

DINE AROUND 2026

\$45 per person
+\$35 wine pairing



- choose one appetizer -

ARUGULA SALAD *gf*

pear, fennel, hazelnut, pecorino Romano
Alois Lageder - Pinot Grigio

TUNA CRUDO *gf, df*

raw ahi tuna, Castelvetrano olives, blood orange vinaigrette,
fennel and honey lemon nduja
Podere San Christoforo - Vermentino

- choose one pizza -

MARGHERITA

tomato, fior di latte, basil
Alois Lageder Pinot Grigio or VIB Pilsner

CALABRESE

tomato, fior di latte, soppressata salami
Tenuta – Chianto Classico

PATATA TARTUFO

white sauce, truffle, potato, roast garlic, rosemary, ricotta, lemon,
Parmigiano Reggiano
Hillside - Pinot Noir

- choose one dessert -

TIRAMISU

espresso soaked savoiardi, mascarpone cream and cocoa
Sons of Vancouver - Amaretto

UPSIDE-DOWN POLENTA & OLIVE OIL CAKE *df, gf*

blood orange sauce, almond & cornmeal
Unsworth - Sparkling Rose

