

large group menu 1

Includes non-alcoholic beverages, sparkling water, coffee and tea
and basket of fresh focaccia and warm olives to share

first course choices to share for the table

cauliflower

cauliflower duo, toasted almonds, grapes, mustard seed,
gochuchang aioli (V)(GF)

arugula

arugula, pistachios, asiago, grapes, lemon zest,
white balsamic (V)(GF)

tomato & burrata

tomato variety, fresh burrata, basil and balsamic (V)(GF)

charcuterie

selection of local cheese and cured meat, served with fresh
focaccia and warm olives

second course choices

pasta

made in house fresh daily

gluten free fresh pasta available at no extra charge

kale pesto

casareccia pasta, tossed in a green kale pesto, with ricotta,
pumpkin seeds and lemon zest (V)

caramelized onion cream

rigatoni pasta, spinach and oyster mushrooms tossed in
caramelized onion and thyme cream sauce (V)

sausage & peppers

shell pasta with spiced nduja, Italian sausage, sweet peppers and
red onion in a sweet and spicy red pepper sauce,
topped with ricotta

wild boar

tender boar shoulder, slow braised in tomato and marsala wine,
tossed in its reduced sauce and served over shell pasta

pizza

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

margherita

S.Marzano tomato sauce, fresh mozzarella, fresh basil (V)

salame

S.Marzano tomato sauce, mozzarella, Pinguie soppressata
mild or spicy

confit garlic & onion

fresh mozzarella, goat cheese, asiago, caramelized onion, confit
garlic, mixed mushrooms, scallions and arugula, balsamic drizzle (V)

prosciutto

S.Marzano tomato sauce, fresh mozzarella, arugula,
Niagara Pinguie prosciutto, shaved Grana Padano

hot & honey

fresh mozzarella, spicy n'duja sausage, chorizo, white onion,
goat cheese, fresh basil, honey drizzle

duck & brussels

fresh mozzarella, duck confit, brussels sprouts, goat cheese
dried cranberries, orange glaze