
DINNER MENU

FAMILY STYLE DINNER – A MULTI COURSE DINNER \$105/GUEST

Wine Pairing \$55/guest – Whole Table Participation Required



Our greatest pleasure is knowing that we have made you happy with our selection of wines and quality products chosen carefully for you! Share your experience, write us a review.

ANTIPASTI

Butternut Squash Soup 14

Crème fraîche, fried dough, toasted pumpkin seeds

Radicchio Salad 19

Spinach, arugula, walnuts, dates, pecorino romano, honey thyme vinaigrette

Bruschetta 17

Garlic, our garden fresh basil, EVOO, crostini (3pcs)

Tuna Crudo 19

Kumquat salsa, horseradish aioli, pasta chips (4pcs)

Crostino Cacio e Pepe 18

Toasted bread, pecorino romano cheese fondue, mixture of 5 peppers, apple & walnuts

Prosciutto di San Daniele 24 months 23

Sautéed oyster mushrooms w butter, lemon & parmesan

Escargot de Bourgogne 18

Sautéed in garlic, shallots, cognac, baked with parmesan herb butter, baguette

Alberta Lamb Arrosticini 18 (5)

Traditional lamb skewers of Abruzzo, chili lime sea salt

Baby Artichoke Fritti & Olives 18

Parmigiano reggiano, lemon aioli, sweet drop peppers

Black Truffle Arancini (3) 18

Porcini mushroom, fontina AOP, truffle dijon



ENTREE

Bucatini Cacio e Pepe in Cheese Basket 34

Truffle Pecorino Romano DOP, crack black pepper

Tagliatelle 32

Fresh pasta with slow cooked Berkshire pork ragu, parmigiano reggiano 24 months

House Made Ravioli al Telefono 32

Stuffed with caramelized onions, potato & ricotta, fresh mozzarella & tomato cream sauce

Our Signature Sweet Potato Gnocchi 33

Wild boar bacon, gorgonzola dolce, spinach, toasted walnuts, sage maple butter

Agnolotti Piemontese 32

Stuffed with roasted veal & vegetables, oyster mushrooms, Barolo & gravy, parmigiano reggiano 24 months

Lobster Risotto 45

Butter poached Atlantic lobster tail, sweet corn, bisque sauce

Grilled Free Range Lamb Chops 55

Ratatouille, Barolo reduction

Steak Frites 49

Grilled Black Angus Beef Tenderloin, herb butter sauce, parmesan frites, lemon aioli

Our Signature Seafood Platter for 2

Mussels, clams, prawns, scallops, 2 kinds of seasonal fish, calamari, Champagne butter poached Atlantic lobster tail

149.
