



FAMILY STYLE MENU

EITHER A FISH OR A STEAK AS A SHARED MAIN COURSE

FIRST COURSE

ROSEMARY FOCACCIA & OLIVES

marinated olives, capers, garlic, citrus, chili

PEPERONI SHISHITO

pan roasted shishito peppers, aioli

BURRATA & SUMMER SALAD

*Clearwater Farm mixed greens, radishes, roasted grapes,
Cara Cara orange segments, dill vinaigrette*

PASTA COURSE

AGNOLOTTI AI FUNGHI

porcini, wild mushroom, butter, chive, Parmigiano-Reggiano

PASTA OF THE DAY

gnocchi or feature of the day

MAIN COURSE *choice of*

FISH \$80 PER PERSON

BRANZINO

with citrus gremolata

served with

OR

RAPINA CARBONIZZATI

*charred rapini, salmoriglio, chili,
Parmigiano-Reggiano*

STEAK \$95 PER PERSON

BISTECCA DI MANZO

*18oz grilled grass-fed Prime Ontario ribeye,
smoked butter, wild arugula*

THIRD COURSE

TIRAMISU

the classic finished with Amaretti almond cookies