



CENA PACKAGE

PRIX FIXE MENU

ANTIPASTO (choice of any one of the following appetizers)

ARANCINI

TWO FRIED ARBORIO RICE BALLS, SAFFRON, CHEESE CURDS, POMODORO SAUCE (vegetarian)

CAVOLETTI DI BRUXELLES

BRUSSEL SPROUTS, BOURBON BROWN SUGAR, PECORINO (vegetarian / prepared gluten-free or vegan by request)

MISTA SALAD

MIXED GREENS, CHERRY TOMATOES, SWEET DROP PEPPERS, CUCUMBER, LEMON-OREGANO VINAIGRETTE (vegan / gluten-free)

CAESAR SALAD

ROMAINE LETTUCE, TRADITIONAL DRESSING, PANCETTA, CROUTONS, PECORINO (gluten free by request)

PRIMO (choice of either of the following pastas)

WE WILL HAPPILY SUBSTITUTE DAIRY FREE CHEESE FOR ANY PIZZA OR CORN PASTA FOR ANY PASTA SELECTION

PENNE ALL'ARRABBIATA

SPICY TOMATO SAUCE, HOUSE FENNEL SAUSAGE, PEPPERS & ONIONS, BASIL

PENNE POLLO ALFREDO

ASIAGO CREAM SAUCE, ROASTED CHICKEN, PEAS, CHIVES, PECORINO

SECONDI (choice of either of the following dishes)

CHICKEN PARMESAN

CHICKEN CUTLET, TOMATO SAUCE, MOZZARELLA CHEESE, BASIL OIL, LINGUINI POMORODO

VEAL MARSALA

VEAL CUTLET, WILD MUSHROOM MARSALA SAUCE, MASHED POTATOES, GARLIC RAPINI (gluten-free by request)

ARCTIC CHAR

PAN-SEARED ARCTIC CHAR FILET, BLISTERED CHERRY TOMATOES, WILTED GREENS, SAFFRON CREAM (gluten-free by request)

BISTECCA DI CAVOLFIORE

CHARRED CAULFLOWER STEAK, HERB RISOTTO, BRUSSEL SPROUTS, PICKLED MUSTARD SEEDS (vegan / gluten-free)

DOLCE

COFFEE AND TEA SERVICE INCLUDED

GELATO E SORBETTO

SEASONAL SELECTION (gluten-free / vegan options available)

*\$45+ PER PERSON

*Prices are subject to HST and an 18% service fee. Available for groups of 20 guests or more. Small room rental fee may apply.

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