

Amuse bouche

fantasia di sapori

aphrodisiac fruit salad spoon— sundried figs, watermelon, mango, prosecco gelatine, roasted almond and honey-strawberry vinaigrette.

Antipasti - Starters

Choice of:

insalata di cesare

tender romaine hearts in a traditional caesar dressing with homemade garlic croutons, Ontario double smoked bacon bits and parmigiano cheese

crema di formaggio di brie e spinaci

cream of Ontario brie cheese and spinach with crispy east coast oyster garnish

gnocchi alla bolognese

our homemade potato gnocchi in a classic Bolognese sauce of slow cooked veal, tomato, fresh herb and parmigiano cheese sauce

I secondi—mains

Choice of:

suprema di pollo ripieno di formaggio di capra

supreme of chicken stuffed with sundried tomato and goat cheese, farro stuffed roasted vine ripened tomato, warm pancetta vinaigrette, spaghetti squash

arrosto di filetto di maiale con cacao

roasted pork tenderloin, bitter cocoa sauce, port foam, sweet potato frites sautéed Brussels sprouts and pancetta medley

mista di verdure

trio of vegetable - zucchini involtini stuffed with ricotta cheese; eggplant puree and mint oil | vine ripened tomato stuffed with farro | artichoke heart, portobello mushroom stuffed chick pea flour 'raviolo'; roasted garlic sauce

I dolce - dessert

degustazione di cioccolato e dolci

In house made strawberry chocolate truffle, hazelnut chocolate and sicilian ricotta stuffed cannoli; fresh berries