



*F'Amelia Welcomes  
Javier Pedrazzini of Tenuta Monteti*

*Charcuterie & Prosecco*

*Antipasti*

*Tenuta Monteti 2021 Rose*

*Delicate rosé of a pale onion-skin colour, with a gentle structure*

Sauteed Shrimp

with lime and ginger, jicama, carrot, red onion and cabbage slaw, spicy rice wine dressing

*Primi Piatti*

*Monteti 2018 Tenuta Monteti*

*A blend of Petit Verdot (with percentages varying depending on the vintage from 40 to 55%), Cabernet Franc (between 30 and 25%) and Cabernet Sauvignon (between 15 and 20%)*

Red chard shallot and pancetta risotto  
with guanciale and Romano

*Secondi Piatti*

*Monteti 2016 Caburnio*

*Made of Cabernet Sauvignon (from 60 to 50% depending on the vintage), Alicante-Bouschet (30-20%) and Merlot (20-10%)*

Braised octopus

with roasted eggplant purée, fingerling moon dried tomatoes braising.

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*Monteti 10th Anniversary 2013 Tenuta Monteti*

*Petit Verdot 55% Cabernet Sauvignon-25%, Cabernet Franc-20%*

Burnt orange and fennel spiced duck breast  
with cherry puree, rapini & orange reduction jus

*Dolci*

Selection of Mini Desserts

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