

Banquet Menu option 1 - \$45

Includes non-alcoholic beverages, sparkling water, coffee and tea

first course plates choices

"olive garden"

weeds & reeds lightly dressed micro-greens and other agriculture planted in black olive soil (V)

beets

goat cheese, walnut, balsamic (V)

butternut squash

arugula, pickled red onion, oat streusel (V)

radicchio, bitter & sweet

compressed radicchio, mandarin, pine nut, date syrup (V)(GF)

frisee forest

frisee lettuce, dried cherries, chives & scallions, pistachios, green apple puree (V)(GF)

mushroom

medley of mushrooms, buttermilk fried mushrooms, parsley, black garlic (V)

wild boar belly

apple, pomegranate, celery root

second course pizza and pasta choices

pasta

made in house fresh daily

gluten free fresh pasta available at no extra charge

beet pesto

casareccia pasta, tossed in a red beet pesto, with goat cheese and orange zest (V)

caramelized onion cream

fettuccini, spinach and oyster mushrooms tossed in a caramelized onion and thyme cream (V)

sweet & spicy sausage

rigatoni with spiced nduja, mild Italian sausage, peppers and red onions in a sweet and spicy tomato based sauce

lamb ragu

bucatini tossed in our tomato & tamari braised lamb shoulder ragu, black olive crumble

wild boar

slow braised in tomato and marsala wine, served with rigatoni in its reduced sauce

pizza

Neapolitan style, high edge, thin centre, baked in high temperature wood burning oven

margherita

tomato sauce, fresh mozzarella, fresh basil (V)

sausage & rapini

crumbled Pingue fennel sausage, sauteed rapini and whipped garlic ricotta

artichoke & asiago

artichoke hearts, sun-dried tomatoes and spinach with mozzarella and asiago cheese (V)

prosciutto

tomato sauce, fresh mozzarella, arugola, Niagara Pingue prosciutto, shaved Grana Padano

third course

chef's selection of desserts to share