

large group menu 2

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

small plates

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

house selection of meats and cheeses, homemade pickled
vegetable, Kozlik's mustard, fresh focaccia

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, Pinguine 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 Pinguine prosciutto, shaved Grana Padano

spinach dip

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

classic canadian

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

second course choices

wild boar belly

soy glaze, celery root, carrot slaw, gooseberry (GF)

braised beef

50-hour short ribs, soft polenta, green peas, pickled shallots (GF)

spicy lamb curry

tender pieces of lamb, slowly simmered with spices and coconut
milk, served over basmati rice with side raita (GF)

jerk pork gnocchi

jerk pork shoulder, sweet potato gnocchi, blistered tomato,
mango chutney