



PRIVATE DINING MENUS 2021-2022

MENU #1

ANTIPASTO

INSALATA CESARE

signature dressing, pancetta, brioche bread, parmigiano

or

INSALATA MISTA

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

SECONDO

VEAL SCALOPPINE

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

or

FREE-RANGE CHICKEN SUPREME

oven-roasted, boar bacon, sweet & sour
peperonata, limoncello cream sauce

or

CIOPPINO SORRENTINO

Italian seafood stew, lobster, shrimp, scallop, mussels, salmon,
sambuca, San Marzano tomato, focaccia

DOLCE

TIRAMISÙ

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

or

TORTA AL CIOCCOLATO

three layers of chocolate, crispy meringue, strawberry, raspberry coulis

\$65 PER PERSON

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MENU #2

ANTIPASTO

ZUPPA DEL GIORNO

chefs' daily creation

or

INSALATINA DI RUCOLA

arugula, artichoke, bocconcino, prosciutto di parma,
cherry tomato, honey balsamic dressing

SECONDO

CHICKEN SUPREME ALLA PUTTANESCA

crumbled goat cheese, lemon, olives, cherry tomato,
chefs' choice potato, vegetables

or

LAMB SHANK

amarone slow-cooked, mashed potato, daily vegetables

or

GRILLED ATLANTIC SALMON FILLET

limoncello cream sauce, chefs' choice potato, vegetables

DOLCE

TIRAMISÙ

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

or

CARROT CARAMEL CAKE

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

\$68 PER PERSON

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MENU #3

ANTIPASTO

TUNA CRUDO

yellow fin tuna, avocado, arugula,
green apple chutney, lemon olive oil

or

CAPRESE E BURRATA

heirloom tomato, burrata, basil, DOP evoo

SECONDO

ALBERTA BEEF SHORT RIB

braised, balsamic onion jam, truffle oil, mushrooms,
chefs' choice potato & vegetables

or

STRIPED SEA BASS

oven-roasted, assorted vegetable, sambuca, cherry tomato black olive sauce

or

CHICKEN SUPREME

herb butter stuffed, garlic, asparagus, limoncello cream sauce

DOLCE

TORTA AL CIOCCOLATO

three layers of chocolate, crispy meringue,
strawberries, raspberry coulis

or

DULCE DE LECHE CAKE

\$75 per person

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MENU #4

ANTIPASTO

VEAL MEATBALLS

milk fed, truffle cream fonduta, oyster mushroom, parmigiano

or

GAMBERI FLAMBÉ

sautéed prawns, XO brandy, cream, asparagus

PRIMO

CHEESE STUFFED RAVIOLI (3)

tomato, basil sauce

SECONDO

VEAL OSSO BUCO

amarone braised, mushroom, saffron risotto

or

SALMON + PRAWNS

grilled, prawns, asparagus, beurre blanc, potato & vegetables

or

ALBERTA BEEF TENDERLOIN

7 oz, balsamic onion jam, truffle oil, wild mushroom

DOLCE

TIRAMISÙ

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

or

PISTACHIO CHEESECAKE

zabaione sauce, pistachio dust, cream

\$92 per person

VEGETARIAN OPTIONS

to include a vegetarian option for menus 1 to 4 please choose one of the following

GLUTEN-FRIENDLY CORN FUSILLI

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

or

RISOTTO

assorted mushroom, saffron, parsley, chardonnay, parmigiano-reggiano

Prices do not include 18% Gratuity or GST

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MENU #5

FAMILY-STYLE DINNER MENU

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

ANTIPASTO

SALUMI E FORMAGGI

assorted Italian charcuterie, olives, assorted Italian cheese

Insalata and Pasta will be served at the same time

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, 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 CAPONATA

sambuca, cherry tomato black
olive sauce

DOLCE

PAN OF OUR SIGNATURE HOUSE-MADE TIRAMISÙ

\$68 per person

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