

# banquet menu option 1

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

## *first course choices*

### cauliflower

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

### arugula

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

### beet & burrata

beet variety, fresh burrata, basil, arugula and balsamic  
(V)(GF)

### chef's creation

seasonal creation from our chef

## *second course choices*

### pasta

made in house fresh daily

\*gluten free fresh pasta available at no extra charge\*

### pizza

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

### sundried tomato pesto

casareccia pasta, tossed in a sundried tomato pesto,  
with eggplant, basil,  
and ricotta (V)

### caramelized onion cream

rigatoni, spinach and oyster mushrooms  
tossed in a caramelized onion and thyme cream

### 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

### margherita

San Marzano tomato sauce, fresh mozzarella,  
fresh basil (V)

### salami

San Marzano tomato sauce, fresh mozzarella,  
soppressata (mild or spicy)

### prosciutto

San Marzano tomato sauce, fresh mozzarella, arugula,  
Niagara Pingue prosciutto, shaved Grana Padano

### spinach dip

homemade spinach & cheese base, fresh mozzarella,  
artichoke hearts, roasted red peppers (V)

### confit garlic & onion

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

### classic canadian

San Marzano tomato sauce, chorizo, pancetta,  
soppressata, fresh mozzarella, red onion,  
mushroom, asiago

### hot & honey

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

## *third course*

*chef's selection of desserts*