

# THE OLD SPAGHETTI FACTORY

## Spaghetti with Marinara Sauce

Our famous Italian recipe prepared using premium vine-ripened tomatoes and our unique spice blend

## Spaghetti with Meat Sauce

Prepared using sautéed ground beef and premium vine ripened tomatoes, our recipe comes straight from Naples

## Spaghetti with Browned Butter and Mizithra Cheese

Our signature Mizithra is a deliciously salty cheese, grated over our spaghetti and drizzled with browned butter

## Spaghetti with Mushroom Tarragon Sauce

Fresh Ontarian button mushrooms, cooked until tender and blended with our rich Italian marinara sauce, cream and tarragon

## Grilled Chicken Caesar Salad

Crisp romaine tossed in our house made Caesar dressing with croutons, shredded parmesan, bacon crumble and topped with a grilled chicken breast

## Chicken Fettuccine Alfredo

Sautéed chicken tossed in our creamy Alfredo sauce with fettuccine noodles

## Chicken Parmigiana

A hand-breaded chicken breast, topped with marinara sauce and melted parmesan and mozzarella cheeses. Served with spaghetti with marinara sauce or fries or fresh broccoli with browned butter & mizithra cheese

## Impossible™ Spaghetti and Meatballs

Hand rolled, 100% plant-based vegan meatballs, made in house with Impossible™ meat, served with Italian marinara sauce

## Manicotti

Tubes of pasta stuffed with a delicately spiced mixture of cheeses and spinach, topped with marinara sauce and melted mozzarella

## Lasagna

Layer upon layer of pasta, meat sauce and mozzarella, ricotta and parmesan cheeses

## And More

Spaghetti with Spicy Meat Sauce, Spaghetti with Meatballs and BBQ Ribs

All meals include bread with whipped garlic butter, crisp green salad or Caesar salad, spumoni ice cream and a beverage (coffee, tea or soft drink)

**A Kosher option will be available for an additional \$15 Canadian, ordered from a Glatt Kosher restaurant and brought to the Old Spaghetti Factory.**

**For kosher menu choices and more details contact Francine at  
[Pre-Trip@MosaicOutdoor.org](mailto:Pre-Trip@MosaicOutdoor.org)**