

## **DINE-IN FAMILY STYLE MENU 'A' : \$65/PERSON**

**START** 

A selection of cured meats

Marinated olives

Montadito: Tomato and manchego

Fresh bread

## PASTA

Choose two

**Orecchiette** (Short noodle) Tomato sauce, basil and parmigiano

Strozzapreti (Short noodle) N.F.L shrimp, crab, leek sofrito and parsley

Cassarecce (Short noodle) Pancetta, egg yolk, parmigiano and black pepper

### MAIN

#### Choose two

#### Pan seared branzino Thyme, garlic and leeks

Chicken cacciatore Tomato, olives and capers Pan seared strip loin Garlic, rosemary and olive oil

> Chorizo meatballs Manchego and basil

### SIDES

#### Choose two

Insalata verde Greens, fresh herbs and lemon vinaigrette

Brussel sprouts 'sicilian style' Pine nuts, raisins, parsley and aged red wine vinegar

Shaved fennel Citrus, shaved zucchini and parsley Roasted root vegetables Thyme, roasted garlic and sweet onion

Potatoes Piquillo peppers, leeks and olive oil

Creamy polenta With parmigiano

## DESSERT

Mini budino (a favourite)

#### Whipped cream and hazelnuts



# DINE-IN FAMILY STYLE MENU 'B' : \$80/PERSON

### **START**

Marinated olives

A selection of cured meats

Ontario burrata with pesto Fresh bread

Montadito: mushroom sotto'olio

Montadito: tomato and manchego

### PASTA

Choose two

## Orecchiette

(short noodle) Tomato sauce, basil and parmigiano

Strozzapreti N.F.L shrimp, leek sofrito and parsley

### Cassarecce

(short noodle) Pancetta, egg yolk, parmigiano and black pepper

## Gometti

(short noodle) Braised short rib, mushrooms and pecorino

### MAIN

Choose two

Pan seared branzino Thyme, garlic and leeks

Chicken cacciatore Tomato, olives and capers Pan seared strip loin Garlic, rosemary and olive oil

> Chorizo meatballs Manchego and basil

### SIDES

Choose two

Brussel sprouts 'sicilian style' Pine nuts, raisins, parsley and aged red wine vinegar

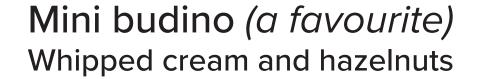
Insalata verde Greens, fresh herbs and Iemon vinaigrette

Shaved fennel Citrus, shaved zucchini and parsley Roasted root vegetables Thyme, roasted garlic and sweet onion

Potatoes Piquillo peppers, leeks and olive oil

Creamy polenta With parmigiano

**DESSERT** Choose one









## **DINE-IN FAMILY STYLE MENU 'C' : \$95/PERSON**

### **START**

Marinated olives

Fresh bread

A selection of cured meats

Ontario burrata with pesto Montadito: tomato and manchego

Montadito: mushroom and parmigiano

Lobster and shrimp a la catalana

#### PASTA

Choose two

#### Orecchiette

(short noodle) Tomato sauce, basil and parmigiano

#### Strozzapreti

N.F.L shrimp, leek sofrito and parsley

### Cassarecce

(short noodle) Pancetta, egg yolk, parmigiano and black pepper

#### Gometti

(short noodle) Braised short rib, mushrooms, preserved black truffle and pecorino

### MAIN

Choose two

#### Pan seared branzino Thyme, garlic and leeks

Chicken cacciatore Tomato, olives and capers

Pan seared strip loin Garlic, rosemary and olive oil Shrimp al ajillo Confit garlic, olive oil and calabrian chilies

Chorizo meatballs Manchego and basil

Braised beef cheeks Piquillo peppers and parsley

### SIDES

Choose three

Insalata Verde Greens, fresh herbs and Iemon vinaigrette

Brussel Sprouts "Sicilian style" Pine nuts, raisins, parsley and aged red wine vinegar

Shaved Fennel Citrus, shaved zucchini and parsley Roasted Root Vegetables Thyme, roasted garlic and sweet onion

Potatoes Piquillo peppers, leeks and olive oil

Creamy Polenta With parmigiano

### DESSERT

Choose one

Mini budino

Chocolate

Citrus olive

















