



\$55 Per Person

ANTIPASTI

(Served family style)

Charcuterie

Selection of cured meats and cheese with house-made bread, pickles and condiments

Insalata di Radicchio e Indivia

Radicchio and endive salad, honey-citrus dressing, pecorino romano, aged balsamic

Calamari Fritti

Fried calamari, romesco sauce, basil oil, lemon

PASTA

(Served Family style)

Casarecce al Cacio e Pepe

Butter, cracked pepper, pecorino romano

Rigatoni al Pomodoro

Tomato sauce, basil, olive oil, parmigiano reggiano

DOLCI

Tiramisu

Mascarpone cream, lady finger, espresso, cocoa

Nutella Bomboloni

Biscotti



\$65 Per Person

ANTIPASTI

(Served family style)

Charcuterie

Selection of cured meats and cheese with house-made bread, pickles and condiments

Insalata di Radicchio e Indivia

Radicchio and endive salad, honey-citrus dressing, pecorino romano, aged balsamic

Calamari Fritti

Fried calamari, romesco sauce, basil oil, lemon

PASTA

(Served Family style)

Casarecce al Tartufo

Roasted mushrooms, truffle cream, parmigiano reggiano, truffle oil

Rigatoni al Pomodoro

Tomato sauce, basil, olive oil, parmigiano reggiano

SECONDI

(served family style with seasonal contorni)

Spiedini d'Agnello

Grilled Ontario Lamb skewers, with garlic, rosemary, olive oil and pink peppercorn

Gamberi Piccanti

Grilled shrimp, chili butter

DOLCI

Tiramisu

Mascarpone cream, lady finger, espresso, cocoa

Nutella Bomboloni

Biscotti



\$80 Per Person

ANTIPASTI

(Served family style)

Charcuterie

Selection of cured meats and cheese with house-made bread, pickles and condiments

Insalata di Radicchio e Indivia

Radicchio and endive salad, honey-citrus dressing, pecorino romano, aged balsamic

Calamari Fritti

Fried calamari, romesco sauce, basil oil, lemon

Carciofi Fritti

Crispy fried artichokes, creamy garlic dip, basil oil, smoked paprika

PASTA

(Served Family style)

Casarecce al Tartufo

Roasted mushrooms, truffle cream, parmigiano reggiano, truffle oil

Rigatoni al Ragù Bolognese

Veal and Pork ragù, parmigiano reggiano, peperoncino

SECONDI

(served family style with seasonal contorni)

Spiedini d'Agnello

Grilled Ontario Lamb skewers, with garlic, rosemary, olive oil and pink peppercorn

Gamberi Piccanti

Grilled shrimp, chili butter

Giannone Pollo al Forno

Oven roasted chicken supreme

DOLCI

Tiramisu

Mascarpone cream, lady finger, espresso, cocoa

Nutella Bomboloni

Biscotti