



Liguria - \$85 per person

Antipasti

Zuppa di Funghi

Clear mushroom soup, sourdough crouton

- or -

Carpaccio di Manzo

Beef Carpaccio, Parmigiano, Arugula, Garlic Aioli and Balsamic

Secondi

Branzino del Mediterraneo

Mediterranean seabass filet, squid, mussels, sundried tomato, rapini

Dolce

Panna Cotta

Citrus panna cotta, shortbread crumble, whipped olive oil and citrus mousse, timut

Veneto - \$115 per person

Antipasti

Caprese

Heirloom tomato, confit tomato, buffalo mozzarella, basil

- or -

Polpo

Grilled octopus, 'Nduja, potatoes, mussel & fennel puree

Primi

Gnocchi

Potato Gnocchi, butternut squash, gorgonzola

Secondi

Spigola Cilena

Patagonian toothfish, potato, asparagus, spring onion, olives

- or -

Agnello

Pan-seared Ontario rack of lamb, potato puree, chicory, shallot

Dolce

Chocolate Tiramisu

Mascarpone mousse, chocolate coffee sponge, chocolate gianduja



Capri - \$130 per person

Antipasti

Caprese

Buffalo mozzarella, braised tomato

~ or ~

Carpaccio di Manzo

Beef Carpaccio, Parmigiano, Arugula, Garlic Aioli and Balsamic

Primi

Fusilli

Sea urchin, "cacio e pepe", parmigiano reggiano

~ or ~

Risotto di Funghi

Carnaroli rice, wild mushrooms, parmigiano reggiano

Secondi

Filetto Mignon

Filet mignon, baby spinach, pine nuts, raisins

~ or ~

Spigola Cilena

Patagonian toothfish, potato, asparagus, saffron, spring onion, olives

Dolce

Chocolate Tiramisu

Mascarpone mousse, chocolate coffee sponge, chocolate gianduja