



DINE AROUND 2025

ANTIPASTO

FOCACCIA

green olive tapenade, lemon white truffle butter, sundried tomato & bone marrow pesto

APPETIZERS

choice of the following

ARUGULA SALAD

Chestnut vinaigrette, roasted red pepper, roasted onion, spiced Pistachio

BACCALA MANTECATO

*Whipped salt cod
olive oil, tomatoes, capers, toasted bread*

SVIZZERA

seared beef tartare, sun-dried tomato & bone marrow pesto, caramelized onion, cured egg

PASTA

choice of the following

RIGATONI

Spiced tomato sauce, confit garlic, Pecorino Romano

GNOCCHI

Truffled cream, crispy prosciutto, Grana Padano

TAGLIATELLE CON POLLO

Pulled chicken, arugula pesto, tomato, caramelized onion

DOLCI

choice of the following

TIRAMISU

espresso soaked lady fingers, sweet mascarpone, Tia Maria coffee liqueur

SFOGLIA

*Pistachio, vanilla & raspberry custards
puff pastry*

\$50 per person
excluding taxes & gratuity

BLOCK-OUT DATES:

Feb 13, 14, 15