



LUNCH PRIVATE DINING MENUS 2021-2022

MENU #1

PRIMO

INSALATA MISTA

organic greens, carrot, cucumber, cherry tomato, house-made dressing

or

ZUPPA DEL GIORNO

chefs' daily soup creation

SECONDO

HOUSE-MADE RICOTTA GNOCCHI NAPOLETANA

DOP tomato sauce, buffalo mozzarella, fresh basil

or

HOUSE-MADE VEAL CANNELLONI

house-made, mushroom cream sauce or tomato sauce

\$36 PER PERSON

DOLCE ADDITONS

Choose one of the following desserts to add to your menu

ITALIAN SORBETTO

selection of Italian sorbetti

TIRAMISÙ

house-made, mascarpone, lady fingers, espresso, spiced rum & Galliano Ristretto, whipped cream, cocoa powder

CARROT CARAMEL CAKE

gluten friendly, vegan, carrot cake, salted caramel sauce, seasonal fresh berries

+\$6 PER PERSON

Prices do not include 18% Gratuity or GST

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MENU #2

PRIMO

ZUPPA DEL GIORNO

chefs' daily soup creation

or

BEET SALAD

bocconcino, arugula, walnut, carrot, goat cheese, honey balsamic vinaigrette

SECONDO

GLUTEN-FRIENDLY CORN FUSILLI PASTA

fresh garlic, pine nut, arugula, roasted cherry tomato, aglio olio, crumbled goat cheese

or

FREE-RANGE POLLO GRIGLIA

grilled, crispy boar bacon, sweet & sour peperonata, lemon olive oil

or

ATLANTIC SALMON FILLET

puttanesca sauce, caper, lemon, white wine, cream

\$39 PER PERSON

DOLCE ADDITIONS

Choose one of the following desserts to add to your menu

ITALIAN SORBETTO

selection of Italian sorbetti

TIRAMISÙ

house-made, mascarpone, lady fingers, espresso, spiced rum & Galliano Ristretto, whipped cream, cocoa powder

CARROT CARAMEL CAKE

gluten friendly, vegan, carrot cake, salted caramel sauce, seasonal fresh berries

+\$6 PER PERSON

Prices do not include 18% Gratuity or GST

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MENU #3

PRIMO

CAPRESE INSALATA

buffalo mozzarella, cherry tomato, DOP evoo, balsamic reduction

or

INSALATA CESARE

signature dressing, pancetta, brioche bread, parmigiano

SECONDO

VEAL SCALOPPINE

lemon white wine sauce, caper, asparagus, parsley, chefs' choice potato

or

SALMON + PRAWNS

grilled, prawns, asparagus, beurre blanc, chefs' choice potato

or

BEEF STRIPLOIN

6oz, balsamic onion jam, demi-glace, wild mushroom,
chefs' choice potato

or

GLUTEN-FRIENDLY CORN FUSILLI PASTA

fresh garlic, pine nut, arugula, roasted cherry tomato, aglio olio, crumbled goat cheese

DOLCE

ITALIAN SORBETTO

selection of Italian sorbetti

or

TIRAMISÙ

house-made, mascarpone, lady fingers, espresso,
spiced rum & Galliano Ristretto, whipped cream, cocoa powder

\$46 PER PERSON

Prices do not include 18% Gratuity or GST

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MENU #4

FAMILY-STYLE DINNER MENU

*In the great tradition of Italian family dining,
the following menu items will be served on platters, "famiglia" style!*

ANTIPASTO

ASSORTED BRUSCHETTE

tomato + truffle mushroom

Insalata and Pasta will be served at the same time

INSALATA

INSALATA MISTA

organic greens, carrot, cucumber, cherry tomato, house-made dressing

PASTA

ORECCHIETTE - tomato sauce, basil, parmigiano-reggiano

+

FUSILLI - 4-cheese, garlic cream sauce

SECONDO

SPICY ITALIAN SAUSAGE

Tuscan roasted vegetables + Italian roasted potato

+

Please choose any 2 of the items below

SEARED CHICKEN

limoncello sauce

VEAL SCALOPPINE

milk fed striploin, white wine, caper, asparagus,
lemon juice, potato & vegetables

SALMON PUTTANESCA

olive, caper, tomato, lemon

DOLCE

PAN OF OUR SIGNATURE HOUSE-MADE TIRAMISÙ

\$49 PER PERSON

Prices do not include 18% Gratuity or GST