



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

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.

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.

Sazerac

The quintessential cocktail, perhaps one of the first is simply a blend of whiskey, sugar and Peychauds bitters with an absinthe wash.

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.

Handlebar

No Massimo restaurant would be complete without a drink in honour of his famous moustache. This blend of scotch, Drambuie and lime is a true man's drink.

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.

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.

Artisan Cured Meat

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

Wine pairing: Ca' Del Doge 2010 Primitivo

Porcini Mushroom Bisque

Hazelnut scented shiitake, goat cheese foam.

Wine pairing: 13th street 2010 Cabernet Rosé

Niagara Greens "Victory Farm"

Locally farmed organic baby greens, crisp root vegetable "fieno", toasted pumpkin seeds, fresh squeezed lemon and white truffle oil.

Wine pairing: Peninsula Ridge "Wismer Vineyard" 2012 Sauvignon Blanc

Ontario Goat Cheese

Preserved heirloom beets, toasted pistachio, truffled bread crumbs, baby frisée.

Wine pairing: Vignoble Rancourt Winery 2009 Noble Blanc

Caesar Salad

Hearts of Romaine, roasted garlic and Grano Padano vinaigrette, rosemary focaccia shards, prosciutto crisps.

Wine pairing: Creek Side Estate 2011 Sauvignon Blanc

Pear Carpaccio

Bartlett pear, Pingue prosciutto, Gorgonzola cheese, candied walnuts, pomegranate vinaigrette.

Wine pairing: Megalomaniac "Home Grown" 2010 Riesling

Heirloom Tomato Bruschetta

Buffalo mozzarella, basil seedlings, fine olive oil, 8 year balsamic jelly.

Wine pairing: Forchir 2011 Pinot Grigio

Calamari Fritti

White bean and lemon dip, roasted chili "arrabiata".

Wine pairing: Trius Brut

Carciofini (Crispy fried artichoke hearts)

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

Wine pairing: Southbrook Triomphe 2011 Chardonnay

Thyme Roasted Forest Mushroom Risotto

King oyster, chanterelle, honey, shiitake and portobello mushrooms.

Wine pairing: Stoney Ridge "Warren Classic" 2010 Pinot Noir

Fettuccine Bolognese

The original sauce from "Bologna la Grassa" made with veal, beef and sausage

Wine pairing: Rosewood Estate 2010 Merlot

Truffled Sweet Potato Cannelloni (Gluten Free)

Ontario goat Cheese, Yukon Gold "Pasta", grape tomato, roasted garlic, black lentil sauté.

Wine pairing: Megalomaniac 'Home Grown' 2011 Riesling

Eggplant "Involtini" (Vegetarian)

Sicilian style, stuffed with ricotta, pine nut, Pecorino, and basil finished with Buffalo Mozzarella and a duo of tomato sauce.

Wine pairing: Creek Side Estate 2011 Shiraz

Linguini Carbonara

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

Wine pairing: Southbrook "Triomphe" 2007 Chardonnay

East Coast Lobster Agnolotti

Saffron pasta, mascarpone, sweet pea butter, sauce Américaine

Wine pairing: 13th Street 2010 Pinot Gris

Elora Gorge Boneless Half Chicken

Rosemary roasted potato, prosciutto and Pecorino cheese,
Niagara peach glaze.

Wine pairing: Peninsula Ridge "Wismer Vineyard" 2012 Sauvignon Blanc

Seared "Sterling" Salmon

Ricotta Gnocchi, Sicilian relish, grilled lemon butter sauce.

Wine pairing: 13th Street 2010 Pinot Gris

Dinner Feature

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: Southbrook "Triomphe" 2011 Chardonnay

Truffle Dusted "West Coast Wild" Halibut

Blue potato and crab "torta" roasted orange tomato butter.

Wine pairing: Ravine Vineyard 2010 "Sand & Gravel York Road"

Maple Mustard Crusted Ontario Lamb Rack

Goat cheese risotto cake, red onion marmalade,
triple crunch mustard jus.

Wine pairing: Megalomaniac 2010 "Home Grown Red"

10 oz. Prime New York Strip Steak

Rosemary pressed fingerlings, king oyster mushroom,
smoked peppercorn cappuccino.

Wine pairing: Vignoble Rancourt Winery 2007 Noble Rouge

AAA Canadian Beef Tenderloin

Yukon Gold "risotto" ricotta salata, Valpolicella jus.

Wine pairing: Creekside Estate 2011 Shiraz

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*