



# MASTROJANNI

*Montalcino at Pazzo*  
*Thursday, October 1, 2026*  
*Five-course dinner. Passed antipasti. Six wines. One evening in Montalcino*

## *Passed Antipasti*

**Roasted Pork Belly**  
*tomato glaze, fennel agrodolce*  
**Fried Pecorino Polenta**  
*caramelized shallot & rosemary*  
*Berlucchi, Franciacorta DOC*

## *Primo Piatto*

**Branzino Crudo**  
*orange- braised fennel, peach mostarda, olive ash, green oil*  
*2025 Trebbiano, Mastrojanni*

## *Secondo Piatto*

**Wild Mushroom Crostino**  
*sautéed mushrooms in truffle butter & thyme, crema di Parmigiano*  
*burnt shallot*  
*2024 Ciliegiolo, Mastrojanni*

## *Terzo Piatto*

**Crispy Pressed Duck**  
*duck confit, rendered guanciale, sunchokes, broccolini & braised cipollini onions*  
*2022, 'San Pio'*  
*Sangiovese / Cabernet Sauvignon*

## *Quarto Piatto*

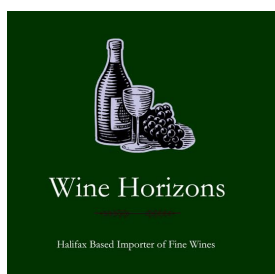
**Dry-Aged Striploin**  
*45-day dry-aged striploin wrapped in grape leaves, porcini bone marrow jus, garlic pangrattato, celeriac & potato purée*  
*radicchio, lemon horseradish gremolata*  
*2024 Rosso di Montalcino, Mastrojanni*  
*2020 Brunello di Montalcino, Mastrojanni*

## *Dolce*

**Dark Chocolate & Orange Cremoso**  
*dark chocolate, hazelnut mascarpone cream, cocoa crumble*

*\$149 per person, inclusive of taxes & gratuity*

*Reception: 6:30 pm   Dinner 7:00 pm*  
*Reservations can be made by emailing Carlo@rcr.ca or*  
*by booking through OpenTable*



*Bishop's*  
CELLAR

