



A Taste of Piemonte

Join us for an Authentic Italian Culinary Journey!

**menu subject to change*

\$55 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

SECONDI

Brasato di Maiale al Vermouth

*slow cooked pork with orzo in the risotto style,
chestnuts, dried figs, sage & orange gremolata*

or

Grilled Coho Salmon

*bagna cauda verde, stewed tomatoes, garlic, anchovies,
preserved lemon & herbs with polenta*

Suggested Secondi Pairing: Pinot Noir, Unsworth

DOLCE

Baked Gelato

Gianduja gelato, house jam & torched meringue

or

Torta Monferrina

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