
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

Marinated Warm Olives 12

Truffle Parmesan Frites 12

Lemon aioli

Radicchio Salad 19

Spinach, arugula, walnuts, dates, cucumber, radish, honey thyme vinaigrette

Tuna Crudo 19

Kumquat salsa, horseradish aioli, pasta chips (3pcs)

Bruschetta 17

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

Prosciutto di San Danielle 24 months 24

Sauteed oyster mushrooms w butter, lemon & parmesan

Escargot de Bourgogne 19

Sauteed 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

Hand Made Tortellini 33

Stuffed with roasted pork shoulder & mortadella, toasted spice, slow cooked pork ragu, parmigiano reggiano

Our Signature Sweet Potato Gnocchi 33

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

Agnolotti del Plin 33

Stuffed with Poplar Bluff potato & caramelized onions, burrata, fresh tomato sauce, dehydrated black olive crumbs

Pan Seared BC Salmon 39

Spinach, radicchio, arugula, cucumber, radish, walnuts, dates, honey thyme vinaigrette

Venetian Seafood Stew 45

Mussels, clams, prawns, calamari, fish, prosecco, tomato broth, crostini

Grilled Alberta Free Range Lamb Chops 55

Ratatouille, Barolo reduction

Steak Frites 55

Grilled Beef Tenderloin, green peppercorn sauce, parmesan frites, lemon aioli

Add Ons

Atlantic Lobster Tail 32.

Tiger Prawns (3) 18.

Our Signature Seafood Platter for 2

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

165..