DINE AROUND 2027

$45 per person
+$40 per person for wine pairing
+$28 per person for beer pairing

FARO

- choose one appetizer -

ARUGULA SALAD *gf*
pear, fennel, hazelnut, Pecorino Romano
Podere San Christoforo Vermentino
Phillips White IPA

CAPRESE SALAD *gf*
Fior di Latte, tomato, basil pesto cream, aged balsamic vinegar, pine nuts
Alois Lageder Pinot Grigio
Vancouver Island Brewing Pilsner

- choose one main -

CALAMARI DIAVOLA RISOTTO *gf*
braised squid, nduja soffrito, lemon mascarpone risotto
Tormaresca Chardonnay
Peroni Lager

MARGHERITA PIZZA
tomato, Fior di Latte, basil
Salcheto Chianti
Peroni Lager

POMODORO VERDE PIZZA
pesto, roasted tomato, roasted garlic, Fior di Latte, riccota, Parmigiano Reggiano, aged balsamic, arugula, pine nuts
Black Sage Cabernet Franc
Phillips Tiger Shark Pale Ale

PROSCIUTTO FUNGHI PIZZA
pesto, white sauce, roast mushroom, garlic, ricotta, fontina, prosciutto di Parma, arugula, pecorino, pistachio
Concerto Lambrusco
Hoyne Dark Matter

- dessert -

UPSIDE-DOWN POLENTA & OLIVE OIL CAKE *gf, df*
blood orange sauce, almond, cornmeal
Sons of Vancouver Amaretto
Salt Spring Wild Apple Cider

v - vegan df - dairy free gf - made without the addition of gluten
Tax and Gratuity not included.