

\$49 THREE-COURSE PRIX FIXE MENU

sundays, wednesdays, and thursdays

anti pasti

beet and goat cheese salad

golden and chioggia beets, goat cheese cream, pistachio vinaigrette, pistachios

wood grilled prawn salad

glorious organics greens, nocellera olives, garlic chips and burnt citrus vinaigrette

wood fire roasted tomato soup

sourdough croutons, fresh basil, and first pressed olive oil

secondi

wood grilled lois lake steelhead trout

milanese style risotto with winter squash and citrus butter

truffle roasted chicken

anson mills polenta, roast purple haze carrots - natural jus

tagliatelle al ragù

6 hour bolognese, veal and pork, pancetta and parmesan

mushroom risotto

organic acquerello carnaroli risotto, wild and cultivated mushrooms
fresh herbs and parmesan lace

dolci

zepole

italian doughnuts, dark chocolate sauce

vanilla panna cotta

bc strawberries, basil, oat crumble

house-made gelato and sorbet