

Valentine's DAY

\$89.00 per person
(\$149.00 per person with wine pairings)

Apertivo

Beet Cured Salmon

Or

Fichi e Prosciutto

Figs, parmesan, and arugula wrapped in prosciutto
Finished with balsamic reduction

**Wine pairing - Prosecco - Bel Star DOC, clean fruit flavours and floral aromas*

Antipasti

Warm Wild Mushroom Salad

with Jerusalem artichoke purée, Parmigiano croutons & truffle emulsion

Or

Winter Salad

with roasted sweet potato, kale, arugula, beets, toasted pistachios and walnut dressing

Or

Ribollita

a hearty Tuscan soup with black kale, focaccia croutons, tomatoes & black-eyed peas

**Wine pairing choice of one*

Marchesi, Pinot Grigio, accents of lime, green apple and chalk, with a vibrant freshness
Primitivo, intense with fragrant ripe plum & cocoa, great structure & long and smooth finish

Primi Piatti

Potato Gnocchi

with wild mushrooms, wilted spinach in Chef's Grana Padano sauce

Or

Saffron Risotto

with butter poached lobster and shrimp

Or

Rabbit Pappardelle

with thyme & rosemary, oyster mushrooms, black kale & garlic confit

**Wine pairing choice of one*

Vellodoro, 2020 Pecorino, ripe yellow-apple aromas, zesty, bright palate. light with pleasing texture and crisp acidity
Tombacco, 2015 Biferno Rosso, smooth and velvety, at the end it is full, round, good acidity with hints of cherry, plum and vanilla

Formaggio

Sharing plate for two of the Chef's Daily selection of 3 cheeses, pickled vegetables and house-made crackers
&

Dolci

Molten Lava Cake

**Wine pairing - Taylor 10yr tawny Port*



All pastas, breads and salumi are made in-house and we are pleased to feature local Ontario produce when available