



Antipasti

Rosemary focaccia with olive oil and Kingston Olive Oil Company fig balsamic vinegar
Mezzo e Mezzo board - a selection of cured meats, cheeses and condiment
Warm roasted olives

Appetizer

Choice of:

Daily Soup
Pear, Walnut and Gorgonzola salad

Main Course

Choice of:

Chicken al Mattone

with salmoriglio, gnocchi and seasonal vegetables

Ligurian Fish and Shellfish Stew

Tomato, fennel and white wine, aioli and grilled sourdough

Tagliata of Beef

Grilled and sliced steak with preserved lemon aioli, arugula, red onion, roasted potatoes,
olive oil and Parmigiano Reggiano

Gnocchi

Beef cheek ragù, truffle and parmesan

Garganelli

Crispy boneless chicken leg and roasted garlic rosemary cream sauce

Lion's mane Cacciatore

with polenta fries

Dessert

Choice of:

Chocolate and Hazelnut Torte
Affogato (vanilla gelato doused with a shot of espresso)
Cannoli

\$80 per person plus 18% gratuity 13% HST