



A Taste of Piemonte

Join us for an Authentic Italian Culinary Journey!

**menu subject to change*

\$45 Menu

ANTIPASTI

Vitello Tonnato

*slow roasted veal striploin, thinly sliced with
tuna & caper sauce*

or

Crispy Cauliflower fritters

with artichoke aioli

Suggested Antipasti Pairing: Brut Rosé, Stoneboat

PRIMI

Housemade Rigatoni

with Wild Boar Ragù

sage butter & Grana Padano

or

Housemade Beetroot Rigatoni

with Smoked Gorgonzola Fonduta

radicchio rosso, walnuts & rosemary oil

Suggested Primi Pairing: Petite Cuvee, Phantom Creek

DOLCE

Baked Gelato

Gianduja gelato, house jam & torched meringue

or

Torta Monferrina

*dark chocolate & winter squash infused with
warm holidays flavours & amarena cherries*