

L'Estate al Sud
A Southern Italian Summer Tasting Experience
Celebrating the Elegance of Southern Italy
Through Seasonal Cuisine and the Wines of Sicily's Most Revered Estates



Antipasto

Crostino

Charred and whipped eggplant, olive-chili conserva, crispy white anchovy
Planeta Spumante Brut Metodo Classico, Sicilia Carricante DOC

Prima

Filetto di Tonno

Bluefin tuna loin, lemon-mint caper aioli, compressed fennel, orange, sorrel, , black olive ash
2020 Planeta "Eruzione 1614" Riesling, Terre Siciliane IGT

Pasta

Linguine Vongole

Littleneck clams, guanciale, preserved lemon soffritto, shaved bottarga
2021 Donnachiara "Alethia" Greco di Tufo Riserva, Campania DOCG
2020 Planeta "Didacus" Chardonnay, Menfi Sicilia DOC

Pesce

Sgombro

Grilled Mackerel, Sicilian eggplant caponata, blistered heirloom tomatoes, basil, parsley oil
2023 Planeta "Dorilli" Cerasuolo di Vittoria Classico, Sicilia DOCG
2016 Tornatore "Trimarchisa" (magnum) Etna Rosso, Sicilia DOC

Carne

Costolette di Agnello alla Griglia

Grilled lamb chops
anchovy-shallot emulsion, crisp pecorino polenta
2018 Donnachiara Taurasi Riserva, Campania DOCG
2020 Planeta "Didacus" Cabernet Franc, Menfi Sicilia DOC

Dolce

Limoncello Zabaglione

2020 Planeta Passito di Noto, Sicilia DOC

Inspired by Italy. Reimagined in Halifax.

Join us for an immersive culinary journey through *la bella Italia*, where centuries of tradition, regional expression, and the beauty of the Mediterranean table come together in a refined tasting experience.

Throughout the year, our seasonal tasting menus will explore the diverse culinary landscapes of Italy, thoughtfully paired with wines that reflect the heritage and terroir of each region.

For **June, July & August**, we celebrate the sun-soaked cuisine of Sicily & Southern Italy alongside exceptional wines from **Planeta, Donnachiara, and Tornatore**.

Inspired by time-honored Italian traditions and exceptional local ingredients, this menu is designed to evoke the warmth, elegance, and effortless luxury of a Southern Italian summer.

Six-Course Tasting Menu — \$135
Curated Southern Italian Wine Pairing — \$135

Reservations & Dining Experience

Menus are available Thursday to Saturday evenings and must be booked 48 hours in advance.

Participation is required for the entire table.

While we will do our best to accommodate dietary restrictions, we cannot guarantee that all requests can be fulfilled.

Please inquire when making your reservation.

Reservations may be made by [clicking here](#) or by emailing carlo@rcr.ca.