
DINNER MENU

FOUR COURSE PRIX FIXE \$108 • WINE PAIRING \$55
antipasto / pasta or risotto / entree / dolce



ANTIPASTI

Marinated Castelvetro Olives 10
Gherkins, pickled pearl onions

Radicchio Salad 16
Endive, arugula, piave vecchio DOP, crispy speck, honey thyme vinaigrette

Summer Salad 16
watermelon, black lentils, asparagus, cucumber, mint, toasted hazelnuts, lime vinaigrette

BC Salmon Crudo 18
Shiso leaf, fresh dill, olive lemon emulsion

Steak Tartare 24
Hand cut beef, crispy fried yolk, garden radish, white endive, toasted baguette

Frito Misto 18
Calamari, artichoke, zucchini, sweet drop peppers, jalapenos, lemon aioli

House Made Veal Meatballs 18
Slow cooked Berkshire pork 'Bolognese', reggiano

PASTA

Tagliatelle of Genoa 28
Cold water shrimp from Fogo island, Genovese fresh basil pesto

Our Signature Sweet Potato Gnocchi 26
Wild boar bacon, gorgonzola dolce, toasted walnuts, sage maple butter

Agnolotti of Piemonte 29
Stuffed with roasted veal & aromatic vegetables, slow cooked Berkshire pork ragu, parmigiano reggiano

ENTREE

Carnaroli Risotto with Fresh Atlantic Lobster 38
Sweet corn crema, garden lovage, white truffle essence

Pan Roasted Sable Fish 38
Confit leeks, slow roasted tomatoes, sweet miso, garden lovage beurre blanc

Herb Crusted Free Range Lamb Chops 45
Ratatouille, aglianico reduction, garden nasturtium

Steak Frites 45
Grilled Black Angus New York steak, truffle parmesan frites, lemon aioli