
DINNER MENU

FAMILY STYLE DINNER – A MULTI COURSE DINNER \$105/GUEST

Wine Pairing \$55/guest – Whole Table Participation Required



Our greatest pleasure is knowing that we have made you happy with our selection of wines and quality products chosen carefully for you! Share your experience, write us a review.

ANTIPASTI

Marinated Warm Olives 12

Truffle Parmesan Frites 12
Lemon aioli

Radicchio Salad 19
Spinach, arugula, walnuts, dates, cucumber, radish,
honey thyme vinaigrette

Tuna Crudo 19
Kumquat salsa, horseradish aioli, pasta chips (3pcs)

Bruschetta 17
Garlic, our garden fresh basil, EVOO, crostini (3pcs)

Prosciutto di San Danielle 24 months 24
Sautéed oyster mushrooms w butter, lemon & parmesan

Escargot de Bourgogne 19
Sautéed in garlic, shallots, cognac, baked with parmesan
herb butter, baguette

Alberta Lamb Arrosticini 18 (5)
Traditional lamb skewers of Abruzzo, chili lime sea salt

Baby Artichoke Fritti & Olives 18
Parmigiano reggiano, lemon aioli, sweet drop peppers

Black Truffle Arancini (3) 18
Porcini mushroom, fontina AOP, truffle dijon



ENTREE

Lobster Ravioli 43
Butter poached Atlantic lobster, lobster bisque

Bucatini Cacio e Pepe in Cheese Basket 34
Truffle Pecorino Romano DOP, crack black pepper

Tagliatelle Puttanesca 29
Fresh tomato, basil, capers, black olive powder

Hand Made Tortellini 33
Stuffed with roasted pork shoulder & mortadella, toasted
spice, slow cooked pork ragu, parmigiano reggiano

Our Signature Sweet Potato Gnocchi 33
Wild boar bacon, gorgonzola dolce, spinach, toasted walnuts,
sage maple butter

Agnolotti del Plin 33
Stuffed with ricotta & black truffle, parmesan crema

Pan Seared BC Salmon 39
Spinach, radicchio, arugula, cucumber, radish, walnuts,
dates, honey thyme vinaigrette

Grilled Alberta Free Range Lamb Chops 55
Ratatouille, Barolo reduction

Steak Frites 52
Grilled Beef Tenderloin, green peppercorn sauce,
parmesan frites, lemon aioli

Add Ons
Atlantic Lobster Tail 32.
Tiger Prawns (3) 18.

Our Signature Seafood Platter for 2
Mussels, clams, prawns, scallops, 2 kinds of
seasonal fish, calamari, Champagne butter
poached Atlantic lobster tail
165..