

RECEIVING HOUR & PRIMI**APERITIVO POST**

A distinctive array of various aperitifs available to open the appetite to an event of food, drink, and celebration.

PREMIUM ANTIPASTO BAR

Aged prosciutto sliced by demand on a imported vintage slicer. A vast assortment of Continental deli meats, tomato caprese slices, grilled zucchini, grilled eggplant, roasted peppers, giardinara, artichokes, marinated olives, a wide selection of domestic & imported cheeses, Parmigiano wheel wedge, seasoned bocconcino, hot banana peppers, Smoked Atlantic salmon slivers with red onions & capers, mussels marinara, pan seared Italian sausage slices with sautéed onions & mushrooms, collection of rolls, baguettes, olive oil & tomato focaccia

SECONDO**ARTISTIC BREADS**

Calabrese, Spaggetele, Popsecco, Pumpnickel, Multigrain, Vienna, grissini offered with whipped Ontario butter cups.

TORTELLINI

Genuine ring shaped fresh pasta moderately stuffed with an home made ricotta blend gently tossed in a salsa di panna.

PASTA DELLA CASA

Freshly made Durham semolina floor pasta noodle napped in our signature authentic Italian salsa di pomodoro. Grated parmigiana at tables among hot red Thai chilli peppers.

PRINCIPALI**VITELLO ALLA FRANCESE ALLA GRIGLIA**

Large 10oz Canadian raised frenched grain feed veal chop well seasoned on a broiling grill cooked to a succulent finale. Enriched with a Cognac peppercorn coat.

GAMBERI GIGANTI

A pair of jumbo 16/20 shrimp, delicately mingled amongst chopped fresh garlic, herbs, Italian vino bianco, and squeezed lemon nectar.

FINGERLING POTATOES & VEGETABLE BALE

Naturally grown stubby narrow shaped potato fully matured when harvested, rolled in olive oil, sea salt, and rosemary. Hot house multi coloured hand cut peppers, asparagus, French green bean, wrapped with a thinly sliced carrot. Season and drizzled with extra virgin olive oil.

DOLCE**TARTUFO ROYALE**

Decadent chocolate gelato around a centre of creamy vanilla, covered in a fine cocoa powder blend, beautified with buoyant fruit and dribbled with a paired coulis served in a martini flute.

TI TRATTA**SWEET EXPOSE**

A lavish offering of Italian & French pastries, tartlets, and cake segments. Stunning vibrant seasonal fresh fruits, sliced and arranged pleasingly.

PORKETTA PANNINI

Shaved roasted boneless porketta meat offered in its natural jus. Variety of Italian bread rolls, accompanied with pickled giardinara, mustard, mayonnaise, and in season sauteed vegetable topping.

TIERED WEDDING CAKE

Three tier wedding cake with choice of flavor and style.

BAR

Wealthy selection of Beer (Domestic, Imported, & Local Crafted), Spirits, Liqueurs, Wines, Prosecco, Sodas, and Juices. Espresso offered entire reception. Congratulatory toast to your love preceding dinner.

\$ 105

price above is subject to HST and gratuities.
Promotional price is to new bookings only.

