



*The International Wine & Food Society*

**Toronto Branch**

IW&FS Mistura Monday April 22ed, 2013

# MONTHLY HEADS UP



Photo: Cris Ponte/Envision



## **Sopra Upper Lounge**

**Monday, April. 22ed, 2013. Time: 6:30-10:30PM**

**Members: \$135, Guests: \$165**

Sopra, located above the acclaimed restaurant Mistura – is Toronto's premiere place for gourmet Italian Food.

Sopra, is a chic & relaxed atmosphere for dinner & plenty of room. The vision of its partners (Paolo Paolini & Chef Massimo Capra) has created a comfortable and enticing setting in an elegant upscale atmosphere, it features contemporary international cuisine changing seasonally, created by Executive Chef Massimo Capra & Chef De Cuisine Derek VonRaesfeld and a compliment of superior staff of courteous servers.

"Sopra prides itself on being more than a fine dining restaurant, catering to an elite lifestyle. They offer a complete experience with the highest quality of food, entertainment, and service."

## **Sopra Upstairs Lounge**

265 Davenport, Toronto, Ontario M5R 1J8, Tel H: 416-929-9006

Intersection Davenport & Avenue Rd  
[info@sopra.ca](mailto:info@sopra.ca) [www.sopra.ca](http://www.sopra.ca)

[A how to get there MAP <<Click here>>](#)

[To Register & Pay <<Click here>>](#)

Seating is limited so book early...



In past the restaurant has coordinated with guests to get a single guest up the stairs in a wheelchairs and they were able to move freely about the space once up in the venue, (yes there are washrooms on the second floor) however they had to be carried up to start the evening.

# IW&FS 2012-2013 Planned Program

Arrival 6:30 pm Reception Dinner 7:30 pm

**Reception** canapés: House Smoked Salmon on Vegetable Horseradish Slaw

Tuna Tartare on Farinata with Lemon Aioli. *Prosecco Della Staffa.*

**Dinner menu**

~Course 1~ POLIPO

Grilled Octopus, white bean purée, caper berries, olives, water cress, charred tomato salsa.  
*2008 Cabreo Chardonnay La Pietra Toscana IGT.*

~Course 2~ Agnolotti al cinghiale

Wild Boar Agnolotti, port stewed dry cherries, wilted greens, brown butter, roasting jus.  
*2005 Tenuta La Funga (Attansio) Brfunello di Montalcino.*

~Course 3~ Scaloppine di vitello

Veal Loin Cutlets in mushroom vermouth sauté, zucchini trifolate & parmesan frico.  
*2006 Marchesi Mazzei Castello di Fonterutoli Siepi Toscana IGT.*

~Course 4~ TIRAMISU

Mascarpone, espresso, coco powder, lady finger cookies with mocha shooter.  
*Vin santo St Laurentino 99.*

Coffee or Tea

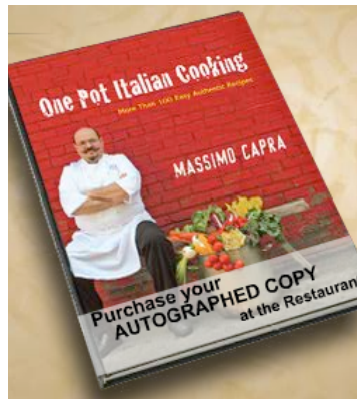


Please put the following dates aside for exciting IW&FS Events.

Date	Time	Location
Monday, May 20, 2013	6:30PM-10:30PM	TBD
<u>Monday, June 17, 2013</u>	<u>AGM 5:30PM Recp.</u> <u>6:30PM-10:30PM</u>	<u>Toronto Hunt</u>

**Contact Us:**

International Wine & Food Society Toronto Branch  
 396 Moore Avenue  
 Toronto ON M4G 1C7



*Chef Massimo Capra, formerly of Michael Carlevale's Prego Della Piazza, seems to have found the perfect niche; provide no-compromise, upscale, quality Italian cuisine in a very relaxed, almost private-club-like, environment. The menu offers an array of taste sensations starting with "unpizzas" (a.k.a. bruschetta); risotto with lamb sausage, a small portion. Main courses include a massive veal chop, grain-fed chicken and more risotto dishes.*

*Accessibility: wheelchair friendly*