

LUNCH

Priced per person

Menu A, B & C includes fresh baked ciabatta bread and
Verdicchio 'Olivoro' Tuscan Extra virgin olive oil

All mains served with seasonal vegetables and Chef selection of local potato

Menu A

29.99

Zuppa Stagionale

Chef's selection of seasonal and local ingredient-based soup
or

Insalata Stagionale

Seasonal salad of d arugula, fennel and dried cranberries |
citrus dressing

Linguine al Pomodoro

Thin long pasta | Tomato basil sugo
or

Baccala

Poached fresh Atlantic cod | seafood brodetto
or

Suprema di Pollo

Supreme of farm raised chicken | butternut squash puree | confit of cherry tomatoes
| olive oil emulsion

Dolce e frutta stagionale

Selection of mini pastries | seasonal berries

Fresh brewed Coffee | Tea

Menu B

35.95

Antipasto di barbabietole e lonza

Vanilla scented roasted yellow beets | spiced pecans | goat cheese | in house made capicollo | cherry tomato dressing

or

Insalata Cesare

Romaine hearts | Triple Acre Farms smoked bacon | herbed croutons | shaved parmigiano | Caesar dressing

or

Tagliatelle alla Bolognese

Al dente long pasta | in house made pork, veal and beef ragu | parmigiano

Cotoletta di Maiale alla Griglia

Lemon and rosemary marinated bone in Ontario pork prime rib chop | vin cotto drizzle

or

Salmone Arrosto

Roasted Atlantic salmon | thyme roasted mini potato medley | root vegetables | local pea puree

or

Arrosto di Pollo

Roasted skin on farm raised chicken | butternut squash puree

Dolce e frutta stagionale

Selection of mini pastries, macarons | seasonal berries

or

Semifreddo

Semi frozen pistacchio mousse | lemon custard | citrus compote

Fresh brewed Coffee | Tea

Menu C

38.95

Antipasto di Salmone

Atlantic salmon gravlax | pine smoked Maldon salt | baby green salad | lemon vinaigrette

or

Tagliatelle alla Bolognese

Al dente long pasta | in house made pork, veal and beef ragu | parmigiano

or

Insalata mista

Baby greens | caramelized purple onions | cherry tomato | asiago cheese | balsamic vinaigrette

or

Carpaccio di manzo

Espresso cured Alberta AAA beef carpaccio | local baby sprout insalatina | baked ricotta crumble | balsamic vinaigrette

Arrosto d' Anatra

Slow roasted confit of Muskovy Duck leg | lemon cranberry chutney

or

Cotoletta alla Milanese

Lightly breaded bone in veal prime rib | yellow beet, tomato filet and radish sautee | salsa verde

or

Controfiletto di Manzo

Seared alberta AAA beef striploin | parsley | extra virgin olive oil | garlic salsa verde

or

Linguini ai Frutti di Mare

Al dente long pasta | steamed PEI mussels, calamari, fresh clams, tiger shrimp | tomato white wine sauce

Tortino di Cioccolato caldo

Warm dark chocolate chocolate ganache cake | raspberry and lemon coulis | candied ginger garnish

or

Dolce e fruttastagionale

Selection of mini pastries | seasonal berries

Fresh brewed Coffee | Tea

Menu D/Self-Serve

24.99

Choose 2:

Insalata mista

Baby greens | caramelized purple onions | cherry tomato | asiago cheese | balsamic vinaigrette

or

Insalata Cesare

Smart Greens kale | Triple Acre Farms smoked bacon | herbed croutons | shaved parmigiano | house made Caesar dressing

or

Zuppa Pomodoro

Tomato soup | craine fraiche | root vegetables and parmigiana

or

Salumi e formaggi

Selection of local and imported cured meats and cheeses | grissini

Choose 1 from of either A or B:

A) Foccaccia

- 1) Prosciutto, arugula, mozzarella
- 2) Sausage, salsa tartufata, scamorza
- 3) Cured salmon, ricotta, fennel
- 4) Roasted vegetables, smoked mozzarella, tomato sauce

B) Panini

- 1) Steamed old fashion pastrami | golden grain dark rye | selection of mustards
- 2) Prosciutto | roasted red peppers | scamorza | lonza
- 3) Local grilled chicken | asiago | caramelized onion | mayonnaise
- 4) Roasted vegetable | mozzarella | salsa verde

Dolce e frutta stagionale

Fresh brewed coffee,tea | Selection of mini pastries | Seasonal berries

Fresh brewed Coffee | Tea