an impression on New York society's ladies.*

### Niagara

*Our magnificent view requires a cocktail of equal proportions. We combine vodka, Cointreau, lemon and just a touch of ginger beer to bring the falls to life.*

### Churchill

*Winston Churchill once said of the ride on the Niagara Parkway "the most beautiful Sunday drive in the world". We agree and pay homage to him with this blend of vodka, Cointreau, sweet vermouth and lime juice.*

## Organic Niagara Greens

*Locally farmed, sweet potato “feno” dried Niagara fruits, toasted pinenuts, pumpkin seeds and balsamic ancient grain dressing.*

*Wine pairing: Peninsula Ridge 2013 Sauvignon Blanc “Wismer”*

## Butternut Squash “Zuppetta”

*Ontario maple foam, Farro saltato.*

*Wine pairing: 13th Street 2012 Pinot Gris*

## Ontario Goat Cheese

*Preserved heirloom beets, toasted pistachio, truffled bread crumbs, handcut baby arugula, honey and triple crunch mustard dressing.*

*Wine pairing: Ravine Vineyard 2011 ‘Sand and Gravel York Road’*

## Octopus Carpaccio

*EVOO, baby red romaine, charred corn, house-made soppressata.*

*Wine pairing: Le Clos Jordanne 2010 Reserve Select Pinot Noir*

## Caesar Salad

*Hearts of green and red romaine, roasted garlic and Grano Padano vinaigrette, rosemary focaccia crostini, prosciutto crisps.*

*Wine pairing: Creekside Estate 2012 Sauvignon Blanc*

## Pear & Prosciutto

*Bartlett pear, Pingue prosciutto, Gorgonzola cheese, candied walnuts, and pomegranate caviar.*

*Wine pairing: Cave Spring 2011 Riesling Estate*

## Calamari Fritti

*Fire roasted shallot and lemon “tuffo” sundried chili arrabiatta.*

*Wine pairing: Jackson-Triggs Grand Reserve Entourage 2010*

## Lobster Bruschetta

*East coast lobster, heirloom cherry tomatoes and Buffalo mozzarella, basil seedlings.*

*Wine pairing: Forchir 2012 Pinot Grigio ‘Lamis’*

## Carciofini (Crispy fried artichoke hearts)

*A Massimo classic, tomato and Parmesan salad, chili & chive aioli.*

*Wine pairing: Fielding Estates 2012 Unoaked Chardonnay*

## Artisan Cured Meat

*A selection of house and locally cured meats, shards of Grano Padano, marinated olives and house preserves.*

*Wine pairing: Fuedi Di San Gregorio 2010 Primitivo Di Manduria*

# pasta & vegetarian

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## Heirloom Tomato Risotto

*Wilted greens, honey mushrooms, Grano Padano,  
8 year balsamic brown butter vinaigrette.*

*Wine pairing: Jackson-Triggs Grand Reserve Entourage 2010*

## Eggplant ‘Involtini’ *(Vegetarian)*

*Sicilian style, stuffed with ricotta, pine nut, Pecorino, and basil  
finished with Buffalo mozzarella and a duo of tomato passata.*

*Wine pairing: Creekside Estate 2012 Syrah*

## Wild Boar Agnolotti

*Wilted greens, Grano Padano, sour cherry and sage pan jus.*

*Wine pairing: Le Clos Jordanne 2010 Reserve Select Pinot Noir*

## Fettuccine Bolognese

*The original sauce from “Bologna la Grassa” made with veal,  
beef and sausage.*

*Wine pairing: 13th Street 2012 Merlot*

## Truffled Sweet Potato Cannelloni *(Gluten Free)*

*Ontario goat cheese, Yukon Gold “pasta”, red quinoa and  
black lentil soffritto.*

*Wine pairing: Cave Spring 2011 Riesling Estate*

## Linguini Carbonara

*Smoked chicken, bacon and zucchini ribbons tossed in a  
Chardonnay cream sauce with egg.*

*Wine pairing: Peninsula Ridge 2013 Sauvignon Blanc “Wismer*

## Half Chicken "Alla Diavola"

*Pan roasted breast, confit of leg, maple roasted sweet potato, garlic fried rapini, heirloom tomato glaze.*

*Wine pairing: Creekside Estate 2012 Sauvignon Blanc*

## Seared "Sterling" Salmon

*Wilted greens, ricotta gnudi, Sicilian relish, charred lemon butter sauce.*

*Wine pairing: 13th Street 2012 Pinot Gris*

## Specialita Del Giorno

*Ask your server about tonight's dinner feature and wine pairing.*

## Pan Seared Diver Scallops

*Crisp fennel slaw, risotto rosso, blood orange maitaise.*

*Wine pairing: Ravine Vineyard 2011 'Sand and Gravel York Road'*

## Pesce Del Giorno

*Green olive tapenade, blue polenta crocchetta, romesco sauce, vegetable "fieno".*

## Maple Mustard Crusted Ontario Lamb Rack

*Goat cheese and Yukon Gold gratin, minted red onion "agro dolce", triple crunch mustard jus.*

*Wine pairing: 13th Street 2012 Merlot*

## 10oz. New York Strip Loin

*Crispy fingerlings, heirloom vegetables, pancetta and king oyster mushroom "Cappucino".*

*Wine pairing: Southbrook 2007 Cabernet Merlot "Poetica"*

## AAA Canadian Beef Tenderloin

*Hand rolled potato gnocchi, gorgonzola fonduta, Valpolicella jus.*

*Wine pairing: McManis 2011 Cabernet Sauvignon*

## East Coast Lobster Risotto

*Poached lobster tossed with our heirloom tomato risotto, fava beans, finished with marscapone cheese and a brown butter vinaigrette.*

*Wine pairing: Fielding Estates 2012 Unoaked Chardonnay*

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*Our team of chefs is proud to serve you top quality, fresh ingredients, sourced locally whenever possible.*

*We strive for quality, consistency and great flavor.*

*Buon Appetito,  
Executive Chef John Casciato*