

# 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, chai grapes, mustard  
seed, gochuchang aioli (V) (GF)

### **arugula**

arugula, pistachios, pear, lemon, asiago,  
white balsamic (V)(GF)

### **tomato & burrata**

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

### **smoked trout**

cucumber medley, smoked fish, radish & roe (GF)

## *second course choices*

### **pasta**

made in house fresh daily

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

#### **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 (V)

#### **sausage & peppers**

corkscrew 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

#### **bucatini bison bolognese**

slow-simmered bison & tomato meat sauce

### **pizza**

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

#### **margherita**

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

#### **salami**

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

#### **prosciutto**

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

#### **spinach dip**

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

#### **bacon & egg**

fresh mozzarella, mushrooms, pancetta, caramelized  
onions, hen eggs, scallions

#### **confit garlic & onion**

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

#### **classic canadian**

S.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 or cheese plates*